



ITALIAN

Street Kitchen

Starters to Share

MIXED OLIVES Warm Italian olives, chilli, garlic & herbs (V) (VG) (GF)

PROSCIUTTO PLATE Prosciutto D'Abruzzo aged 18 mths (GF)

WOOD-FIRED CHEESE BREAD Garlic, herb & cheese flatbread (V) (VGR)

BURRATA Handmade buffalo Burrata, sweet & sour capsicums, pine nuts, Rylstone olive oil (V) (GFR)

Mains (please choose one)

PRAWN BUCATINI Prawns, garlic, chilli, capers, Napoli sauce, lobster stock, rocket (GFR)

PESTO PEPPERONATA PIZZA Fior di latte cheese base, mixed capsicum, char-grilled zucchini, semi-dried tomatoes, pesto, Stracciatella (V) (VGR)

BARRAMUNDI Crispy barramundi fillet, lobster stock, seasonal beans, crispy artichoke, mint (GF)

PORCHETTA (Ariccia) Slow-roasted pork belly, eggplant & mint purée, chilli & garlic Italian greens, red wine jus, pesto (GFR)

STEAK TAGLIATA (Pisa) 300g Shorthorn rump, semi-dried cherry tomatoes, rocket, Parmesan, aged balsamic, rosemary garlic chips (GFR)

Side to Share

RADICCHIO & ROCKET INSALATA Rocket, radicchio, Parmesan, toasted almonds, aged balsamic (V) (VGR) (GF)

Dessert to Share

TIRAMISU (Treviso) Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream (V)



Valentine's Day

Love
Isabella