

Secondi (Mains) All mains served with seasonal vegetables and roast potatoes

Scaloppine al Marsala Pork fillet medallions, medley of wild mushrooms in a creamy marsala sauce	\$33
Filetto a Gratin (gf) Grass fed eye fillet, topped with medley of mushrooms and parmesan	\$36
Pesce del Gíorno (gf) Físh of the day – refer staff / specíal board	market price
Pollo al Parmigiano Crumbed chicken with parmesan, and spiced fig chutney	\$30
Contorní (Sídes)	
Fagiolini al Burro Green beans tossed in burnt butter and toasted sliced almonds	\$7
Insalata Verde Mixed salad tossed with balsamic vinegar and extra virgin olive oil	<i>\$7</i>
Patatine Fritte Potato fries with roasted garlic aioli and shaved parmesan	\$7