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| https://us-mg6.mail.yahoo.com/ya/download?mid=2%5f0%5f0%5f1%5f7770416%5fADNL2kIAAmh3WIFDjw020DAsDv8&m=YaDownload&pid=2.3&fid=Inbox&inline=1&appid=YahooMailNeo&uploadId=Y2FydWdnaV9uZXdsb2dvLnBuZw==  **Lunch Menu** |

**Focaccia col formaggio**

A speciality from the chef’s home town of Recco on the Ligurian Coast. This dish uses its own wafer thin in two layers dough filled with the tangy but creamy handmade crecenza cheese and baked in the pizza oven.

Classico 12.50 / 19.50

Finished with Pesto 14.00/ 21.50

Finished with rocket 14.00/21.50

Finished with San Danielle prosciutto 16.50 / 23.50 Pizzata- scattered with capers, anchovies and tomato 14.00/ 21.50

## Smaller Share Plates and Mains

Local and Italian **olives** warmed with chilli and herbs 8.00

**Marinated white anchovies** served on a tomato salad 9.75

**Trio of Salumi -**wagu bresaola, wild boar salami and prosciutto served with marinated mushrooms and grissini  16.50

Baked Smoked **Provola cheese** with radicchio and vincotto 9.75

**Portarlington mussels** with fregola , fresh tomato, white wine and chilli 16.50/ 22.00

**Mixed Seafood salad -** in a lemon and herb dressing 18.50

**Main**  **Salads**

**Pumpkin,** pine nut, spinach and gorgonzola 16.00

**Smoked Salmon**, rocket, potato, capers red onion and olives 18.50

$15 Express Lunch Menu

Daily homemade Pasta

Usually Lasagne or Cannelloni

Winter warmer casserole

Salads winter soups and more

**Pasta**

**Paccheri –** with

Napoli, cherry tomato, smoked scarmoza and fresh basil 24.00

**Pappardelle** al sugo del giorno 27.50

**Cuttlefish ink Linguine** with mixed seafood andwhite wine and herbs 28.50

Simple **Napoli** sauce with pasta 14.00/19.00

Classic **Bolognese** sauce with pasta 17.50/24.50

**Pesto Genovese style** with beans and potato 16.50/24.00

Gluten free pasta available 2.50 extra

**Side salads**

Rocket and Parmesan 8.00

Baby Spinach, sundried tomato and red onion 8.00

Tomato, red onion and basil 8.50

Mixed or Green salad 7.50/5.50