

**Regional Identity - Italian Simplicity**

Massimiliano our owner and chef comes from the region of Liguria, a thin strip of land in Northern Italy where the mountains meet the sea, a cuisine based on fish from the small villages and taggiasche olives and olive oil, herbs and vegetables from the hills. We aim to deliver the simplicity of Northern Italian cuisine using the best of local and Italian produce.

**Buon Appetito**

**Typical Ligurian dishes are**

Focaccia col formaggio - Mussels - Anchovies - Pesto - Pansoti - Zuppa di pesce

**Buon Appitito**

To indulge in the Ligurian cuisine we recommend

Focaccia col formaggio - Mussels - Anchovies - Pesto - Pansotti - Zuppa di pesce

**Focaccia col formaggio**

Our speciality which originates from the chef’s hometown of Recco on the Ligurian Coast. This dish has two layers of wafer-thin dough filled with a creamy, tangy handmade cheese then baked in the pizza oven.

The original - Classico 19.5 / 28 /38

With San Daniele prosciutto 23.5 /34 /42 Pizzata- the classic version sprinkled with capers, olives, anchovies and passata 21/ 32 /39

**Pizze**

**Piemontese** 19.5/ 29.5

Tomato, mozzarella, ham, mushrooms, and taleggio cheese

Calabrese 19.5/29.5

Tomato, mozzarella, salami soppressa, red pepper and olive

Valdostana 19.5/29.5

Tomato, mozzarella, fontina cheese, speck, finished with marinated wild mushrooms

Emiliana 22/ 31.5

Tomato, mozzarella, finished with prosciutto, rocket and shaved Grana Padano parmesan

**Lombarda** 19/28.5

Tomato, mozzarella, pumpkin, spinach, walnuts and gorgonzola

**Campania** 18.5/ 27.5

Tomato, mozzarella, smoked bocconcini, cherry tomato and origano

Allergens

Please make us aware of any allergies or dietary requirements when ordering and we can talk you through menu items that will cater to you needs.

Gluten free means no pizza, however most of our pasta sauces can be made with gluten free pasta and the rest of the menu either is or can be adapted for gluten free diners

*A surcharge of 1.8% will be applied to all card transactions*

Lunch

**Have lunch on the Cinque Terre-**

**Ligurian inspired shared plates**

**$50 per person**

**Spuntino**

**Mixed Olives** warmed with chilli and herbs 9

**White anchovies**

on a rocket, tomato and red onion salad 15

**Daily Terrine**

served with marinated mushrooms 19

**Vitello Tonnato** – finely sliced veal with a creamy tuna dressing 22

**Antipasti**

**Fior di Buratta**

with roasted zucchini red capsicum and spinach 19

Add prosciutto 22.5

**Octopus, cuttlefish** and potato salad

with green beans and olives 22

**Salumi Misti**

a mixed selection of Italian Doc meatswith pickled vegetables and marinated mushrooms 28.5

**Piatti Caldi- Warm Dishes**

**Sauteed Portarlington mussels** with fregola, fresh tomato, white wine, and chilli 25

**Chicken alla Romana,** withlemon and herbs,potatoes, olives, and artichoke 26

**Cotechino sausage**

with lentils, spinach and polenta 25

**Panfried quail** 28

served with sauteed potatoes, mushrooms and spinach



**Pasta**

**Pansoti con salsa di noci**- handmade pasta filled with silverbeet, herbs and curd served in an otway walnut pesto 29.5

**Pasta al Pesto Genovese** 19.50/ 32.

tossed with green beans and potatoes

**Housemade Paccheri** with pancetta, olives, fresh tomato and scarmozza cheese sauce 33.0

**Pappardelle** al ragu’ del giorno 36.0

**Tagliolini al nero (**Squid ink fresh pasta**)** With mixed seafood, white wine, herbs, tossed in a crustacean bisque 38.0

Simple **Spaghetti Napoli**  19.5/25

Classic **Spaghett**i **Bolognese** 21/ 32

**Sides**

Rocket and Parmesan 11

Tomato, red onion, and basil 12.5

Leaves, pear, fresh pecorino and walnuts 11

Spinach, fennel, and sundried tomato 10

Mushroom and herb polenta with parmesan 9.5

Broccolini with toasted almonds 14