

## THE ART OF APERITIVI...

*Italian antipasto plates designed to snack on and accompany your glass of vino, negroni or cleansing beer. Salute!*

### Olive di Franco

Chilli & Garlic or Citrus & Rosemary \$5

### Crostini

Crisp bread, olive oil, salt & rosemary \$5

*\*perfect with 'Nduja*

### 'Nduja

Whipped 'Nduja Calabrese is a particularly spicy, spreadable pork salumi from Italy \$14

### Salt & Vinegar Patatine Fritte

House made crisps with DIY vinegar - how much you add is up to you! \$7

+ truffle oil & parmesan cheese \$3

### ANTIPASTI SERVED WITH FOCACCIA

#### Salumi

San Daniele Prosciutto	\$7
Bresaola	\$6
Salame Cacciatore	\$5
Capocollo	\$5

#### Formaggi

Barolo Pecorino	\$6
Rosemary Pecorino	\$6
Taleggio	\$5
Asiago	\$4
Gorgonzola	\$4

### Calamari Fritti

Lightly fried calamari served with roasted lemon & mint aioli \$13

### Grissini di Pollo

Chicken fingers with fennel seed coated with parmesan breadcrumbs served with spicy aioli \$15

### Arancini al Tartufo

Arancini balls with pecorino cheese, black pepper & fresh truffle butter served with truffle aioli \$16

### Insalata Invernale

Crisp winter salad of iceberg, carrot, fennel, marinated zucchini & mushrooms, served with crostini of ricotta & lemon \$13 + fresh housemade tuna \$5

### Piadina Romagnola

Handsome cousin of the quesadilla with grilled vegetables and bocconcini cheese \$14  
+ San Daniele prosciutto \$3

### Gnocchi di Ricotta

House made ricotta gnocchi with classic tomato sugo & parmesan cheese \$16

### Patatine Fritti

Shoestring fries with spicy aioli \$8 + truffle oil & parmesan cheese \$4

## PIZZA...

*Served from 5.30pm*

### Margherita Bufala Pizza

Buffalo mozzarella, Agostinis' spice & basil \$22

### Diavola Pizza

Spicy salami, olives, chilli & Fior di Latte mozzarella \$23

### Salsiccia Pizza

Italian sausage, 'nduja (spicy, spreadable salami) & Fior di Latte mozzarella \$24