

Weekly Special

Starters

Artichokes and Prawn salad with lemon \$18

Chef's suggestion: Falanghina(white) 1 glass \$8

Mussel soute with toasted bread \$20

Chef's suggestion: brown brothers durif(red) glass \$8

Mains

Cannelloni \$27

(filled with ricotta and porcini on a light béchamel with mushroom and mozzarella)

Chef's suggestion: Patricia Shiraz(red) 1 glass \$10

Wood-fired gnocchi \$26

(with napoli sauce cooked in the wood fired oven)

Chef's suggestion: Rosso di Montalcino(red) 1 glass \$9

Seafood Lasagna\$30

(topped with marinara sauce, béchamel, prawns, mussels, clams, calamari)

Chef's suggestion: Greco di tufo(white) glass \$10

Seconds

Chicken scaloppine \$26

(with mushroom cream and roasted potatoes)

Chef's suggestion: Aglianico(red) 1 glass \$8

Sides and salads

Feta salad \$18

Caprese salad \$18

Crispy Chicken Salad \$18

(with fried egg, bacon, Crispy Chicken)

Greek salad \$18

(feta cheese, cucumber, cherry tomatoes, red onions, walnuts, kalamata olives)

Quinoa salad \$18 Rocket salad \$9

Small garden salad \$8 Big garden salad \$13

Chips \$6

Sweet potatoes \$8

Pizzas

Blackburn\$24

San Marzano tomato, Mozzarella, chicken, pineapple, porcini mushroom olives

Aosta\$22

White base , topped with pumpkin cream, rocket, walnuts, onion, goat cheese

Desserts

Ricotta and pear cake\$15

(on a red fruit base topped with dark chocolate)

Chef's special cake Lemon Delight \$15

(with mascarpone cream, red fruits and dark chocolate)

Nutella Pizza \$17

(with nutella, walnuts, strawberries, ice cream and icing sugar)