

Sunday BRUNCH MENU

\$49.00

2 courses (Min. 2 Pax)

Sharing Starters

Bruschetta Burrata e Salmone
Toasted Bread with Burrata Cheese,
and Smoked Salmon.

Vitello Tonnato
Thin Sliced Veal Fillet with Tuna Sauce
and Capers

Gnocco Fritto e Capocollo
Traditional Italian Fried Dough
Served with Cured "Capocollo"

Salami e Mortadella
A Selection of Premium Italian Salami and
Mortadella served with Artisan Bread .

Parmigiana di Melanzane
Baked Eggplant with Tomato Sauce, Parmesan
and Mozzarella Cheese, Fresh Basil

Choose Your Main

Penne rustiche
Penne Pasta in Pink Sauce, with Parmesan
Cheese, and Crispy Parma Ham.

Rigatoni alla Siciliana
Rigatoni Pasta in Aglio e Olio Style, Cherry Tomato,
Eggplant, Mozzarella Cheese and Fresh Basil

Tagliolini Gamberi e Zafferano + \$5.00
Tagliolini Pasta with Saffron, Prawns,
and a light Butter Sauce.

Bistecca alla Griglia + \$14.00
Grilled Beef Rib Eye Served with Sicilian
"Salmoriglio" Sauce and Roasted Potatoes

Branzino al Limone + \$9.00
Roasted Seabass Fillet with Lemon Butter Sauce
Served with Seasonal Salad

Scaloppina Marsala e Funghi + \$8.00
Roasted Pork Filet with Marsala and Mushroom
Sauce, Served with roasted Potatoes

Pollo al Rosmarino
Rosemary Grilled Chicken Thigh Served
with Mix Salad and Roasted Potatoes

Add your Dessert

Tiramisu della Casa + \$13.00
Classic Tiramisu with Lady Fingers, Coffee,
Marsala and Mascarpone Cheese Cream

Panna Cotta ai Frutti di Bosco + \$9.00
Cream Pudding with Berry Sauce

Affogato al Caffè + \$9.00
Vanilla Gelato with Espresso Coffee

Drink

+ \$55.00

For Free-Flowing Prosecco
Wines, Beer and Soft Drink

All Our Prices are Subject to 10% Service Charge & GST