

## Antipasta

- 50 **Minestrone** (contain nut products)  
Hearty Italian season vegetable soup with cannellini beans, basil pesto & parmigiana
- 95/130 **Melanzane** (starter or main)  
Oven baked aubergine and ricotta cheese layered with Napoli sauce & parmigiana
- 105 **Calamari Ripieni**  
Calamari tubes filled with pesto, walnuts and halloumi cheese, topped with a sweet chilli sauce. (contains nuts products)

## Foccacia

- 49 all'Aglio - Garlic and butter
- 49 alla Genovese - Herbs and salt
- 125 pesto e Fior di latte - Fresh fiore de latte mozzarella balls, cherry tomato, basil and pesto

## Insalata

- 60 **Insalata Leggera**  
Baby lettuce, cherry tomatoes thinly shaved red onion, basil & home made vinaigrette with fresh parmesan shavings
- 115 **Caprese Balsamico**  
Fresh sliced fiore de latte balls, sliced fresh tomatoes, fresh basil, balsamic reduction and olive oil
- 115 **Rustica** (contains nut products)  
A fresh bed of rocket and baby spinach with basil pesto topped with oven roasted vegetables, fresh parmesan & toasted sunflower seeds
- 125 **Insalata Calamari**  
Pan seared paprika & sun-dried tomato calamari, fresh greens, avo & cucumber ribbons,

## Primo Piato

- 75 **Napolitana**  
Rich tomato and fresh basil served with linguini pasta
- 75 **Arrabiata**  
Napoli sauce with chilli & garlic served with penne pasta
- 75 **All'Olio**  
Garlic, chilli, parsley & olive oil served with penne
- 95 **Pesto (contains nut products)**  
Basil pesto & olive oil served with spaghetti
- 99 **Bolognese**  
Classic slow cooked ground beef in a Napoli sauce served with spaghetti
- 115 **Alfredo**  
Creamy ham and mushroom sauce served with fettuccini pasta
- 125 **Polo picante**  
Spicy paprika chicken & zucchini in a rich tomato, white wine & touch of cream served with fettuccine
- 155 **Al Filetto e Funghi**  
Mature strips of grilled beef fillet with mushrooms, cream, black pepper and garlic served with fettuccini
- 110 **Gnocchi Bandeire**  
Home made ricotta gnocchi with a chunky tomato ragu and a creamy parmesan béchamel finished with toasted garlic bread crumbs & fresh basil
- 125 **Risotto al funghi**  
Creamy risotto prepared with mixed exotic mushrooms, basil pesto, white wine, fresh thyme, parmesan topped with mascarpone cheese, a drop of truffle oil and a sprinkle of ground coffee beans
- 155 **Risotto ai gamberi**  
Rich and creamy risotto with pan fried prawns, paprika and a hint of chilli
- 125 **Lasagne**  
Traditional Italian dish of pasta layered with beef bolognese, béchamel sauce, parmesan & mozzarella cheese, baked to perfection
- 130 **Ravioli la zucca**  
Pasta pockets stuffed with butternut and feta cheese on a butternut béchamel sauce with browned butter and pecan nuts

## Secondo Piato

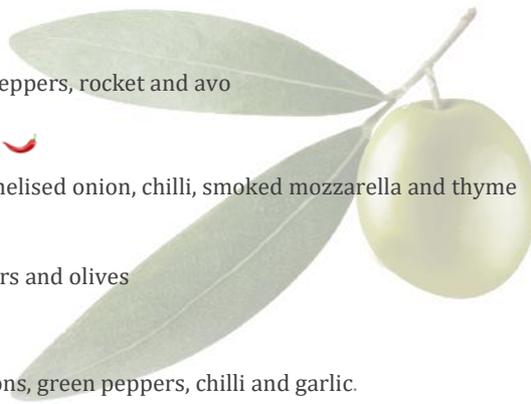
Bistecca -our steaks are grilled to chefs recommendation of med/rare

- 189 **Rump**  
300g steak topped with an anchovy, herb & mustard butter, baby garlic potatoes & scorched greens
- 170 **Filletto**  
200g steak topped with an anchovy, herb & mustard butter, baby garlic potatoes & scorched greens
- 285 **Ribeye**  
350g steak topped with an anchovy, herb & mustard butter, baby garlic potatoes & scorched seasonal vegetables
- 220 **Filletto alla Allora**  
200g Fillet steak topped with rocket, mascarpone cheese and parmesan shavings served with fries and scorched seasonal vegetables
- 225 **Filletto ai Porcini**  
200g Fillet steak topped with Porcini and truffle cream served with baby potatoes and scorched green
- 235 **Costoletta di Agnello**  
300g Lamb loin cutlets, marinated in garlic, olive oil and fresh rosemary, char grilled to perfection and served with fries and scorched seasonal vegetables
- 185 **Vitello picatta**  
Veal escalopes in a rich white wine, lemon and capers sauce served on a bed of mash & scorched greens
- 165 **Scaloppine al Marsala**  
Pan fried veal escalopes perfectly cooked in a sweet Marsala wine and mushroom sauce, served with a side of spaghetti
- 149 **Parmigiana di pollo**  
Lightly crumbed chicken topped with a hearty tomato sauce, home made béchamel, freshly grated parmesan & torn basil served with pan scorched greens
- 130 **Pollo Al Lemone**  
Pan fried chicken fillet covered in a fresh cream and zesty lemon sauce with black pepper. Served with a side of spaghetti & wilted spinach
- SQ **Pesca**  
Lightly pan fried white fish in lemon & caper butter sauce, served with garlic new potatoes, seasonal vegetables and a lemon and garlic aioli
- 220 **Calamari alla Grigli** 🍷  
Grilled Calamari in lemon butter, garlic, a touch of chilli, parsley and a splash of white wine served with freshly made spaghetti and a garden salad



## Pizza

- 30      **Gluten free base**
- 75      **Margherita**  
Tomato and Mozzarella
- 105     **Hawaina**  
Ham and fresh pineapple
- 110     **Regina**  
Ham and mushrooms
- 146     **Basilico** (contains nut products)  
Fresh Mozzarella, Rosa tomatoes and fresh basil leaves drizzled with pesto
- 135     **Quattro Stagioni**  
Ham, mushrooms, artichokes and olives
- 138     **Pancetta**  
Bacon, feta and avo
- 135     **Al Polo**  
Spiced chicken, feta, peppers, rocket and avo
- 142     **Salsiccia italiana** 🌶️  
Salsiccia, bacon, caramelised onion, chilli, smoked mozzarella and thyme
- 140     **Pepperoni**  
Pepperoni , red peppers and olives
- 125     **Messicana** 🌶️  
Bolognese mince, onions, green peppers, chilli and garlic.
- 159     **Allora**  
Parma ham, fresh rocket and Grana Padana shavings.
- 145     **Caramelletto**  
Caramelised onion, Brie and balsamic reduction



## Dolce

- 58 **Tiramisu**  
A combination of everything rich and delicious with a dash of espresso, Kahlua and brandy for good measure
- 56 **Crème Brûlée**  
One of the great classics - a baked vanilla crème beneath a cracking of caramelised brown sugar
- 60 **Torta di ricotta al limone**  
Light & moist lemon ricotta cake with crème fraiche, toasted almonds & fresh blueberries
- 58 **Meringa**  
Italian meringue with vanilla cream anglaise and boozy berries
- 45 **Panna Cotta**  
A lite vanilla scented cream jelly with a wild berry compote

