



## c e n a - d i n n e r

served monday to saturday from 5pm

### antipasti - to share

<b>pane</b>	rosemary focaccia with balsamic in extra virgin olive oil	<b>7.5</b>
<b>oliva</b>	olives marinated in garlic, rosemary + thyme	<b>8.5</b>
<b>polenta</b>	crispy polenta fries + aioli	<b>11.5</b>
	half portion	<b>7.5</b>
<b>antipasto</b>	fresh goats cheese in olive oil, 'san danielle' prosciutto, artichokes, preserved mushrooms, salami, hot smoked salmon, sicilian olives, grissini sticks + focaccia	<b>35.5</b>

### primi - entree

<b>capsico</b>	marinated roast red peppers, parsley + caper salad with focaccia crumbed goats cheese + sherry vinegar dressing	<b>19</b>
<b>torta di funghi</b>	mushroom + taleggio tart, porcini vinaigrette + toasted walnut salad	<b>20</b>
<b>salmone fumati</b>	hot smoked salmon with asparagus, watercress, sea salt wafers + spiced aioli	<b>19</b>
<b>manzo</b>	roast sirloin of beef + char grilled vegetables with garlic chips, tarragon dressing	<b>18</b>
<b>sardina</b>	marinated sardines on toasted ciabatta with cherry tomatoes, fennel, dill, olives + extra virgin olive oil	<b>18</b>

### secondi - mains

<b>risotto</b>	roast duck, aubergine + pomegranate risotto with fontina cheese + rocket salad	<b>30</b>
<b>pesce</b>	battered gurnard, polenta squid rings + gratin mussel with confit tomato, fresh basil, squid ink vinaigrette	<b>32</b>
<b>porco</b>	slow cooked pork belly + mustard creamed cabbage with crackling, new potatoes	<b>33</b>
<b>scamone di agnello</b>	rump of lamb cooked medium rare, with puy lentils + pickled cucumber, buttery mash, salsa verde	<b>34</b>
<b>gnocchi</b>	ricotta gnocchi in a mint cream sauce w pinenuts, shaved pecorino + honeyed pears	<b>28</b>

### contorni - sides

<b>insalata</b>	green leaf salad with parmigiano reggiano + lemon dressing	<b>7</b>
<b>patate</b>	sliced roasted potatoes	<b>6.5</b>
<b>polenta</b>	crispy polenta fries + garlic aioli	<b>7.5</b>

## p i z z a

medium 26.5    large 33.5

½ + ½ on large pizzas only, 3 extra

<b>margherita</b>	tomato base, basil, fior di latte
<b>quattro formaggi</b>	tomato base, fior di latte, ricotta, provolone, gorgonzola
<b>vesuvio</b>	tomato base, pepperoni, spinach, chilli, red onions
<b>puttanesca</b>	tomato base, anchovies, capers, olives, chilli
<b>prosciutto e rucola</b>	tomato base, prosciutto, mushroom, rocket
<b>agnello</b>	slow roasted lamb, fennel, peppers, provolone, walnuts, lemon juice
<b>carciofi</b>	artichoke, olives, prosciutto, garlic, chilli, flat leaf parsley
<b>bianca</b>	potato, rosemary, caramelised onions, parmesan
<b>autunno</b>	free range smoky bacon, fresh pear, gorgonzola
<b>pancetta e pinoli</b>	smoky bacon, rocket pesto, ricotta, provolone, pinenuts
<b>funghi</b>	roasted mushrooms, caramelised onions, gorgonzola
<b>salmone</b>	hot smoked salmon, red onions, capers, lemon juice, almonds, basil
<b>zucchero di manzo</b>	cured beef, taleggio, caramelised onions, roast cherry tomatoes, rocket
<b>veneto</b>	garlic salami, rosemary, walnuts, ricotta, lemon juice

### dolci - dessert

<b>cioccolata</b>	handmade chocolates by 'xocolatl'	<b>6</b>
<b>gelati</b>	a selection of freshly churned italian gelato	<b>10</b>
<b>tiramisu</b>	italian trifle with mascarpone, espresso coffee + marsala	<b>12.5</b>
<b>speciale</b>	the bicycle thief dessert special	<b>12.5</b>
<b>pan di spagna</b>	warm dark chocolate sponge w spiced crème fraiche, poached plums + fried sage	<b>14</b>
<b>formaggio</b>	daily cheese course with housemade chutney, + sultana walnut + pistachio bread	<b>17</b>