

Supper menu

Served from 9.00 pm until 10.30 pm

Small plates

- Chestnut arancini, red pepper pesto 4.00 (V)
- Buffalo mozzarella bruschetta, tomato, basil, Amalfi lemon 4.25 (V, VEO)
- Crispy zucchini, Parmesan, pomodoro sauce 4.50 (V, VE)

Sharing platters

- Italian cheese selection, sea salt crackers 14.75 (V)
- Selection of Italian charcuterie, pane carasau 14.75
- Mixed selection of Italian cheeses and charcuterie 21.00

Large plates

- Fresh peas and mint risotto, Parmesan 16.00 (V, VEO)
- Seafood linguine, fennel, garlic, butter 18.25
- Wild boar ragu, tagliatelle pasta, soft herbs 16.00

Puddings

- Tiramisu 6.50
- Buttermilk panna cotta, strawberries, mint 6.50 (V, VEO)
- Nectarine tart, brown sugar ice cream 7.50
- Selection of homemade ice creams and sorbets 5.00 (VEO)

V = Vegetarian | VE = Vegan | VEO = Vegan option