

S U M M E R M E N U

BREAKFAST / COLAZIONE

served until 11.50am weekdays, 12.50pm on Saturday

BREADS & CERIALS / PANE E CERIALE

CERIALE CON FRUTTA COTTA	\$10.00
<i>Organic granola topped with poached fruit and yoghurt.</i>	
FRUTTA FRESCA CON NOCI	\$10.00
<i>Fresh seasonal fruits with walnuts and marscapone.</i>	
PANE TOSTATO	\$5.00
<i>Toasted sourdough ciabatta, focaccia, multigrain or fruit toast w/ spread.</i>	
PANE TOSTATO CON RICOTTA E MIELE	\$7.00
<i>Ricotta spread on toasted sourdough ciabatta with honey & cinnamon.</i>	
PANE DI FRUTTA	\$4.00
<i>Banana or Pear & Raspberry bread served toasted with butter.</i>	
FOCACCIA CON POMODORO	\$6.00
<i>Focaccia with roasted tomato, fresh basil and asiago cheese.</i>	
FOCACCIA CON PROSCIUTTO	\$8.00
<i>Focaccia with prosciutto, roasted tomato and provolone cheese.</i>	
FOCACCIA CON SALSICCIA	\$9.00
<i>Focaccia with pork and fennel sausage, fried egg and onion jam.</i>	
CORNETTO CON PROSCIUTTO	\$6.00
<i>Croissant with prosciutto and provolone cheese.</i>	

EGGS ETC / OVA ECC

UOVO CON SALSICCIA	\$14.50
<i>Poached egg, pork & fennel sausage and spinach served on ciabatta.</i>	
UOVO CON POMODORO E TROPEA	\$13.00
<i>Scrambled eggs with roast tomato and spanish onion jam on ciabatta.</i>	
UOVO CON PANCETTA E ASPARAGI	\$14.50
<i>Fried eggs with crispy pancetta, asparagus and basil oil on ciabatta.</i>	
FUNGHI CON SPINACI E TALEGGIO	\$11.50
<i>Roasted field mushrooms with baby spinach & taleggio on ciabatta.</i>	
FRITATA CON SPINACE E RICOTTA	\$14.50
<i>Italian-style omelet with spinach, ricotta, fresh basil and rocket.</i>	
FAGIOLINO CON POMODORO E PROSCIUTTO	\$12.50
<i>White beans stewed in tomato & prosciutto w/ a poached egg & parsley.</i>	
CREPPELLE CON NUTELLA E BANANA	\$11.50
<i>Sweet crepes filled with imported nutella and banana.</i>	

10% discount applies for Take-Away.

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LUNCH / PRANZO

served from 12pm - 5pm weekdays, 1pm - 5pm on Saturday

PASTA / PASTA

RIGATONI CON CALAMARI E ACCIUGHE	\$19.00
<i>Rigatoni pasta with squid, anchovy, pangrattato and parsley.</i>	
SPAGHETTI CON BASILICO	\$16.00
<i>Spaghetti with basil, almonds, tomato, garlic and parmesan.</i>	
GNOCCHI CON ANDUIA	\$17.00
<i>Hand-rolled gnocchi with tomato, basil and pork & chilli salmami.</i>	
GNOCCHI CON ASPARAGI	\$17.00
<i>Hand-rolled gnocchi with asparagus, baby spinach, basil, olives & ricotta.</i>	

SALAD / INSALATA

INSALATA DI RICOTTA	\$13.50
<i>A salad of ricotta, roast baby beets, lentils, broccoli and mint.</i>	
INSALATA DI POLLO E PANCETTA	\$14.50
<i>A warm chicken salad with pancetta, egg, anchovy and butter lettuce.</i>	
INSALATA DI TONNO	\$14.50
<i>A salad of tuna, tomato, egg, olive, parmesan, mixed greens & mayo.</i>	
INSALATA DI MANZO E GRANA	\$14.50
<i>Thinly sliced rare roast sirloin on top of rocket, capers, and parmesan.</i>	

TOASTED FOCACCIAS / FOCACCE

FOCACCIA CON POLLO MILANESE	\$12.50
<i>Toasted focaccia with crumbed chicken breast, tomato and mayo.</i>	
FOCACCIA CON PROSCIUTTO	\$11.50
<i>Toasted focaccia with prosciutto, ricotta and rocket.</i>	
FOCACCIA CON SALAME	\$11.50
<i>Toasted focaccia with pino's salami, home-preserved eggplant & provolone.</i>	
FOCACCIA CON TONNO	\$11.50
<i>Toasted focaccia with tuna, olives, egg, rocket & basil mayo.</i>	
FOCACCIA CON MAILE	\$12.50
<i>Toasted focaccia with slow roasted pork shoulder, rocket & green chilli.</i>	
FOCACCIA CON CARCOFFI	\$9.00
<i>Toasted Focaccia artichoke, asiago, parsley and baby spinach.</i>	

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LUNCH / PRANZO

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SOURDOUGH ROLLS / PANINI

PANINI CON POLLO ALLA GRIGLIA	\$12.50
<i>Sourdough roll w/ grilled chicken, parmesan, green tomato relish & mayo.</i>	
PANINI CON MANZO AL FORNO	\$12.50
<i>Sourdough roll w/ whole roasted sirloin, rocket, capers & sweet onions.</i>	
PANINI CON PROSCIUTTO	\$12.50
<i>Prosciutto, egg, artichoke and olives on a sourdough roll.</i>	
PANINI CON ZUCCA E RICOTTA	\$11.50
<i>Roast pumpkin, ricotta, figs and walnuts on a sourdough roll.</i>	

INGREDIENTS / INGREDIENTI

At the heart of Italian cooking is the selection of the finest and freshest seasonal produce. We're honoring this by sourcing our ingredients from Italy as well as Sydney's finest artisan producers such as Pino's Quality Meats, Brasserie Breads and Paesenella Cheeses.

We believe the little things make all the difference so, amongst other things, our eggs are free-range, our breads are sourdough, our smallgoods are handmade, our tomatoes are San Marzanos and our gnocchi is hand rolled... this is the Artisan way and the way things ought to be.

CIABATTA *Che - a - bab - tab*
Translates to "slipper", which is the shape of this traditional Italian loaf.

PROSCIUTTO *Pro - sbu - to*
A dry-cured ham originating from central and northern Italy.

PANCETTA *Pan - Che - Tab*
Italian form of bacon. Unlike american-style bacon, it is not smoked.

ANDUIA *An - doy - yab*
A spicy handmade salami consisting of fresh chilli and hand-cut pork.

PROVOLONE *Pro - vo - loh - neh*
A southern italian smooth and creamy, semi-soft stretched curd cheese.

ASIAGO *Ah - syah - go*
A semi- sweet and nutty cheese from the north east of Italy.

TALEGGIO *Tah - le - gee - oh*
Has a strong aroma but a mild yeasty, fruity taste & a tangy, salty bite.

PANGRATTATO *Pan - grah - tah - toh*
Fried breadcrumb, chilli and garlic mix, used for its texture and flavour.

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