



SPAGHETTI ALLA BOLOGNESE	25.0
<i>Pasta with a traditional rich meat sauce.</i>	
SPAGHETTI ALLA CARBONARA	25.0
<i>A traditional dish prepared with garlic, bacon and cream.</i>	
RIGATONI AL PESTO ROSSO	27.0
<i>Chicken fillet, onion and fresh garlic sautéed with spinach and semi dried tomato pesto.</i>	
RIGATONI CON PROSCIUTTO	D 24.5
<i>Rigatoni cooked in a napolì sauce, with fresh tomato, <i>chilli</i>, crispy prosciutto and spring onion.</i>	
SPAGHETTI ALLA PUTTANESCA	D 26.0
<i>A traditional dish of garlic, <i>chilli</i>, semi-dried tomato, capers, diced tomato, anchovy, olives and fresh basil.</i>	

PASTA FRESCA

GNOCCHI CON VELLUTATA DI GRANCHIO	38.0
<i>Fresh handmade gnocchi in a rich tomato base sauce, with crab meat, fresh herbs, shaved parmesan and fresh basil.</i>	
LINGUINE ALLA PESCATORA	35.0
<i>Fresh linguine tossed with fresh mussels, calamari, scallops, squid, garlic, <i>chilli</i>, crowned with Australian prawns and extra virgin olive oil.</i>	
SPACCATELLE CON GUANCIALE DI MANZO	32.0
<i>Fresh twisted traditional pasta stirred in a tender rich beef cheek, root vegetables and mushroom ragu.</i>	
TORTELLONI ALLO SCOGLIO	34.5
<i>Crab, prawn and ricotta filled pasta with saffron butter sauce, sliced garlic, fresh herbs and tomato concasse.</i>	
SPAGHETTI ALLE COZZE	D 32.5
<i>Fresh spaghetti with mussels, onion, chopped celery, <i>chilli</i>, a dash of Tenuta Maccan, Pinot Grigio (Friuli, Italy) and flat leaf parsley.</i>	
LINGUINE AL TARTUFO	V 28.5
<i>Fresh linguine cooked with garlic, local wild mushroom ragu, Italian porcini and truffle butter.</i>	
<i>Add San Daniele prosciutto.</i>	34.0