



SET MENU 2

STARTER to share

ANTIPASTO ALL ' ITALIANA

Cured Italian cold meats, Vegetables, Olives,
Selection of Cheeses and garlic focaccia.

FIRST COURSE PASTA to share

MALLOREDDUS ALLA CAMPIDANESE (TYPICAL SARDINIAN)

Typical Sardinian shell pasta served with a fresh tomato sauce and rosemary,
with pancetta and home made Sardinian style sausage.

PENNE ALLA PUTTANESCA

Penne pasta, served with fresh tomato sauce, black olive, anchovies, capers

RIGATONI ALLA BOSCAIOLA

Rigatoni pasta, served with Italian sausage, mushrooms and parmesan cream.

SECOND COURSE PIZZA to share

MARGHERITA

Home made Tomato, Fior di latte Mozzarella, Basil.

CAPRICCIOSA

Home made Tomato, Fior di Latte Mozzarella, Mushrooms, Ham, Black Olives, Artichokes.

TARTUFATA

NO TOMATO. Fior di Latte Mozzarella, Black Truffle Cream, Mushrooms, Italian home made Sausage, Truffle Oil, Parsley.

CONTADINA

NO TOMATO. Fior di Latte Mozzarella, Mushrooms, Zucchini, Red Onion, Roasted Capsicum, black olives and parsley.

CALABRESE

Home made Tomato, Fior di latte mozzarella, Spicy salami nduja, sopressa Salami, Red onion, Roasted capsicum, Italian sausage,
Parsley.

DESSERT ONE PER PERSON

PANNA COTTA

Home made vanilla bean panna cotta served with pears simmered in red wine.

\$65