



# Ciao!

**2 COURSE LUNCH MENU | \$35 PER PERSON**  
**CHOOSE ONE STARTER OR DESSERT, PLUS ONE MAIN**

## **TO START**

### **BAKED RICOTTA & SPINACH GNUDI**

BAKED SPINACH RICOTTA BALLS, POMODORO SUGO, PANGRATTATO,  
PINE NUTS, PARMESAN, FRESH HERBS (GF, V)

OR

### **BRUSCHETTA CAPONATA**

FOCACCIA , POMODORO SUGO, CAPONATA MADE FROM ZUCCHINI,  
EGGPLANT, TOMATOES, CAPERS & OLIVES,  
EXTRA VIRGIN OLIVE OIL, FRESH HERBS (GFO, VE)

## **MAIN COURSE**

### **AMATRICIANA SPAGHETTI**

GUANCIALE, ONION, GARLIC, CHERRY TOMATOES,  
CHILLI OIL, NAPOLI SAUCE, PARSLEY, PARMESAN (GFO)

OR

### **CHOICE OF ANY WOODFIRED PIZZA**

SEE MENU

## **DOLCE**

### **CHEF'S TART OF THE DAY**

ASK OUR STAFF FOR TODAY'S FLAVOUR

OR

### **CHOCOLATE HAZELNUT MERINGUE CAKE**

GF

