

<b>olive miste</b>	<b>(v) (gf)</b>	<b>7.5</b>
bowl of marinated mixed olives with oregano garlic and chilli		
<b>pane cafone (peasant)</b>	<b>(v)</b>	<b>7</b>
house made bread served with organic extra virgin olive oil and balsamic		
<b>pizzetta bianca</b>	<b>(v)</b>	<b>8</b>
pizzetta baked in our pizza oven topped with rosemary, garlic oil and granulated salt		
<b>bruschetta al pomodoro</b>	<b>(v)</b>	<b>7</b>
toasted ciabatta bread topped with fresh tomato basil extra virgin olive oil and pepper		

## gli stuzzichini | appetisers

### simple dishes that are designed to be shared

<b>portobello al gorgonzola</b>	<b>(v)</b>	<b>16.5</b>
large field mushrooms filled with pine nuts, onion, sage, rosemary, fresh thyme, dried tomatoes, baked and topped with gorgonzola, mascarpone and black pepper		
<b>insalata caprese</b>	<b>(v, gf)</b>	<b>17.5</b>
fresh sliced tomatoes topped with bocconcini, basil and extra virgin olive oil		
<b>alici fritte</b>		<b>16.5</b>
imported whitebait fritters dipped in egg, parsley and parmesan, deep fried and served with lemon		
<b>calamari fritti</b>		<b>19</b>
fried calamari tossed in crushed pepper, salt and served on a bed of fresh rocket with lemon mayonnaise		
<b>provola affumicata</b>	<b>(v, gf)</b>	<b>17.5</b>
smoked mozzarella grilled and topped with tomato, fresh basil and parmesan		
<b>arancini (4 pieces)</b>	<b>(v)</b>	<b>19</b>
traditional arancini filled with fresh peas, parmesan, mozzarella served over napoletana, parmesan and basil		
<b>polpette al sugo (4 pieces)</b>		<b>17.5</b>
traditional italian beef & pork meatballs cooked in tomato, onion, sprinkled with parmesan		