



## LUNCH MENU



### PIATTI PIÙ PICCOLI

#### *SMALLER PLATES*

|                                                               |    |
|---------------------------------------------------------------|----|
| FLATBREAD                                                     | 9  |
| -MOZZARELLA & HERB (V)                                        |    |
| -JALAPENO & CREAM CHEESE (V)                                  |    |
| ADD BACON (4)                                                 |    |
| PULLED PORK CROQUETTES<br>& HORSERADISH CREAM                 | 14 |
| CRISPY CHICKEN SLIDERS                                        | 16 |
| FOUR SLIDERS WITH CHEDDAR, COLESLAW & AIOLI                   |    |
| CREOLE FRIED CHICKEN                                          | 14 |
| WITH A SWEET CHILLI, JALAPENO JAM<br>& CHIPOTLE MAYO (GF)     |    |
| GREENLIP MUSSEL ARANCINI                                      | 14 |
| WITH CHILLI, TOMATO & MOZZARELLA                              |    |
| CHARCUTERIE PLATE                                             |    |
| WITH MEATS, CHEESES, DIPS, PICKLES & ASSORTED CONDIMENTS (GF) |    |
| 2 PEOPLE                                                      | 31 |
| 4 PEOPLE                                                      | 58 |

### INSALATE

#### *SALADS*

|                                                                                                                                                        |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| PEAR & BLUE CHEESE SALAD                                                                                                                               | 21 |
| DRESSED GREENS, GARLIC CROUTONS, WALNUTS, PEAR & BLUE CHEESE<br>(GF)                                                                                   |    |
| TUSCAN CHICKEN SALAD                                                                                                                                   | 21 |
| GRILLED TUSCAN STYLE CHICKEN, OLIVES, CUCUMBER, FETA,<br>CONFIT ONION, SUNDRIED TOMATO & DRESSED GREENS<br>WITH BALSAMIC & EXTRA VIRGIN OLIVE OIL (GF) |    |
| SALMON PASTRAMI SALAD                                                                                                                                  | 21 |
| CRISPY CAPERS, CONFIT ONION, ROASTED PEPPERS & GRATED PECORINO<br>DRESSED WITH A CRACKED PEPPER VINAIGRETTE (GF)                                       |    |

## PASTA

|                                                                                                                                 |    |
|---------------------------------------------------------------------------------------------------------------------------------|----|
| PRAWN & SAFFRON RISOTTO<br>WITH SNOW PEAS, SPINACH, CHERRY TOMATOES & PARMESAN (GF)                                             | 24 |
| CARBONARA<br>FRESH TAGLIATELLE WITH BACON, SPINACH, PARSLEY & CHIVES<br>TOPPED WITH SHREDDED PECORINO                           | 22 |
| SMOKED SALMON LINGUINE<br>WITH CAPERS, ROASTED PEPPERS, SPINACH & GRILLED CAULIFLOWER<br>IN A LIGHT CREAM SAUCE                 | 24 |
| CHICKEN CHILLI FUSILLI<br>WITH HAZELNUTS, SUNDRIED TOMATO, LEMON & GARLIC<br>TOSSED IN EXTRA VIRGIN OLIVE OIL & SHAVED PARMESAN | 25 |

## PIZZA

|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| POLO ARRABIATA<br>TOMATO BASE, MOZZARELLA, BACON, SMOKED CHICKEN, JALAPENO<br>& CHILLI FLAKES | 24 |
| MARGHERITA<br>TOMATO, MOZZARELLA & HERBS (V)                                                  | 20 |
| VEGETARIAN<br>TOMATO BASE, MOZZARELLA, ROASTED PEPPER, MUSHROOMS,<br>SPINACH & OLIVES (V)     | 22 |
| CALABRESE<br>SALAMI, OLIVES, ANCHOVY, CHILLI & DRESSED ROQUETTE                               | 24 |

## PIATTI DI CARNE

### MEAT DISHES

|                                                                                                                                               |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------|----|
| OPEN STEAK SANDWICH<br>SOUS VIDE RUMP STEAK W/ BACON, LETTUCE, ONION RINGS,<br>TOMATO & CHEDDAR ON TOASTED CIABATTA SERVED WITH FRIES & AIOLI | 21 |
| CRISPY PORK BELLY<br>FINISHED IN A STICKY CIDER GLAZE SERVED WITH A BUTTERNUT PUREE<br>WITH APPLE & MINT SLAW (GF)                            | 20 |



(V) VEGETARIAN

(GF) GLUTEN FREE