



PICK UP TAKE AWAY MENU

>> STARTERS <<

BRESAOLA (gf) – 13.9

finely sliced air dried beef dressed with evo, lemon juice, pepper, rocket & shaved parmesan

ARANCINI (V) – small 12.9 – large 22.9

mushroom ragu & Asiago cheese rice balls

POLENTA (gf & V) – 17.9

baked polenta filled with porcini, brown mushrooms & shallots, served with sautéed spinach, melted provolone, fontina & parmigiano

>> MAINS <<

SALSICCIA (gf) – small 16 – large 29.9

chargrilled pork & fennel sausage with cherry tomato, potato, eggplant & capsicum peperonata

BEEF CHEEKS (gf) – 28.9

braised in red wine and marsala served with Italian speck, peas and potato & broccoli tortino

COTOLETTA – 22.9

fried chicken schnitzel dressed with cucumber, tomato, onion, white wine vinegar & evo

>> SIDES <<

RED & GREEN SALAD (gf & vegan) – 8.9

ROASTED POTATOES (gf & vegan) – 8.9

CHARGRILLED BROCCOLINI (gf & vegan) – 9.9

SAUTEED SPINACH (gf & vegan) – 8.9

>> DESSERT <<

TORTINO CIOCCOLATO (gf) – 11.9

self melting chocolate pudding with fresh berries & cream

>> PASTA & GNOCCHI <<

SEDANI RAGU – 23.9

sedani pasta with chicken, turkey & tomato ragu with a sprinkle of parmesan

MACCHERONI EGGPLANT (vegan available) – 24.9

maccheroni pasta with eggplant, smoked scamorza, dry ricotta & tomato

MEZZE MANICHE – 28.9

ring shaped pasta with prawns, pancetta, saffron, zucchini, chili, with a touch of cream & parmesan

SPAGHETTI GRANCHIO – 29.9

spaghetti with blue swimmer crab, cherry tomatoes & chilli

DUCK RAVIOLI – 29.9

ravioli filled with duck meat, served with a touch of cream, orange zest & parmesan

GNOCCHI POMODORO – 23.9

potato gnocchi with tomato sauce, basil & parmesan

GNOCCHI RAGU – 23.9

potato gnocchi with chicken & turkey ragu & parmesan

GNOCCHI GORGONZOLA – 23.9

potato gnocchi with gorgonzola sauce, baby spinach, pine nuts & parmesan

*Gluten free pasta and gluten free vegan gnocchi available
3\$ extra (GF N/A for duck ravioli)*