

# Aperitivo

Prosecco with  
Blood orange and  
Campari 7.50

Soup of the Day 4.90

## Sandwiches

"PLT" (*Pancetta, Lettuce, Tomato & Basil Aioli*) 5.50  
Roast Aubergine, Anchovy & Mozzarella 4.80  
Parmesan Crusted Chicken Fillet with Tomatoes & Basil 5.50  
Goats Cheese, Avocado, Celery & Walnut Pesto (v) 4.80  
Grilled Spicy Skirt Steak with Fried Hen's Egg & Salsa Verde 6.20

## Salads

Caesar Style Salad with Chicken, Pancetta, Soft Eggs & Spicy Croutons 8.80  
Pasta Salad with Poached Prawns, Tomatoes & Black Olives 7.80  
Tomato, Buffalo Mozzarella & Basil (v) 8.20  
"Tuscan Style" Bread Salad with Preserved Tuna 7.80

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**Soup & Sandwich Lunch Special 10.00**

**Soup & Salad Lunch Special 10.00**

**Any Pasta or Risotto & Glass of House Wine, Beer or Soft Drink 10.00**

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**Anti Pasto Boards to Share 6.50 per person**

**Antipasto Misto** – Fennel Salami, Pistachio Mortadella, San Danielle Ham, Copacolo, Buffalo Mozzarella, Pecorino Romana, Sweet Pickled Chillies, Marinated Olives & Italian Coleslaw

**Vegetarian Antipasto** – Marinated Char-grilled Vegetables, Buffalo Mozzarella, Pecorino Romana, Sweet Pickled Chillies, Marinated Olives, Sicilian Aubergine Salad, Italian Coleslaw

**Italian Artisan Salumi Board** – Fennel Salami, Pistachio Mortadella, Copacolo, San Danielle Ham, Wild Boar Salami

**Italian Artisan Cheese Board** – Pecorino Sardo, Capra Fresca, Parmigiano Reggiano, Gorgonzola, Taleggio – Served with Local Honeycomb

**Mixed Board of Italian Artisan Salumi and Cheeses**