

## AUTUMN / WINTER MENU

### ANTIPASTO AND SIDES

<b>PANE</b> ORGANIC CIABATTA, WILLUNGA HILLS OLIVE OIL, BALSAMIC GLAZE, CHILLI	5 pp <b>gfo + 2</b>
<b>INSALATA DI STAGIONE</b> LOCALLY GROWN GREENS, THINLY SLICED FENNEL, WALNUTS, SEASONAL PEAR, DILL, WILLUNGA OLIVE OIL	14
<b>CICCHETTI</b> TRADITIONAL VENETIAN STREET FOOD ON CHARGRILLED POLENTA • BACCALA MANTECATO • PORT LINCON SARDINES • PUMPKIN, PESTO, MICRO-GREENS **minimum 2 pieces	5 ppc <b>gf</b>
<b>ARANCINI</b> POMODOO RISOTTO BALLS ROCKET, HOUSE AIOLI	10 2pc <b>gf</b>
<b>WILLUNGA HILLS OLIVES</b>	5
<b>BURRATA</b> HAND MADE ARTISAN BURRATA, MCLAREN VALE OXHEART TOMATOES, ORIGANO, WILLUNGA OLIVE OIL, TOASTED ORGANIC CIABATTA	20 <b>gfo</b>
<b>FINOCCHIO</b> BRAISED FENNEL, PAN FRIED BROCCOLINI, GARLIC, PARSLEY , ROASTED ONIONS	14 <b>gf</b>
<b>RADICCHIO</b> GRILLED RADICCHIO ON CANELLINI, ONION, ROASTED GARLIC PUREE, MINT, LEMON	14 <b>gf</b>

### PASTA AND GNOCCHI

#### MARINARA

TRADITIONAL SPAGHETTI LOCAL  
SEAFOOD, VINO BIANCO GARLIC,  
PARSLEY

#### PESTO

PAPPARDELLE OR GNOCCHI, BASIL, PINE  
NUTS, EXTRA VIRGIN OLIVE OIL, CHERRY  
TOMATOES

#### POMODORO

PAPPARDELLE OR GNOCCHI, HOUSE  
MADE TOMATO SUGO, WILLUNGA  
OLIVES, PANGRATTATO CHILLI

#### RAGU DI MANZO

PAPPARDELLE OR GNOCCHI, GRASS FED  
FLEURIEU BEEF, OLIVES, POMODORO,  
VINO ROSSO, ARTISAN BUTTER, OLIVE OIL

### LASAGNE

#### LENTICCHIE

RUSTIC LENTIL RAGU, ZUCCHINI,  
GRILLED EGGPLANT, POMODORO,  
OLIVES

#### CANNELLONI AI FUNGHI

LOCAL MUSHROOMS, FLEURIEU RICOTTA,  
VINO BIANCO, POMODORO, CREAMY  
BECAMEL, PARMESAN

## RISOTTO

**MARE** 30  
LOCAL SEAFOOD, VINO BIANCO  
**gfo** GARLIC, PARSLEY

**PATATA E PANCETTA** 30  
DUTCH CREAM POTATO, ROAST  
**gf** GARLIC, PANCETTA, DILL, HOUSE MADE  
STOCK, ARTISAN BUTTER

## POLENTA

**POLPETTE DI MELANZANE** 26  
EGGPLANT BALLS, HOUSE MADE  
**gf** TOMATO SUGO

**SPEZZATINO** 30  
SLOW COOKED PASTURE RAISED  
**gf** FLEURIEU BEEF, VINO ROSSO, POMODORO

## DOLCI

**DOLOMITES STRUDEL** 12  
MCLAREN VALE APPLES, LEMON,  
SPICES, ARTISAN FILO, RAW SUGAR  
**vegan on request**

**LEMON POLENTA TORTA** 12  
SPRAY FREE LEMONS, MAIZE, FARINA O,  
POLENTA, RAW SUGAR, COCONUT  
**vegan on request**

**CHOCOLATE FUDGE SOUFFLE`** 14  
MELTED CACAO, GF FARINA,  
**gf** RAW SUGAR  
**vegan on request**

**TORTA DI CARNEVALE** 12  
CHOCOLATO FONDENTE, CACAO,  
**gf** GF FARINA O, BUTTER,  
FREE RANGE EGGS, RAW SUGAR

**All sweets are served with  
locally made ice cream**

## AFFOGATO

**ESPRESSO** 7  
TRADITIONAL ESPRESSO OVER GELATO  
**gf**

**CON LIQUORE** 15  
ADD A SHOT OF LIQUER  
**gf**  
**vegan on request**

# MENU VEGANO/ VEGAN MENU

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<b>CICCHETTI</b> TRADITIONAL VENETIAN STREET FOOD ON CHARGRILLED POLENTA • PUMPKIN, PESTO, MICRO-GREENS **minimum 2 pieces	5 ppc <b>gf</b>
<b>ARANCINI</b> POMODOO RISOTTO BALLS ROCKET, HOUSE AIOLI	10 2pcs <b>gf</b>
<b>WILLUNGA HILLS OLIVES</b>	5
<b>FINOCCHIO</b> BRAISED FENNEL, PAN FRIED BROCCOLINI, GARLIC, PARSLEY , ROASTED ONIONS	14 <b>gf</b>
<b>RADICCHIO</b> GRILL RADICCHIO ON CANELLINI, ONION, ROASTED GARLIC PUREE, MINT, LEMON	14 <b>gf</b>

## PASTA AND GNOCCHI

<b>PESTO</b> PAPPARDELLE OR GNOCCHI, BASIL, PINE NUTS, EXTRA VIRGIN OLIVE OIL, CHERRY TOMATOES	28 <b>gfo</b>
<b>POMODORO</b> PAPPARDELLE OR GNOCCHI, HOUSE MADE TOMATO SUGO, WILLUNGA OLIVES, PANGRATTATO CHILLI	26 <b>gfo</b>
<b>LASAGNE</b>	
<b>LENTICCHIE</b> RUSTIC LENTIL RAGU, ZUCCHINI, GRILLED EGGPLANT, POMODORO, OLIVES	28 <b>gfo</b>
<b>RISOTTO</b>	
<b>PATATA E ROSMARINO</b> DUTCH CREAM POTATO, ROAST GARLIC, DILL, HOUSE MADE STOCK, VEGAN BUTTER, ROSEMARY	30 <b>gf</b>
<b>POLENTA</b>	
<b>POLPETTE DI MELANZANE</b> EGGPLANT BALLS, HOUSE MADE TOMATO SUGO	26 <b>gf</b>

