

# MENU

## - TO START -

<b>TRUFFLE &amp; HONEY BUTTER FOCACCIA (V)</b>	<b>11</b>
<b>GARLIC &amp; HERB FOCACCIA (V)</b>	<b>11</b>
<b>FRIES, F51 SEASONING, AIOLI (V   DF)</b>	<b>9</b>
<b>WARM MARINATED OLIVES, GRILLED FLAT BREAD</b>	<b>11</b>
<b>ANTIPASTO PLATE: SOPRESSA SALAMI, SALSA ROSSA, BALSAMIC ONIONS, SMOKED SCAMORZA CHEESE, ROAST EGGPLANT, OLIVES, GRILLED FLATBREAD (GFO)</b>	<b>20</b>
<b>HOUSE SMOKED SALSICCIA, CHAR-GRILLED W ROASTED PEPPERS &amp; ONIONS, PARSLEY, RICOTTA SALATA (GF)</b>	<b>20</b>
<b>PORK &amp; VEAL MEATBALLS, RICH TOMATO SUGO</b>	<b>17</b>
<b>PORCINI MUSHROOM ARANCINI (4) TRUFFLE AIOLI, ROCKET (V)</b>	<b>15</b>
<b>WARM POTATO &amp; BEAN SALAD, CHERRY TOMATOES, SALSA VERDE, FENNEL SEEDS (GF, V)</b>	<b>14</b>
<b>ROCKET &amp; PEAR SALAD, PARMESAN, SALSA VERDE (V GF)</b>	<b>14</b>
<b>PARMESAN BAKED EGGPLANT, RICH TOMATO SUGO, BASIL (V  GF)</b>	<b>15</b>
<b>POLENTA CRUMBED ZUCCHINI, CAPER &amp; DILL AIOLI (V)</b>	<b>13</b>
<b>CHAR-GRILLED CALAMARI, OLIVES, PARSLEY, CAPSICUM, CAPERS, SUNFLOWER SEEDS (GF)</b>	<b>19   33</b>

## - CANNELLONI PASTA-

<b>SCALLOP, PRAWN &amp; FISH, BÉCHAMEL, TOMATO SUGO, FRESH MOZZARELLA</b>	<b>30</b>
<b>BRAISED PORK AND CAPSICUM, RICH TOMATO SUGO, FRESH MOZZARELLA</b>	<b>26</b>
<b>PUMPKIN, SPINACH AND RICOTTA, RICH TOMATO SUGO, PARMESAN (V)</b>	<b>26</b>

## - GNOCCHI -

<b>BUTTERED TOMATO SUGO, PARMESAN, BASIL, CONFIT GARLIC (V   VGO)</b>	<b>19   24</b>
<b>PORK BELLY &amp; TOMATO RAGU, OLIVES, FRESH MOZZARELLA</b>	<b>21   26</b>
<b>PANCETTA &amp; FRIED SAGE, PAN FRIED GNOCCHI, LEMON, TRUFFLE OIL, PECORINO</b>	<b>22   27</b>
<b>BRAISED BEEF, TOMATO SUGO, PEAS, PARSLEY, RICOTTA SALATA</b>	<b>21   26</b>
<b>PORTOBELLO MUSHROOM, TRUFFLE OIL, HERBS, PARMESAN (V   VGO)</b>	<b>21   26</b>

## - MEATS -

<b>ANGUS SLOW BRAISED BEEF BRISKET, GREMOLATA, STEAMED POTATOES, TOASTED SUNFLOWER SEEDS (GF)</b>	<b>31</b>
<b>PORK BELLY 'TUSCAN STYLE', MARSALA SAUCE, GREEN BEANS ,SALSA VERDE (GF)</b>	<b>31</b>
<b>SEAFOOD BRODETTO: PRAWN, PARROT FISH, CALAMARI BRAISED IN TOMATO SUGO, FRESH HERB RISONI (GFO)</b>	<b>33</b>

# MENU

## - TOMATO BASE PIZZA -

<b>MOZZARELLA PIZZA</b> , TOMATO SUGO (V)	20
<b>MARGHERITA</b> : TOMATO SUGO, BUFFALO MOZZARELLA, BASIL, OLIVE OIL (V)	23
<b>PROSCIUTTO DI PARMA</b> , TOMATO SUGO, MOZZARELLA, ROCKET, TRUFFLE OIL	25
<b>SOPRESSA SALAMI &amp; CHILLI FLAKES</b> , TOMATO SUGO, MOZZARELLA, PROVOLONE	24
<b>MARINATED PRAWN</b> , TOMATO SUGO, MOZZARELLA, CHERRY TOMATOES, FRESH CHILLI	25
<b>BEEF SAUSAGE, SALAMI, SMOKED BACON</b> , TOMATO SUGO, MOZZARELLA, OREGANO	25
<b>CAPSICUM &amp; ZUCHINNI</b> , TOMATO SUGO, MOZZARELLA, OLIVES, CONFIT GARLIC, BASIL (V)	24
<b>ANCHOVY, GOATS CHEESE</b> , TOMATO SUGO, MOZZARELLA, CARAMELISED ONION, ROAST CAPSICUM	24
<b>CAPRICCIOSA</b> : ITALIAN LEG HAM, TOMATO SUGO, MOZZARELLA, PORTOBELLO MUSHROOMS, ARTICHOKE	24

## - KIDS - (12 YEARS AND UNDER)

<b>CHEESY FOCACCIA</b>	11
<b>TOMATO &amp; PARMESAN MACARONI</b>	10
<b>BUTTER &amp; PARMESAN MACARONI</b>	10
<b>BRAISED BEEF BOLOGNESE MACARONI</b>	13
<b>VANILLA BEAN ICE CREAM SCOOP</b>	5

## - MOZZARELLA BASE PIZZA -

<b>TRUFFLE &amp; SMOKED SPECK</b> , MOZZARELLA, PORTOBELLO MUSHROOM, SAGE	25
<b>SALAMI &amp; GORGONZOLA</b> , MOZZARELLA, CARAMELISED ONION, PARSLEY	24
<b>ITALIAN PORK, FENNEL SAUSAGE</b> , MOZZARELLA, CARAMELISED ONION, CHERRY TOMATOES, BASIL	24
<b>PUMPKIN &amp; GOAT'S CHEESE</b> , MOZZARELLA, PINE NUTS, ROCKET (V)	24
<b>PANCETTA</b> , MOZZARELLA, ROAST CAPSICUM, MONTASSIO CHEESE, SAGE, OLIVES	24
<b>PORTOBELLO MUSHROOM</b> , MOZZARELLA, TALLEGIO, TRUFFLE OIL, ROCKET (V)	25
<b>FOUR CHEESE</b> : MOZZARELLA, TALLEGIO, GORGONZOLA, MONTASSIO (V)	25

GLUTEN FREE BASE 4.5

VEGAN/DAIRY FREE MOZZARELLA 4

## - DESSERTS -

<b>CHOCOLATE &amp; ALMOND CAKE</b> , MASCARPONE, CHERRIES (GF)	12
<b>VANILLA BEAN PANNA COTTA</b> , CARAMELISED WHITE CHOCOLATE, BLACKBERRY COMPOTE (GF)	12
<b>NUTELLA PIZZA</b> , VANILLA BEAN ICECREAM	12
<b>FACTORY51 TIRAMISU</b>	12
<b>RICOTTA CANNOLI</b>	6
<b>AFFOGATO</b>	8