

ALLA PROSSIMA

CICCHETTI – SMALL BITES

- 16 **Arancino Montanaro**
Truffle and Mushroom Arancino, Taleggio Cheese Core, Black Truffle Shave
- 15 **Pane, Burro E Acciughe**
Toasted brioche, whipped garlic butter, Sciacca's anchovies
- 12 **Olive Marinate (v)**
Mixed marinated olives in lemon and Italian herbs olive oil

ANTIPASTI – STARTERS

- 36 **Tagliere Di Salumi In Antipasto**
Selection of Italian cured meats (4) and cheese (1), mixed olives, carpione style marinated eggplant and Crescentine bread
- 22 **Bruschetta Mediterranea (v)**
Toasted sourdough, garlic, cherry tomatoes, Koroneiki EVOO and basil
- 18 **La Focaccia (v)**
Rosemary and sea salt Focaccia, whipped tomato butter, Sicilian oregano, native olives Koroneiki EVOO
- 32 **Fritto Misto Alla Riminese**
Adriatic coast style fried calamari, prawns and scallops served with garlic mayo

PASTA

- 36 **Balanzoni**
Homemade spinach infused Ravioli stuffed with mortadella, prosciutto, spinach, Massimo's ricotta, aged parmigiano Reggiano and truffle served in a creamy truffle sauce
- 33 **Tagliatelle Alla Romagnola**
Homemade tagliatelle served with Prosciutto di Parma, lemon zest and butter
- 29 **Cannelloni Di Magro Al Forno (v)**
Oven-baked ricotta, spinach and Parmigiano Cannelloni with tomato sauce, basil and mozzarella cheese
- 35 **Gnocchetti Mare E Monti**
Artisanal potato gnocchi, red prawns, sautéed mushrooms and prawn bisque
- 27 **Rigatoni Alla Putanesca Vegana (ve)**
Bronze-Die Rigatoni, San Marzano tomato sauce, black Kalamata olives, capers and parsley

SECONDI – MAIN

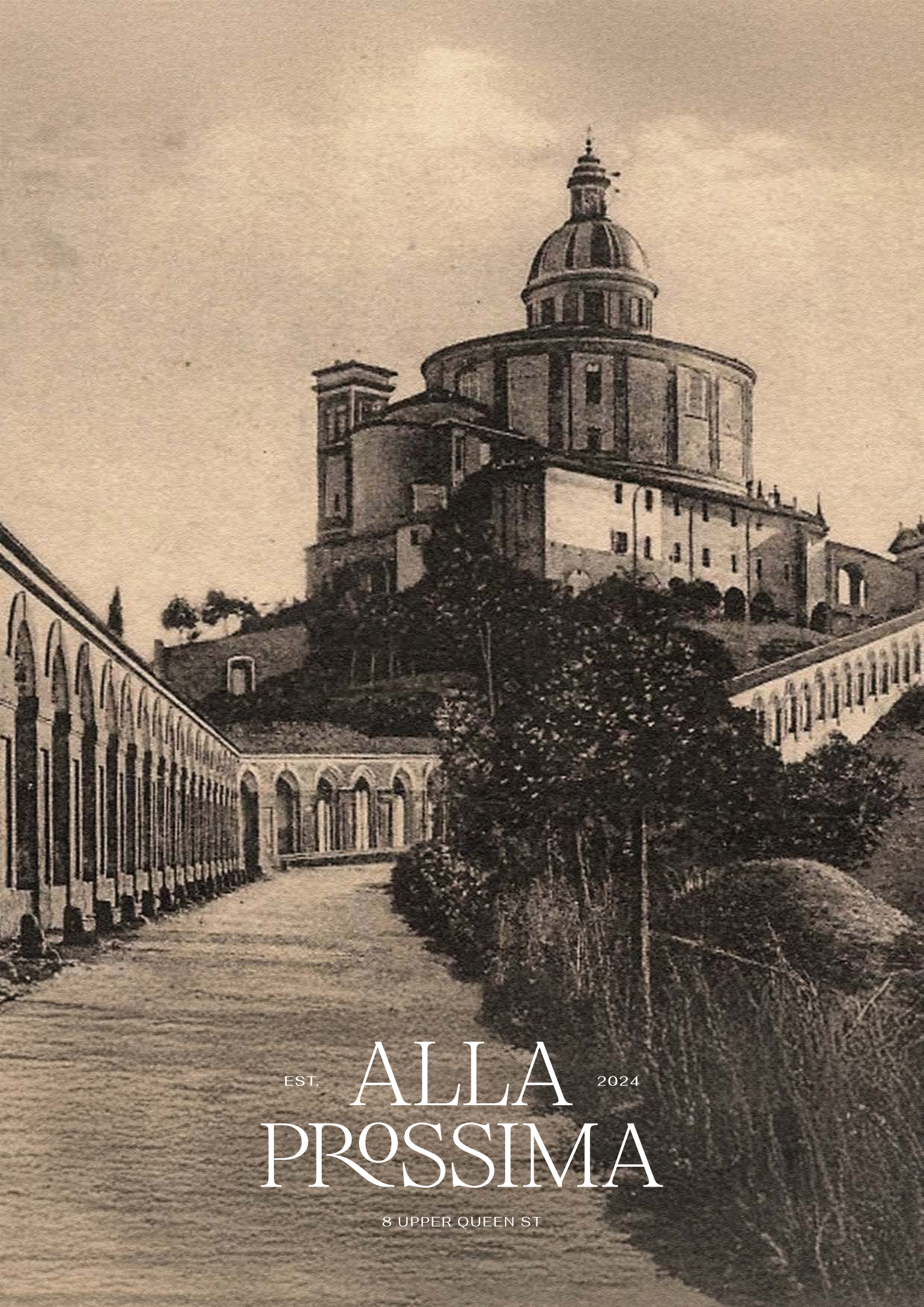
- 43 **Saltimbocca Di Pollo Alla Pizzaiola Con Fagiolini Alla Poveraccia**
Panfried chicken with tomato sauce, mozzarella, parmigiano and oregano served with garlic and chilly green beans
- 46 **Filetto Di Pesce All'acqua Pazza**
Pan-fried white fish and diamond shell clams with white wine, onion, potato, black kalamata olives, cherry tomato and Italian parsley served with garlic bread
- 47 **Guance Di Manzo Brasate Al Chianti Con Puree' E Cipolline In Agrodolce**
Chianti braised beef cheeks, caramelized parsnip puree, sweet and sour Borrettane onion, pancetta

CONTORNI – SIDES

- 15 **Patatine Al Profumo Di Tartufo (v)**
Truffle scented fries served with truffle mayo
- 16 **Insalata Verde (v)**
Soft leaves green salad, balsamic vinaigrette, Parmigiano shaves
- 21/28 **Caponata**
Stewed eggplant, capsicum, courgette and pine nuts caponata
- 4 **Parmigiano**
Side of grated Parmigiano cheese

DOLCI E FORMAGGI SWEETS & CHEESES

- 15 **Tiramisu'**
Classic Tiramisù' with a hint of Amaretto flavour
- 16 **Affogato**
Creamy vanilla gelato, almond Cantuccino, espresso coffee
add spirits or liquor correction +9
- 16 **Panna Cotta**
Full cream Panna Cotta served with raspberries coulis and crispy merengue
- 20 **Tomino Al Forno Con Miele, Noci E Confettura (v)**
Oven-baked Brie style cheese, honey, walnuts, fig marmalade served with toasted sourdough bread



EST. ALLA 2024
PROSSIMA

8 UPPER QUEEN ST