

## Pasta

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<b>Gnocchetti Con Polpa DI Granchio</b> Petite potato gnocchi, served with fresh crabmeat, a touch of tomato, chilli and xv olive oil	<b>\$30.00</b>
<b>Linguine Allo Scoglio</b> Fresh local seafood, served tossed with xv olive oil , white wine, tomato, touch of chilli and fresh herbs	<b>\$32.00</b>
<b>Penne Paradiso</b> Penne pasta with smoked salmon, prawns and spinach in a pink sauce and served with black caviar	<b>\$30.00</b>
<b>Penne Pistacchio e Prosciutto</b> Penne pasta served with pistachio, prosciutto in a light cream sauce	<b>\$27.00</b>
<b>Gnocchi Alla Boscaiola</b> Petite potato gnocchi, served with slow cooked bacon, wild mushroom, spinach a touch of cream	<b>\$30.00</b>
<b>Penne Siciliana</b> Penne pasta served with a tomato sauce with olives, capers, anchovies, pancetta and chilli	<b>\$26.00</b>
<b>Linguine Aurora</b> Linguine served with a beef ragù, spinach mushrooms and a touch of cream	<b>\$26.00</b>
<b>Tortellini Giganti</b> (CAN BE VEGETARIAN WITHOUT PROSCIUTTO, PLEASE SPECIFY TO WAITER: V) Giant tortellini filled with Porcini mushrooms and ricotta cheese, served with a light cream sauce, prosciutto, rocket leaves, Porcini mushrooms and a cream of balsamic reduction	<b>\$30.00</b>
<b>Crespelle al Forno</b> Crepes filled with prosciutto, mushrooms and a bechamel sauce and served with a cream of pistachio	<b>\$27.00</b>
<b>Risotto Del Giorno</b> Ask your waiter for the risotto of the day	



Please note that all meals, including sauces are cooked to order and may be changed for dietary requirements if necessary.  
Please inform us of any food allergies, prior to ordering.

(GF) stands for gluten free (V) stands for vegetarian (XV) stands for Extra Virgin