



ANTIPASTI

GARLIC POCKET (Vegan) \$13
Garlic, rosemary, origano, evo

PANELLE (g.f.) (Vegan) \$9
Chickpea fritters served with Rubra sauce
(Sicilian street food)

ANTIPASTO CALDO \$13
Cocktail ragù arancinetta, panelle and mushroom crostino served with Rubra sauce. (Sicilian street food)

RUSTIC FRIED POTATOES \$11
(g.f) (Vegan)
Flavoured with fresh herbs, served with Rubra sauce

EGGPLANT CAPONATA
served with crispy bread \$15
(Vegan) (Gluten free available)
Sweet and sour mixed vegetable:
Eggplants, celery, onions, cappers , green olives. (Cornerstone of Sicilian cuisine)

GREEN SALAD \$11
White balsamic dressing & evo

MAIN

ANELLETTI AL FORNO \$27
Baked traditional ring-shaped pasta with veal & pork ragù, mozzarella, parmigiano & toasted breadcrumb

HOUSEMADE RICOTTA GNOCCHI \$26
Tomatoes and basil sauce, served with shaved parmigiano

HOUSEMADE PUMPKIN GNOCCHI
Vegan & Gluten free \$29
With mushroom, sage and almond sauce

RAGÙ ARANCINA \$13
Saffron rice cone stuffed with veal and pork ragù, peas, mozzarella served with a tomatoes and basil sauce

MUSHROOMS ARANCINA \$13
Mushrooms and parmigiano rice ball, stuffed with creamy sauce, served with a four cheese sauce

PISTACCHIO ARANCINA \$15
Pistacchio pyramid rice, stuffed with speak and scamorza, served with a four cheese sauce

VEGAN ARANCINA \$13
Mushrooms rice cube, stuffed with vegan bechamel, served with tomatoes and basil sauce

Gluten free Arancina available \$15

PANTESCA SALAD (g.f) (Vegan) \$14
Cherry tomatoes, potatoes, olives, red onions, caperberries & basil

COTOLETTA DI BACCALÀ
Gluten free available \$33
Cod fish cotoletta served with **Pantesca salad**
(cherry tomatoes, potatoes, olives, red onions, caperberries & basil)

SICILIAN BRACIOLINI \$32
Veal pocket stuffed with pecorino cheese, breadcrumbs , onions, currants and toasted pine nuts. Served with baked potatoes.