

PASTA BONACINI

APRIL 10-30

A celebration of Chef Michael Bonacini's favourite pasta dishes

STARTERS

ARUGULA & CHICORY SALAD 8.
green apple, extra virgin olive oil, meyer lemon

YELLOWFIN TUNA CRUDO 14.
crushed roasted almonds, sicilian olive oil

POLENTA FRIES 8.
marinara sauce, parmigiano-reggiano

PESTO SOUP 9.
cannellini beans, kale

BRUSCHETTA 12.
mushroom crema, ricotta, roasted mushrooms

MAINS

RIGATONI 19.
black knight pork & fennel sausage, parmesan cream, garden peas

SPINACH & RICOTTA RAVIOLI 21.
sage brown butter, pine nuts, rapini, vincotto

ROASTED MUSHROOM FETTUCCINE 19.
mushroom cream sauce, roasted garlic, white wine, fresh thyme

SEAFOOD SPAGHETTINI 25.
shrimp, scallops, mussels, tomato, white wine

GARGANELLI 21.
duck sugo, shaved pecorino, hint of rosemary

SARDINIAN GRILLED OCTOPUS 24.
tomato, roasted garlic, artichoke, black olives,
white wine, broccolini

DESSERTS

VANILLA PANNA COTTA 8.
blueberry compote

VANILLA ICE CREAM 8.
aged balsamic, strawberries

CANNOLI 8.
chocolate, orange ricotta, pistachio

FEATURE DRINKS

APERTIVO				
negroni		2oz	10.	
SPARKLING		5oz	btl	
adria vini 'casalotta' brut spumante, vino d'italia, it		9.	36.	
ROSÉ		6oz	9oz	btl
lucarelli primitivo, puglia, it		9.	12.	36.
anselmi 'san vincenzo', veneto, it		12.	16.	48.
umani ronchi 'jorio' montepulciano d'abruzzo, it		12.	16.	48.