

ARANCINI OF PORCINI MUSHROOMS,
TALEGGIO * BLACK TRUFFLE AIOLI | 14

CROQUETTES OF SMOKED SALMON & HERB AIOLI | 14

ROASTED BEETROOT & YOGHURT DIP WITH HAZELNUT AND FLAT BREAD | 14

BURRATA AND MEDLEY TOMATOES, CUCUMBER AND PARSLEY OIL | 18

SEARED SCALLOPS AVOCADO SALSA & SALMON ROE | 21

EGGPLANT & RED PEPPER CANELLONI FILLED WITH RICOTTA & BASIL PESTO | 17

CRISPY PORK BELLY W APPLE RADISH & POMEGRANATE SALAD | 21

CALAMARI SALAD WITH ROCKET OLIVES RED ONION & CAPER AIOLI | 19

BBQ PORK SKERWERS WITH SPICY CUCUMBER | 15

HAND CUT CHIPS WITH HERB SALT & CHIVE AIOLI | 10

RADICCHIO & ROCKET SALAD CANDIED WALNUTS PEAR AND HOUSE DRESSING | 12

CAMPARI BOARD CHEFS' SELECTION OF STARTERS | 29

ANTIPASTO BOARD WITH SALUMI GRILLED VEGETABLES, OLIVES, SMOKED SALMON & GRILLED BREAD | 28

CHEESE BOARD SELECTION OF IMPORTED & LOCAL CHEESES WITH FRESH GRAPES, FRUIT PASTE BREAD & CRACKERS | 26

Pizza

MARGHERITA PIZZA | CHERRY TOMATO, STRACCIATELLA & BASIL | 20

DIAVOLA PIZZA | HOT PICANTE SALAME, OLIVES & CHILLI FLAKES | 22

PROSCIUTTO PARMA | GORGONZOLA, PEAR & ROCKET | 22

PRAWN PIZZA | GARLIC PRAWN CUTLETS, ZUCCHINI & GREMOLATA | 22

SAUSAGES PIZZA | WITH PORK & FENNEL, BROCCOLI & SEMI DRIED TOMATO | 22

Sliders

WAGYU WITH GHERKINS SMOKY CHEESE AND TRUFFLE AIOLI | 8

SPICY PRAWN ROLL & COCKTAIL SAUCE | 8

VEGAN SLIDER WITH PUMPKIN, CAULIFLOWER, CHICKPEA & AVOCADO, CORIANDER PESTO | 6

BEEF AND BURGUNDY SAUSAGE MUSTARD TOMATO SAUCE ON HOT DOG BUN | 12

Tacos

CRUMB PRAWNS GUACAMOLE & JALEPENO SALSA | 7

BRAISED PORK SHOULDER PICKLED CABBAGE CHIPOTLE SAUCE | 6

ADD ON CHIPS | 4