

BORSA PASTA CUCINA

Home made pasta

ANTIPASTI

Mix Antipasto	\$26
with pickled vegetables ,ham ,salami, olives and croquettes	
Burrata Cheese	\$30
with crispy gnocco fritto and fresh cherry tomatoes, basil	
Prosciutto & Salami	\$28
sliced prosciutto and salami	
Fried Calamari	\$28
with rocket salad ,zucchini and aioli	
Potato Croquettes 4p	\$20
with mixed cheese and mayo	
Beef Carpaccio	\$29
with capers ,rocket salad, lemon and parmigiano	
Pork Bruschetta (2)	\$23
with pork sausage ,fresh herbs and basil	
Provolone Cheese (6)	\$14

FRESH PASTA

Gnocchi	\$32
With passata sauce, garlic and basil	
Panna e Funghi	\$35
Tagliatelle with cream, prosciutto cotto (ham) and mushrooms (gfo)	
Bolognese	\$34
Fettuccine with veal and pork tomato ragu (gfo,dfo)	
Puttanesca	\$33
Fettuccine with olives, capers, anchovies, passata, chilli and garlic, basil (gfo,dfo)	
Agnolotti	\$35
Filled pasta with pumpkin and ricotta,sage and pinenuts garlic butter	
Salsicce in bianco	\$34
Tagliatelle with pork sausage garlic, chilli & fennel seeds, fresh herbs (gfo,dfo)	
Maiale alla Toscana	\$36
Tagliatelle with braised pork shoulder and olive ragu (gfo,dfo)	

MEATS AND SIDES

Veal Saltimbocca	\$37
with prosciutto ,pan fried, rosemary,potatoes and green salad	
Cotoletta Milanese	\$36
with crumbed pork loin, crispy potatoes,green salad and lemon wedge	
Green Salad	\$12
Iceberg ,radichio ,olive oil and white vinegar dressing	
Crispy Fried Potatoes	\$11
with rosemary and garlic	
Sicilian Orange Salad	\$13
with red onion , chilli and basil	

DRY PASTA

Parmigana	\$32
with penne, fried eggplant,tomato and parmessan	
Spaghetti Vongole	\$39
with cockles, garlic,chilli ,olive oil and white wine	
Carbonara	\$34
with spaghetti,pancetta ,eggs ,pecorino and black pepper	
Tutto Mare	\$43
with linguine .prawns ,crab, mussels, cockels ,calamari ,chilli ,garlic ,passata and herbs	
Osso Bucco	\$35
with rigatoni ,braised veal shank ragu and fresh herbs	
Vodka Rose	\$30
with rigatoni ,cream and tomato vodka rose sauce	

Festa Piccola	\$45
Antipasto then Pasta up to 4 different types	
Festa Grande	\$65
Antipasto then choose up to 4 different types of Pasta then a third course of two Meats and sides of rosemary potatoes and green salad	

(dfo) denotes dish can be modified to be Dairy Free
Please note Credit Card Surcharge %1

Lunch Special
Lunch guests Tuesday to Thursday can enjoy a glass of House Red or White for \$6 Coke,Sprite or Fanta for \$3
(gfo) denotes dish can be modified to be Gluten Free
Fresh Gnocchi and Agnolotti \$10 Fresh fettccine and tagliatelle \$7 Whole homemade bread \$10

NO SPLIT BILLS OVER 10 PAX and Friday/Saturday