

**Midweek Treat \$35 (pastas/risotto/gnocchi) or \$42.50 (meat/seafood main)**

**\*to share between 2**

**To share**

Romagna style flatbread with roast ricotta, greens and prosciutto 17 \*

Deep-fried prawns and zucchini with basil mayonnaise 16 \*

**Entrees**

Char-grilled quail with pomegranate, barrel aged feta, potato, watercress and raddichio 16

Char-grilled squid with grape tomatoes, chilli, rocket and shallot 16

"Vitello tonatto"- Classic Italian combination of roasted veal, tuna mayonnaise, capers and beans 15

**Mains**

Risotto with red wine, prosciutto, chicken stock and tallegio 28

Potato gnocchi with braised rabbit, chicken, quail, porcini mushrooms and reggiano 28

Potato gnocchi with truffled pecorino and tomato 25

Fettuccine with spicy salami, tomato, roast red onion and pecorino 22

Roasted duck with potato cake, slow cooked onions, balsamic and fig 30

Seafood stew with prawns, mussels, scallops, dory, squid, char-grilled bruschetta and saffron mayonnaise 35

Char grilled beef scotch fillet with buttermilk mashed potato, garlic and herb butter and watercress 34

Roasted lamb rump with silverbeet gratin, roast pumpkin, tomatoes, and olive dressing 34

**Sides**

"Cibo style" shoestring fries with herbs, parmesan, garlic and chili 8

Cos salad with ranch dressing, radish, parmesan and croutons 8

**Desserts**

House made ice-creams: vanilla bean, hazelnut chocolate chip, orange, rosewater and raspberry swirl

Choice of two ice cream- 8

Choice of three ice cream- 11

Hot chocolate pudding with amarena cherries and vanilla ice-cream 12

Soft-centred meringue with rosewater and raspberry swirl ice-cream and passion fruit 12 \*

Yoghurt panna cotta with fresh warm figs 9 \*

Lemon curd tart 10 \*

Gorgonzola dolce with natural honeycomb and oat biscuits 12

**Fully Licensed and BYO \$3.5 pp corkage available every night**  
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