

TAKEAWAY MENU

TO BEGIN

Organic burrata on a smoked chilli peach chutney (v) - 12.50
fresh mint, basil oil finished with a balsamic glaze

Prosciutto di Parma - 10.00
served with melon

PASTA & RISOTTO

Rigatoni 12 hour beef short rib ragu - 15.00
finished with Pecorino cheese

Pappardelle della nonna (v) - 13.00
pressed tomato, fresh basil, smoked mozzarella

Green cannelloni - 12.50
ricotta, spinach, walnut and Parmesan sauce

Rigatoni Cacio e Pepe (v) - 16.50
with black truffle

Baked three cheese beef short rib lasagne - 18.00
with fior di latte, Fontina and Parmesan cheese

Penne arrabbiata - 13.00

Truffle risotto - 16.00
Parmesan, parsley, truffle oil

FROM THE FORGE

Bbq prawn skewers - 15.00
garlic parsley butter

BBQ Seabass fillet - 22.00
lemon, olive oil, parsley

Veal cutlet Milanese - 31.00
pan fried

Fillet steak - 31.00
Porcini mushroom sauce

SIDES

Truffle Parmesan fries - 5.50

Broccoli (v) - 5.00
chilli and garlic

Purple mash potato (v) - 4.50

Cherry tomato salad (vg) - 5.00

DESSERT

Guilt free chocolate pot - 3.50