








ASSAGGINI / appetizers

-  OLIVE MARINATE 7.50
marinated bariole olives
-  NODINI 7.50
warm bread knots, olive oil, rosemary & garlic
- ANTIPASTI SPREAD 19
selection of cured meats, cheese & preserved vegetables

PIATTI FREDDI / cold plates

-  CERTRIOLO 12
Smashed cucumbers with Yogurt & whey fermented garlic dressing
-  CAVOLO NERO CACIO E PEPE 12
baby kale & radicchio salad with salamoia dressing, pecorino & black pepper

DOLCE / Sweet

-  HAZELNUT TIRAMISU PUDDING 12
hazelnut biscotti, chocolate mousse, zabaglione & espresso 1/2 PINT






CXBO CHOCOLATE




- salted caramel bar 60g 7
- milk bar single origin 60g 7
- mini disco egg 100g 17
- bonbon collection 9pc 19

PIZZA ALLA ROMANA / pizza

8" x 17"

-  ARRABIATA 18
tomato, mozzarella, rapini, peperoncino, pickled garlic
- PUTTANESCA 18
tomato, anchovy, black olives, capers, peperoncino, garlic
- FUNGHI 21
sauteed seasonal mushrooms, mascarpone, gorgonzola, marjoram
-  PROSCUITTO 21
tomato, mozzarella, prosciutto, parmigiano cheese
-  POMODORO E TARTUFO 24
tomato, burrata cheese, basil, black truffle

PASTE / fresh pasta

-  SPAGHETTONI AL POMODORO 16
tomato passata, olive oil, garlic & basil
-  CANESTRI CACIO E PEPE 17
pecorino romano cheese & black pepper
- CRESTE DI GALLO ALL'AMATRICIANA 17
tomato passata, guanciale, onion soffrito & pecorino romano
-  PACCHERI BOLOGNESE 18
ragu bolognese & smoked mozzarella
- BIGOLI AL'ANANTRA 19
duck ragu with venitian spices & mascarpone

SECONDI / Main






- IPPOGLOSSO 24
halibut fillet, bariole olives, parsley, capers, butter & fresh lemon
- POLENTA ABRUZZESE 19
tomato braised pork & fennel sausage served with abruzzese style polenta, roasted fennel & grana padano cheese

DINNER FOR 2


per person
\$39

-  GARLIC NODINI
-  MARINATED OLIVES
-  KALE SALAD CACIO PEPE
- POLENTA ABRUZZESE
braised sausage & roasted fennel
-  2 x 1/2 pint TIRAMISU TUB

COOK AT HOME TAKE AWAY

-  POMODORO SAUCE *per litre* 12
-  ARRABIATA SAUCE *per litre* 14
- BIGOLI DUCK RAGU *per litre* 24
-  CACIO E PEPE *pasta kit for 2* 16
-  PIZZA BURRATA *pizza kit for 2* 19
-  PIZZA DOUGH *each* 6
- NODINI KIT *1/2 pound* 14

FRESH PASTA

 120g portion
\$5

BIGOLI CANESTRI PACCHERI CRESTE DI GALLO

COOK-AT-HOME LASAGNA TRAY

60

*fresh pasta layered with a light tomato meat sauce & mozzarella
(available ready to bake from frozen, 6-8 portions)*