

# Pasta

## **PRAWN & MUSSEL SPAGHETTI**

*Garlic, white wine, fresh herbs*

\$39/48

## **SPICED SEAFOOD SPAGHETTI**

*Wok-fried seafood, chilli, garlic finished in shallots*

\$39/48

## **CACIO E PEPE**

*Pecorino, cracked black pepper & crispy basil leaves*

\$35/44

## **BOSCAIOLA**

*Cured pork, mushrooms, cream, parmesan*

\$39/46

## **SPAGHETTI ALLA PUTTANESCA**

*Roast tomato passata, capers, olives, anchovy*

\$38/46

## **SPICED LAMB RAGÙ**

*Slow-cooked lamb, rich tomato ragù with pickled onion gremolata*

\$40/49

## **AL PESTO CON POLLO**

*Basil pesto, chicken, olive oil, parmesan*

\$40/49

# Risotto

## **WILD MUSHROOM RISOTTO**

*Wild mushrooms, truffle oil, parmesan*

\$39/46

## **FRUTTI DI MARE RISOTTO**

*Prawns, calamari, mussels, saffron arborio, lime, parmesan*

\$39/46

## **POACHED POLLO RISOTTO**

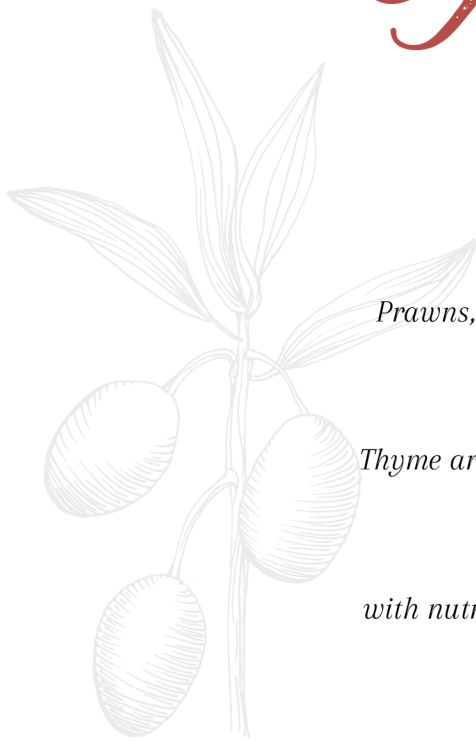
*Thyme arborio, free-range chicken, wild mushrooms, pecorino*

\$40/47

## **SPICED PUMPKIN & BASIL**

*with nutmeg, cinnamon, caramelised pumpkin, white wine & crisp basil leaves*

\$39/46





# Pizza

## BURRATA CLASSICA

*San Marzano tomato, basil, olive oil & generous hand-pulled burrata.*

\$35

## SALAMI & BASIL

*Napoli salami, tomato, fresh basil, burrata & a gentle chilli warmth.*

\$35

## FUNGI & PROSCIUTTO

*Wild mushrooms, prosciutto, slow-cooked garlic, finished with burrata.*

\$35

## PUTTANESCA

*Tomato, anchovy, olive, caper & chilli, finished with burrata and basil*

\$35



# Dessert

## LEMON POSSET

*Silky set cream with fresh lemon, served chilled*

\$24

## DARK CHOCOLATE AND HAZELNUT MOUSSE

*Silky dark chocolate mousse with toasted hazelnut & cream*

\$23

## COCONUT PANNA COTTA

*Silky coconut cream panna cotta with a delicate finish*

\$23

## NONA'S TIRAMISU

*Layered cream, mascarpone, coffee & hint of baileys.*

\$25

## SHARE PLATTER

*Indulge in a taste of three*

\$52

A LA CARTE

EUENNA

MENU