PANINI

01. CAPRESE ** Top Seller ** 18
Prosciutto Crudo ***or*** Salami (Hot/Fennel/Both), Tomato, Buffalo Mozzarella, Basil - *Veg Option $15*
- Add Truffle Cream + $2

02. BOLOGNA ** Top Seller ** 17
Peppercorn Mortadella, Stracciatella, Pickled Peppers, Olives

03. VERDURE 17
Marinated Eggplant, Roasted Peppers, Rocket, Basil, Pickled Peppers, Olives
With Stracciatella (Veg) ***or*** *Artichoke Paste (Vegan)*
- Add Truffle Cream + $2

04. PARMA NUOVA 18
Prosciutto Crudo, Stracciatella, Roasted Peppers, Rocket, Basil, Hot Honey
- Add Truffle Cream + $2

05. CALABRESE 18
Capocollo, Provolone, Roasted Peppers, Calabrian Chilli Spread, Basil

06. ROMA NUOVA *- Available from 12 -* 20
House Roasted Porchetta with Crackling, Salsa Verde, Rocket, Tarragon Pickled Fennel
- Add Provolone + $2

07. Caesar 18.5
Poached Chicken Caesar Salad, w/ Fried Prosciutto, Crispy Garlic Ciabatta, Lettuce, Vinaigrette, Parmesan

08. IL MANZO CLASSICO 20
House Rare Roast Beef, Roasted Peppers, Pickled Peppers, Red Onion, Provolone, Dijon Mustard

09. L'AUSTRALIANA 20
Prosciutto Cotto *(Ham)* ***or*** Turkey, Provolone, Tomato, Lettuce, Red Onion, Beetroot, Carrot, Dill Pickles, Dijon Mustard, Mayo, Butter - *Veg Option $17*

10. LA COTOLETTA ** Top Seller ** 20
Chicken Breast Schnitzel, Lettuce, Red Onion, Dill Pickles, Herby Mayonnaise
- Add Provolone + $2

11. CONTI 19
Mortadella, Salami, Capocollo, Dill Pickles, Lettuce, Butter, Vinaigrette
- Add Calabrian Chilli + 50c

DOLCI

Cannoli 6.5

Ricotta filling
Choc/Vanilla

OPEN DAILY FROM 10AM

Panini 1-9, 11 can be GF/Coeliac Please ask! (+ $2)
* Olives may contain pits, Please be careful *

10% SURCHARGE ON WEEKENDS