



# menu

## Pane "our sourdough bread is naturally fermented and baked fresh daily"

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### **Merenda**

\$15

#### HOUSEMADE SOURDOUGH BREAD WITH A CHOICE OF CONDIMENT

- MARMELLATA DI FICHI housemade organic fig jam <sup>(V)</sup>
- MIELE & RICOTTA locally sourced honey and ricotta cheese <sup>(V)</sup>
- FUNGHI sauteed mixed mushrooms and truffle oil <sup>(V)</sup>
- CAPONATA eggplant, capsicum & zucchini <sup>(VE)</sup>
- 'NDUJA spicy pork, capsicum & chili spread
- SARDINE sardines cured and pickled for 60 days, with white wine vinegar, garlic, chili, oregano

### **Piatto unico**

\$35

#### HOUSEMADE SOURDOUGH BREAD, RICOTTA CHEESE, FRESH TOMATO, ROCKET LEAVES, LOCAL EXTRA VIRGIN OLIVE OIL (VIC), VINCOTTO WITH A CHOICE OF PIATTO

- VITELLO TONNATO sliced charred veal cooked to rare with tuna mayonnaise
- CRUDO & GRANA prosciutto with Grana Padano cheese
- FORMAGGI buffalo mozzarella, Grana Padano cheese <sup>(V)</sup>

AND TWO CHOICES OF CONDIMENTS (see MERENDA above)

### **Extra**

- SCARPETTA additional sourdough bread for soaking up the sauce on your plate <sup>(VE)</sup> \$2.5
- PAGNOTTA freshly baked sourdough bread loaf <sup>(VE)</sup> \$12

## Pasta "we craft the pasta we serve using locally sourced organic eggs and unrefined pink salt"

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### DAILY PASTA WITH

- BOLOGNESE pork and veal ragu', tomato \$32
- FUNGHI mixed mushroom with Parmigiano, ricotta and truffle oil <sup>(V)</sup> \$35
- FRUTTI DI MARE market seafood, garlic, chili, olive oil \$36

## Contorno

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- BROCCOLI sautéed broccoli with garlic, almond, Parmigiano \$17.5

Kindly let us know about any dietary requirements or allergies when placing your order.  
A surcharge of 0.9% applies on card payments

**Dolci** "our desserts and gelato are made on the premises, without preservatives and artificial flavours"

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## **Desserts**

TIRAMISU	\$18.5
with mascarpone & Marsala wine cream, Savoiardi (lady finger biscuit) soaked in coffee and coffee liqueur, Dutch Cocoa powder	
GELATO	\$15
fig leaf gelato "alla Foglia di Fico" with housemade biscotti <sup>(V)</sup>	
AFFOGATO AL CAFFE'	\$15
vanilla gelato with espresso <sup>(V)</sup>	

## **Bevande**

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### **Soft Drinks & Mocktails**

SPARKLING WATER	500 mL	\$6.5
ARANCIATA ROSSA	sparkling blood orange	\$9.5
FICONATA	fig leaf, infused stone fruit, mint, soda water	\$13
SBAGLIATISSIMO	Negroni wannabe	\$14

### **Caffe' & Hot Drinks**

(ONE SIZE)

ESPRESSO	\$3	MILK	
by Caffè' Borbone Napoli		FULL CREAM	
LONG BLACK	\$5	SKIM	
MACCHIATO	\$4.5		
PICCOLO	\$5		
LATTE	\$5.5	SOY	\$0.5
FLAT WHITE	\$5.5	OAT	\$0.5
MAGIC	\$6	ALMOND	\$0.5
CAPPUCCINO	\$5.5		
MOCACCINO	\$3		
ESPRESSO GINSENG	\$4		
espresso with ginseng extract (contains caffeine)			
CAFFE' d'ORZO	\$3	DECAF	\$0.5
caffeine free roasted barley coffee		by Caffè' Borbone Napoli	
HOT CHOCOLATE	\$5		
TEA (ask our staff)	\$5	EXTRA SHOT	\$0.5



**Seme di Fico**

BOUTIQUE PRODUCTS . SPECIALTY GIFT SHOP . BRUNCH RESTAURANT . ARTISAN SOURDOUGH