

CRUDO

LUNCH 12-4

SMALL PLATES

BRUSCHETTA	11
Marinated datterini tomatoes, w/garlic, basil & evoo on sourdough +Burrata 4.75	
GAMBAS	15
Fresh whole prawns in a garlic & ndjua mint butter, served w/ remus's focaccia	
ARANCINI	11
Butternut squash, hazelnut & cais na tire Arancini w/ Gorgonzola cream & crispy sage	

PASTA/MAINS

RAGU	20
Pappardelle, slow cooked meat sugo, farmhouse butter & parmigiano extra vecchio	
RISOTTO CREAMA DI SCAMPI	22
W/ fresh Irish prawns, prawn&sambuca bisque& prawn head oil	
RAVIOLI	20
Homemade beetroot & ricotta ravioli w/ hazelnut, sage & honey butter & pecorino	
COTOLETTA MILANES	26
Organic pork milanese W/ dressed organic leaves, hand cut parmigiano chips and alioli	

PANINI

SERVED WITH A CHOICE OF PARMESAN FRIES OR SOUP

CLUB MILANO	16
Chargrilled chicken Pancetta, Tomato, Parmesan, black garlic mayo & organic leaves	
CAPRESE	14
Marinated heirloom tomatoes, buffalo mozzarella, mint & almondpesto	

SALADS

BEETROOT & BURRATA	16
Roasted beetroot, honey & caper dressing, caramelised red onions & buffalo burrata	
CHARRED CHICKEN & BURNT AVOCADO	16
Pancetta, Parmesan, cherry tomatoes & dressed organic leaves	

DESSERT

DARK CHOCOLATE TART - W/ SEA SALT AND OLIVE OIL	8
TIRAMISU - W/ HAZELNUTS & FRANGELICO	8

