



ANTIPASTI

	Bruschette Miste – 3 pcs •Fresh tomato, basil & pine seeds (V)(N) •Chicken liver pate, balsamic & onion jam (D) •Mushroom, garlic & herbs (V)(D)
	Insalata di Rucola (V)(D)(GF) Rocket leaves, parmesan shavings, confit tomatoes.
	Insalata di Formaggio di Capra e Mela (V)(D)(GF)(N) Mixed leaves, goat cheese gratin, caramelized apple, roasted walnuts
	Calamari Fritti (S)(G)(D) Caper mayo, fried capers, lemon.
	Arancini (V)(D)(G)(E) Risotto balls, mozzarella, parmesan, pesto, tomato sauce, fresh herbs.
	Carpaccio di Orata (S)(GF)(R) Orange segments, fennel salad, parsley, red chili, lemon and orange dressing.
	Burrata (V)(D) Burrata cheese, baby tomatoes, basil oil, balsamic pearls.

SOUP

	Minestrone (V)(GF) Mixed vegetable soup, white beans.
	Soup of the day

PASTA

	‘Switch’ Spaghetti Bolognese (C)(V)(GF)(VG) Slow-cooked switch minced beef, vegetable butter, shredded vegan cheese, olive oil, parsley.
	Spaghetti alla Carbonara (D)(G)(E) Veal bacon, onion, garlic, egg yolks, parmesan cheese.
	Tagliatelle alla Bolognese (D)(G)(E) Minced beef in tomato sauce.
	Bucatini all’ Arrabbiata (V)(G) garlic, tomatoes, dried red chili peppers, olive oil.
	Penne ai Funghi (V)(D)(G) Cream sauce with mixed mushrooms.
	Linguine Cacio e Pepe (V)(D)(G) Butter, parmesan, fresh black pepper.
	Lasagna di Manzo (D)(G) Beef ragu, Lasagna pasta, cheesy Béchamel.
	Gnocchi Mari e Monti (S)(D)(G) Potato gnocchi, prawns, mushrooms, onion, garlic, tomato sauce, fresh herbs.
	Gnocchi alla Sorrentina (D)(G) Potato gnocchi, tomato sauce, confit cherry tomato, parmesan, Bocconcini, pangrattato.



PIZZA

47	Pizza Margherita (V)(D)(G) Tomato sauce, mozzarella cheese, basil leaves.	45
	Pizza Calabrese (D)(G) Tomato sauce, mozzarella cheese, beef salami, fresh tomato slices.	49
47	Pizza ai Funghi (V)(D)(G) Tomato sauce, mozzarella cheese, forest mushrooms, parsley.	45
	Pizza Bianca (V)(D)(N)(G) White sauce base with artichoke, basil pesto, bocconcini cheese, arugula.	45
52	Pizza ai Frutti di Mare (S)(D)(G) Tomato sauce, mozzarella cheese, prawns, octopus, calamari, basil pesto, garlic.	57

EXTRAS

	Chicken, prawns, beef salami, turkey bacon.	12 Each
65	Artichokes, olives, capsicum, mushrooms, spinach, extra cheese, broccoli.	5 Each

MAIN COURSE

30	‘Switch’ Meatball Curry (C)(V)(VG) Vegetable ghee, tomatoes, switch kafta, cilantro, served with basmati rice.	55
30	Cotoletta alla Milanese (N)(D)(G)(M) Flatten and crumbed chicken breast served with a fresh garden salad.	75
	Filetto di Orata (S)(D) Roasted potatoes, Kenya beans, cherry tomato, black olives, lemon.	105
55	Tagliata di Manzo (D)(G) Sliced Ribeye Steak, rocket salad, cherry tomatoes, black olives, artichoke, parmesan shavings.	165

SIDES

	Fresh Mixed Garden Salad	19 Each
	Steamed Broccoli	
	French Fries	
	Roasted Potatoes	

DESSERT

	Tiramisu (D)(N) Chocolate sabayon, mascarpone cheese, chocolate gallette, coffee.	35
	Strawberry Tart (D)(G) Chocolate tart base, fresh strawberry, condensed milk caramel.	35
	Cannoli (D)(N)(G) Crispy cannoli pastry, whipped mascarpone, chocolate, pistachios.	35

