



BY LA VECCHIA SCUOLA



Cicchetti Menu





Small plates and sharing plates to complement your drinks

Antipasto to share. Combination of cured meats and cheeses with vegetable antipasto and crostinis	16.95
Carpaccio di salmone. Smoked salmon with lime pickled red onion, balsamic pea shoots, crostini and saffron garlic mayo	9.95
Gamberoni Mare e Monti. Pan roasted king prawns and pepperoni sausage finished in a spicy arrabbiata sauce served with toasted bread	8.95
Cozze di mare. Combination of mussels, king prawns and squid cooked in a creamy white wine, shallots and garlic sauce served with toasted bread	9.95
Arancine di Capra Goats cheese and pea arancini with napoli sauce and goats cheese puree	7.95
Polpettini al Napoli Homemade meatballs finished in a rich arrabbiata sauce and toasted pugliese bread.	7.95
Ravioli di Brasato Ravioli pasta filled with braised beef finished on a butter and sage sauce	9.95
Ravioli veganese Vegan ravioli in a tomato and vegan cream sauce topped with marinated cherry tomatoes.	8.95
Calamari fritti Crispy squid rings served with lemon saffron mayonnaise	6.95
Zuppa del giorno. Home made soup of the day (please ask for details)	6.95
Bruschetta tricolore Avocado bruschetta with radish, lime pickled red onions, marinated cherry tomatoes and lemon saffron mayo	6.95
Pane pugliese House bread with mustard garlic butter and balsamic oil	4.5 0

Patatine al tartufo

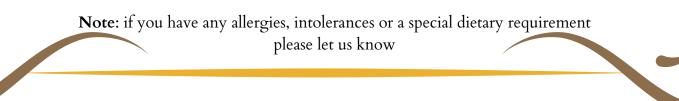
House chips with truffle and grana padano

Patatine fritte

House chips with rosemary smoked salt.

Rocket salad With grana padano, balsamic reduction and pesto oil

Marinated olives and vegetable antipasto



3.95

3.95

4.50