

LUNCH

12:00 hrs to 15:30 hrs



ANTIPASTI E INSALATE

La Caprese Buffalo mozzarella with 5 kind tomatoes, sweet basil topped with extra virgin olive oil	V, D, N	75.00
Carpaccio di Manzo Grass fed raw beef thin sliced, arugula salad, crispy parmesan, modena balsamic reduction	D	70.00
Sapore Caesar Salad Choice of shrimps, salmon or the classic chicken and pork bacon	D, S, P	72.00
Fritto Misto Frutti di Mare e Verdure Crisp fried prawns, calamari, baby octopus and vegetables, served with dill aioli	SF, D	75.00
Insalata Tucci Mix lettuce salad, grana cheese, nuts and toasted sesame seeds	V, D, N	64.00
Bruschetta - al pomodoro, ai funghi, ai pepperoni Focaccia three way - with freshly chopped tomato, garlic, basil and olive oil, brown mushrooms, celery hearts, marscapone topped with pecorino, roasted red capsicum, olive and goats cheese	D, N	58.00

ZUPPE

Zuppa di Pomodoro Tomato soup served with "pesto" nugget	V, N, D	48.00
Minestrone Alla Sforzesca (Gluten Free Option Available) Italian vegetable broth, goat cheese croutons	V, D	48.00
Zuppa Del Giorno Chef's soup of the day		48.00

PASTE

Spaghetti alla Carbonara (Gluten Free Option Available) Spaghetti pasta in traditional carbonara sauce with pork bacon and parmesan	P, D, A	85.00
Spaghetti alla Bolognese (Gluten Free Option Available) Classic bolognese ragu	D	85.00
Linguine alla Carretiera Flat spaghetti in a light tomato sauce with flakes of tuna and cherry capers	SF	82.00
Lasagna all' Emiliana Homemade classic lasagna bolognese	D	95.00
Penne all' Arrabiata (Gluten Free Option Available) Penne pasta with fresh tomato sauce, garlic and chili pepper	V, D	82.00
Crespelle alla Fiorentina Home-made crepes filled with ricotta cheese and baby spinach served with béchamel and dash of tomatoes	D, V	74.00

PESCE + CARNI

Mazzancole alla Griglia Grilled king prawns marinade with fresh herbs, bean ragout	SF, D	185.00
Arrosto di Halibut Lemon pepper crusted halibut, herb risotto, broccolini, toasted almonds, parsley brown butter sauce	SF, D	150.00
Picatta Di Pollo Garlic and herb pan fried chicken breast, broccolini, arugula and lemon caper picatta sauce	D	115.00

Saltimbocca alla Laziale Veal tenderloin scaloppini with sage, parma ham and herb risotto served in a white wine sauce	P, A, D	120.00
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Scallopina alla Milanese Breaded veal escalope served with homemade fries	D	105.00
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Pescato Del Giorno Daily market fish oven baked (white wine or mediterranean style) with roasted potato	A, SF	105.00
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PIZZA

Margherita Tomato and mozzarella cheese	V, D	58.00
Napoletana Tomato, mozzarella, anchovies, and capers	D, S	60.00
Funghi Tomato, mozzarella and sautéed mushrooms	V, D	66.00
4 Stagioni Tomato, mozzarella, egg, cooked pork ham or turkey ham, Mushrooms and artichokes	D, P	70.00
Capricciosa Tomato, mozzarella, smoked beef ham, mushrooms, Artichokes, capers and olives	D	72.00
Vegetariana Tomato, mozzarella, mushrooms, artichokes, fresh sliced plum tomato, green asparagus and bell peppers	V, D	70.00
4 Formaggi Tomato, mozzarella, gorgonzola, mascarpone, parmesan and oregano	V, D	70.00
Diavola Tomato, mozzarella, spicy pork salami and bell peppers	D, P	70.00
Hawaii Tomato, mozzarella, pineapple, smoked beef ham and parmesan	D	74.00
Fresca Tomato, mozzarella, fresh tomato and basil sauce	V, D	68.00
Al Tonno Tomato, mozzarella, tuna, peppers, black olives and rocket salad	D, S	74.00
Add: Seafood (calamari, octopus, mussel, and shrimps)		20.00
Meat (spicy beef salami, chicken)		15.00
Vegetables		15.00
Parma or cooked ham		20.00

DOLCE

Sapore Signature Tiramisu' Savoyard biscuits dipped in espresso topped with creamy mascarpone	D	50.00
Mousse di cioccolato e caramello Dark chocolate and caramel mousse	D	50.00
Ginger and star-aniseed "Panna-cotta" Served with raspberry compote	D	50.00
Crema Brulee Vanilla bean infused crème brulee served with almond biscotti	D, N	50.00
Semifreddo Alle Noci Walnut praline semifreddo	D, N	50.00
Gelati assortiti Selection of our special ice-creams and sorbets of the day		D 18.00 per Scoop
Italian Cheese Platter Served with grapes, pear, quince pasta, and olive lavosh		
3 Cheeses		55.00
5 Cheeses		75.00