

## **COLAZIONE/BREAKFAST**

### **“PICCOLA”**

#### **Toast \$5.0**

Two slices – choice of jam, vegemite

#### **Raisin toast \$4.5**

#### **Zuppa d’avena \$11.0**

Vanilla porridge with rolled oats-served with honeyed Granny Smith apples, maple syrup

#### **Cornetto (croissant)**

...plain with condiments **\$4.9**

...with Nutella, icing sugar **\$5.5**

...with Casalinga salami, provolone dolce, rocket **\$7.5**

#### **Sandwich con cotto \$6.5**

Toasted with Virginian ham, tomato, provolone dolce

#### **Macedonia \$12.0**

Seasonal fruit salad – served with natural Greek yoghurt

### **“UOVA”**

#### **SA free range eggs fried, scrambled or poached \$9.0**

##### **Extras**

Bacon rashers, chorizo, Swiss brown mushrooms, baby spinach, roast tomato **\$3.0**

Tasmanian smoked salmon **\$4.0**

#### **Full Breakfast \$19.0**

Eggs-served with bacon, chorizo, roast tomato, Swiss brown mushrooms, baby spinach

#### **Panino Salato \$15.0**

Scrambled eggs served on toasted muffin, with Tasmanian smoked salmon, chives, sour cream, lemon

#### **IL Francese (French toast) \$14.5**

White bread dipped in milk, egg, vanilla essence, dusted with icing sugar-served with Marsala, poached dry fruit, finished with mascarpone cream

### **“ENCORE”**

#### **Frittata \$15.0**

Italian-style omelette enriched with Parma prosciutto, provolone dolce, fresh asparagus

#### **Cannellini \$14.0**

Cannellini beans braised in tomato salsa with chorizo, red onions-served with fried egg and toasted ciabatta

#### **Patate & Pancetta \$9.0**

Diced “chat” potatoes with diced bacon, red onion, capsicum, garlic

#### **Buttermilk Pancakes \$13.0**

Served with mascarpone cream, mixed berries