



DAVVERO!

Pranzo – Lunch 11.30am till 14.30

Spuntino

D.O.P. mozzarella di bufala 125g air freight fresh from Italy, D.O.P. San Daniele prosciutto , cherry tomatoes, fried Coccoli	25.5
Bruschetta trio - Natural yeast sourdough typical of the Italian region of Tuscany w/ Extra virgin olive oil, chicken liver paté, fresh tomato basil concassé.	16.5
Taroz della Valtellina Crushed potatoes and green beans with Bitto cheese and Wagyu Bresaola on toasted sourdough	25.5

DAVVERO! PASTA

Linguine alle cozze – Durum wheat spaghetti from prime artisan Italian producer sautéed w/ mussels, broccoli, cannellini beans and cherry tomatoes	23.5
Tortelli di zucca – Ravioli freshly made on premises w/ pumpkins fillings sautéed w/ sage and crispy bacon	22.5
Chicche – Potatoes gnocchi made on premises w/ Taleggio DOP and Italian style sausage	23
Tagliatelle al ragù bianco e rosmarino – Tagliatelle freshly made on premises w/ chicken and turkey ragout and rosemary	22.5

Gluten free and vegetarian options available for all our pasta dishes, just ask our staff.

DAVVERO! SECONDI

Denticiotto all'acqua pazza – WA linecaught pink snapper fillet sautéed w/ cherry tomatoes, garden vegetables, Mediterranean herbs served with spinach and potatoes	29.5
Tagliata alla TOSCANA WA Dandaragan Certified Organic Beef Sirloin steak grilled w/rocket, EVO shaved parmesan, balsamic vinegar, roast potatoes	29.5
Scaloppine al vino bianco – Whiterocks veal escalopes sautéed in white wine and fresh asparagus served with mashed potatoes	24.5
Agnello alla scottadito Chargrilled racks of WA farmed sassy Suffolk lamb chops w/ caponata cake	29.5
Gamberoni al Cognac - Western King Prawns wild caught from the pristine clean waters of Shark Bay Sautéed in Cognac, garlic and parsley	37.5

DAVVERO! INSALATE

Insalata all'Italiana Mixed leaves, roasted zucchini, eggplant, capsicum, mozzarella fiordilatte, EVO, balsamic vinegar	15.5
Panzanella classica Tuscan natural yeast bread soaked in EVO and Italian red wine vinegar, red onions, vine tomatoes, cucumber, basil	13.5
Spinacini, pere, noci e gorgonzola – Baby spinach, pears, walnuts with dop Gorgonzola dressing	16.5
Nizzarda – Mixed leaves, steamed green beans, potatoes, eggs, sliced tomatoes, black olives, Italian anchovies	16.5
Mare caldo alla Viareggina – Warm Octopus, calamari, cuttlefish, prawns, clams, mussels and mixed leaves	26.5

DAVVERO! DOLCI

Tiramisù – The classic	12
Bunet piemontese - The tradition Dark Caffarel Italian chocolate, rhum and amaretti pudding	12
Tortino caldo all'arancia – Warm orange tart with almond custard and caramelized orange zest	12