

PRANZO - LUNCH

PANINI

V, GFO, DFO, VGO OPTION AVAILABLE
WRAP +2

ORSOGNA 20

Crumbed chicken breast, avocado, tomato, mozzarella, salad

FRANCAVILLA 19.5

Prosciutto di Parma, tomato, green olives and mozzarella

TERAMO 19

Prosciutto di Parma and buffalo mozzarella

CHIETI 19.5

Mortadella, pistacchio cremino and stracciatella cheese

FILETTO 19.5

Ham, provolone, sun dried tomato, olives, salad

L'AQUILA 19.5

Crumbed chicken, mayo and salad

VASTO 19.5

Felino salami, mozzarella, peppers, olives, salad

CAMPLI 20

Free range porchetta with crackle, baked ricotta, peppers, salsa verde

ROSELLO VEG 19.5

Crumbed scamorza cheese, peppers, salad and mayo

SULMONA 20

BBQ'd in house sausage, caramelised onion, mayo



SORRY, NO SPLIT BILLS.

10% WEEKEND SURCHARGE

ANTIPASTO - STARTERS

PIATTO PROSCIUTTO - 28

add burrata 8 // buffalo mozzarella 9

PIATTO CASALINGO SALAMI - 25

add burrata 8 // buffalo mozzarella 9

MORTAZZA - 25

mortadella, stracciatella, pistacchio with fresh bread

BRUSCHETTA 3 WAYS - 25

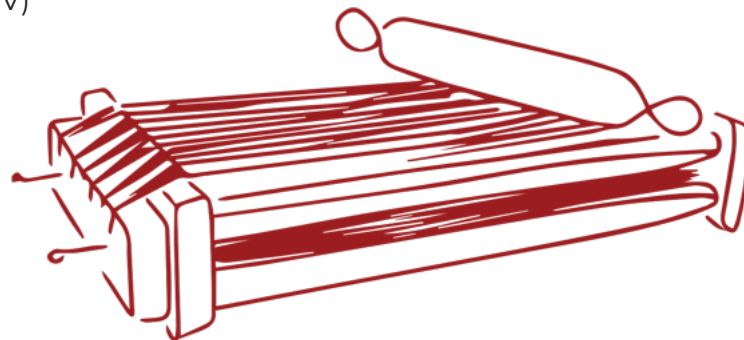
Sausage, pomodoro mozzarella, stracciatella and roasted peppers - VO, GFO, DFO, VGO

BURRATA - 18

beetroot, almond, green coulis - V

PALLOTTE CACE E OVE - 24

In house cheese balls with rich tomato sugo and grilled Italian bread - (V)



PRIMI - PASTA

GF +4

TIMBALLO - 28

Traditional Abruzzese lasagna made with savoury crepes, mozzarella and slow cooked beef ragu

SPAGHETTI AGLIO E OLIO - 24

Abruzzo Lab infused garlic olive oil , with crispy sweet chilli and toasted panko crumb - V, GFO, DF, VG

PASTA AL POMODORO - 24

Pasta with tomato and basil sugo - V, DF, VG, GFO

SECONDI - MAIN

CRUMBED CHICKEN SALAD - 28

Mixed salad, avocado mousse, olives, sun dried tomatoes, shaved parmesan, bocconcini VO, GFO, DFO, VGO

STOZZA - STEAK SANDWICH - 35

MB2 scotch, salad, cheese, fresh tomato, mayo with chips

PORCHETTA ABRUZZO LAB - 35

Free range crackled pork with chips and garden salad (add melted caciocavallo cheese 3)

CONTORNI - SIDES

CHIPS SEASONED WITH ABRUZZO LAB HERB SALT - 12

PARMESAN FRIES - 14

With truffle mayo

GARDEN SALAD - 16

Cucumber, tomatoes, carrot with balsamic dressing

VERDURA - 15

Wilted greens with crispy sweet chilli and lemon

FROM THE FORNACELLA - (LIVE BARBEQUE)

ARROSTICINI

PECORA 2.5EA - TRADITIONAL (22gr - 25gr)

MAIALE 2.5EA - PORK (22gr - 25gr)

VENTRICINA 2.5EA

PORK MARINATED IN HOT CHILLI, FENNEL POWDER (22gr - 25gr)

POLLO 2.5EA

CHICKEN (CRUMBED) (22gr - 25gr)

DIAVOLA 2.5EA

SPICY UNCRUMBED CHICKEN (22gr-25gr)

PESCE SPADA 3.5EA

SWORDFISH (CRUMBED) (22gr - 25gr)

MANZO 4EA - BEEF

MB2+ SCOTCH FILLET, HANDMADE (30gr-35gr)

FEGATO E CIPOLLA 4EA

LIVER AND ONION, HANDMADE (50gr - 60gr)

SALSICCIA E PATATE 4.5EA

SAUSAGE AND POTATO (100gr - 120gr)

WITH EVERY 20 ARROSTICINI RECEIVE A COMPLIMENTARY CHIPS OR LEAF SALAD

