

# 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

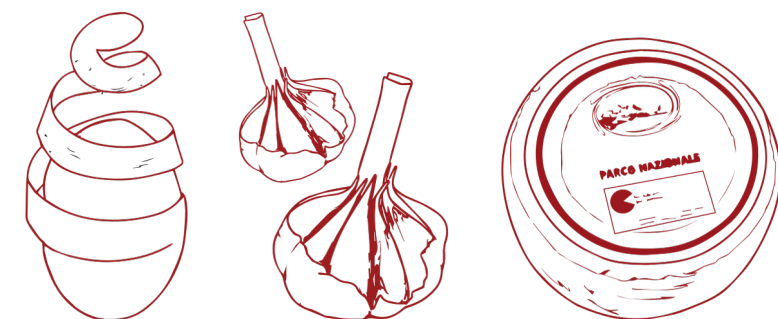
Free range porchetta with crackle, baked ricotta, peppers, salsa verde

### 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 SALUMI - 25

San Daniele Prosciutto, casalingo salami  
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

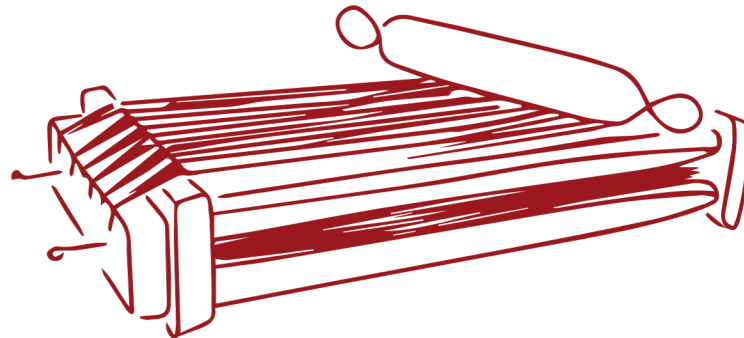
seasonal variety sweet tomato, basil, olive oil - V

### PALLOTTE CACE E OVE - 24

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

### SALSICCIA - 18

chargrilled cocktail Sausages, caramelised onion, aioli (3pcs)



## 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 - 33

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**

