



Seme Lunch deal

(Tuesday to Saturday from 12pm to 2:30pm Dine-in or Take away)

Pasta

+ our 100 hours-fermented sourdough
+ one glass of Vino /Beer or soft drink

\$35




Fusilli aglio olio e peperoncino (ve)(nf)(df) 
spiral corkscrew egg pasta w garlic, chili and e.v.o.o.



Trenette al pomodoro (ve)(nf)(df)
long narrow egg pasta w tomato San Marzano, garlic, Grana Padano, basil



Fusilli all'arrabbiata (ve)(nf)(df) 
spiral corkscrew egg pasta w tomato San Marzano, garlic, chili



Pappardelle al ragù Bolognese (nf)
long wide egg pasta w classic pork & veal ragù, tomato



Pappardelle ai funghi (nf)
long wide egg pasta mixed mushrooms, white truffle oil, pepper, Parmigiano



Casarecce al pesto (ve)(df)
twisted short egg pasta w basil and spinach pesto w pine & cashew nut




Americana (nf)
long egg pasta w veal & pork meatballs w tomato sugo and fior di latte mozzarella

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**Cappellacci neri di mare (nf) | + \$5**   
squid ink pasta filled w spanner crab and prawn mousse, w king prawn cutlets, garlic, chili



**Trenette ai frutti di mare(nf) | +\$5**   
long narrow egg pasta w daily seafood, garlic, parsley, chili  
\*(tomato sugo can be added upon request)



**Pasta alle vongole (nf) | +\$5**   
long egg pasta w local caught clams, shiitake mushrooms & chili oil



*Piatto unico*  
*+ 2 Merenda Salsine*  
*+ Our 100 hours Sourdough*  
*+ one glass of Vino /Beer or soft drink*  
**\$40**

*Our Piatto Unico is a mid-sized dish, designed to offer the perfect balance between lightness and flavour. Choose one of our three options below, and add 2 extra sauces from the merenda section.*

*It will be served with our freshly baked sourdough bread*

*(Tuesday to Saturday from 12pm to 3pm Dine in or Take-away)*

*Choose your piatto unico:*

**Vitello tonnato (df)(nf)**

sliced charred veal cooked to rare with tuna mayonnaise

**Crudo & grana (nf)**

prosciutto di Parma with Grana Padano cheese

**Formaggi (ve)(nf)**

buffalo mozzarella, Grana Padano cheese

*& add two merenda:*

**Marmellata di fichi (vg)(nf)**

housemade organic fig jam

**Miele & ricotta (ve)**

locally sourced honey and ricotta cheese

**Funghi salsina (ve)**

mixed mushrooms and truffle oil

**Caponata (vg)**

eggplant, capsicum & zucchini

**'Nduja (gf)(nf)** 

spicy pork capsicum & chilli spread

**Sarde marinate (gf)(df)(nf)** 

sardines cured with white wine vinegar, garlic, chilli, oregano and e.v.o.o.