

# THE BOWER PASTA BAR

## ANTIPASTI

### *Nibbles to share*

- Warm marinated olives, rosemary, chilli & garlic 6.0  
House pickled seasonal vegetables 6.0  
Smoked salmon croquette (2) 10.0  
Eggplant, basil & mozzarella croquette (2) 10.0

## ASSAGGINI

### *Small plates to share*

- Fior di latte, pangrattato & chilli oil\* 12.0  
Finocchiona salami with mustard fruits\* 13.0  
Prosciutto di Parma & fresh melon\* 14.0  
Salt cured beef carpaccio, pickled beetroot & crispy sage\* 14.0  
Cuttlefish, toasted almonds, pickled garlic & fresh rocket 15.0

*\*Served with housemade focaccia*

## PASTA & RISOTTI

### *Gluten Free Pasta Available*

- House made gnocchi, heirloom tomato sugo & ricotta salata 18.0  
Risotto of saffron, zucchini flowers & aged parmesan 18.0  
Rigatoni pasta, Italian pork sausage, broad beans, oregano & pecorino 21.0  
Spaghetti, vongole, chilli, garlic, fresh tomato, parsley & white wine 21.0  
Pappardelle, beef & barolo ragu with aged parmesan 22.0

## PESCE & CARNE

### *Fish & Meat*

- Market fish - see specials board MP  
This weeks meat - see specials board MP

## CONTORNI

### *Sides*

- Fresh baby spinach, roasted almonds, balsamic glazed figs & pecorino 9.0  
Patate fritti - fries with rosemary salt & aioli 6.5  
Fennel, radicchio, aged balsamic & pecorino salad 11.0

## DOLCE

### *Sweets*

- Tiramisu - coffee, sponge, mascarpone & chocolate 10.5  
Panna Cotta - yoghurt panna cotta, chocolate soil & lemon polenta biscotti 11.0  
Zeppole, vanilla custard & burnt honey sauce 11.0