



**MENU**



## ★ MENU ★

### ENTRÉE

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#### **AFFETTATI MISTI \$24**

Selections of local and imported cured meat, served with marinated olives, house pickled vegetables and focaccia bread

#### **ARANCINI DI RISO ALLA SICILIANA \$12 V**

Smoked mozzarella tomato and basil arancini, served with a garlic mayonnaise

#### **ANTIPASTO DELLA CASA \$25 V**

A Chef's selection of freshly prepared delicacies changing according to the seasons

#### **BRUSCHETTA \$14.50 V VV**

Grilled house made bread with tomato, basil, red onions, extra virgin olive oil and sea salt

Add buffalo mozzarella \$5.5 V

#### **CROQUETTE \$18**

Ham hock and smoked paprika croquette, served with roasted capsicum, coriander and sweet corn salsa

#### **ZUCCA ARROSTO \$18 V VV GF**

Warm salad of roasted pumpkin with balsamic glazed wild figs, walnuts and baby leeks

#### **CALAMARI \$26**

Grilled fresh local calamari served with roasted cauliflower, spelt, confit and cherry tomatoes

### PASTA

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Each of our amazing pastas is made in house from local free range eggs and selected durum wheat flour.

#### **GNOCCHI DI PATATE \$25 V**

Potato gnocchi served with your choice of either:

Napoli sauce w/- basil and fior di latte cheese (or)

Basil pesto w/- oven roasted cherry tomatoes and green beans

#### **FETTUCCINI CON RAGOUT DI AGNELLO \$27.50**

Fettuccine served with rosemary lamb and aromatic vegetable ragout

#### **MACCHERONCELLI AL GRANCHIO \$29**

Maccheroncelli served with shark bay crab meat, zucchini, garlic, chilli and bottarga

#### **PAPPARDELLE CON RAGOUT D' ANATRA \$29.50**

Ribbon pasta served with duck, marsala wine and an aromatic vegetable ragout





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