ORA

gnocchi & wine bar

TO START

WARM FOCACCIA 9
Extra virgin olive oil & balsamic. Pesto +4 | Eggplant +4 | GF option +3

GREEN SICILIAN OLIVES (VG) 8

WAGYU BRESAOLA 14
Delicately cured Wagyu beef, finished with a refined lemon-infused extra virgin olive oil dressing.

TO SHARE

CARPACCIO OF THE DAY 30
Market-fresh Wagyu beef, tuna or salmon, selected daily. Please ask our team.

CAPRESE (V) 26
100 g buffalo mozzarella, tomato & basil.

TAGLIERE SALUMI 28
Prosciutto di Parma, mortadella & house pickles.

TAGLIERE VEGETARIANO (VG) 22
Grilled seasonal vegetables & house pickles.

PARMIGIANA DI MELANZANE (V) 26
Layered eggplant, tomato sauce, buffalo mozzarella & basil.

GNOCCHI

Crafted daily from a selected two-potato blend
Gluten-free option +3

ORA SIGNATURE · MUST TRY

GNOCCO DI NONNA GRAZIA 38
Slow-cooked beef chuck ragù, Nonna Grazia's Neapolitan recipe.

PESTO ALLA GENOVESE (V) 30
Basil pesto, Parmigiano & extra virgin olive oil.
Vegan option available

ALLA NORMA (V) 32
Tomato sauce, eggplant, salted ricotta & fresh basil.
Vegan option available

GORGONZOLA 34
Rich, velvety Italian Gorgonzola DOP sauce.

DOLCI

TIRAMISU AL TAVOLO 20
Savoiardi, moka espresso, mascarpone & cocoa, assembled at your table.

CANNOLI SICILIANI 2 for 16
Whipped ricotta & crushed pistachios.

AFFOGATO AL CAFFÈ 10
Vanilla gelato with freshly brewed espresso.
Add Frangelico or Disaronno +6

Please advise our team of any allergies or dietary requirements.

A 10% weekend surcharge is applicable Saturdays & Sundays. A 15% surcharge applies on all public holidays.