

# 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

CANNOLO SALATO 12 each

Crispy pane carasau, salmon tartare & whipped lemon-herb cream cheese.

## TO SHARE

CARPACCIO OF THE DAY 28

Daily selection of Wagyu beef, tuna or salmon. Please ask our team.

CAPRESE (V) 24

100 g buffalo mozzarella, tomato & basil.

TAGLIERE SALUMI 26

Prosciutto di Parma, mortadella & house pickles.

Add blue cheese +8 | goat's cheese +8

TAGLIERE VEGETARIANO (VG) 22

Grilled seasonal vegetables & house pickles.

PARMIGIANA DI MELANZANE (V) 24

Layered eggplant, tomato sauce, buffalo mozzarella & basil.

## GNOCCHI

House-made potato gnocchi - Gluten-free option +3

ORA SIGNATURE · MUST TRY

GNOCO DI NONNA GRAZIA 35

Slow-cooked beef chuck ragù, Nonna Grazia's Neapolitan recipe.

PESTO ALLA GENOVESE (V) 27

Basil pesto, Parmigiano & extra virgin olive oil.

Vegan option available

ALLA NORMA (V) 28

Tomato sauce, eggplant, salted ricotta & fresh basil.

Vegan option available

CARBONARA 28

Pancetta, egg yolk, Pecorino Romano & black pepper.

RAGÙ BOLOGNESE 30

Beef & pork ragù, tomato & Parmigiano.

## DOLCI

TIRAMISÙ 16

House-made tiramisù with mascarpone, espresso, Marsala & cocoa.

PANNA COTTA (GF) 14

Vanilla panna cotta with seasonal accompaniment.

CANNOLI SICILIANI 2 for 12

Whipped ricotta & crushed pistachios.

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.