# 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
**GNOCCO 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** 18
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.