

Breakfast, Brunch, Lunch.

6.30am - 2pm

Our Signature Italian Cannolo (veg) (nfo)	5.90
Fruit Loaf with Pepe Saya butter & spreads (veg) (nf)	10
Dr Marty Crumpets with Pepe Saya butter & spreads (veg)	10
	T/home 9
Riverina Fresh Natural Yogurt	14.50
thyme roasted stone fruit, local honey & Harefield pistachios (veg) (nfo)	
Spanish Baked Eggs & Jamon	24
with house sourdough (nf) (gfo)	
Persian Hotcake	16.50
buffalo ricotta & seasonal fruits (veg) (gf) (nf)	
Three Cheese Toastie (veg) (nf)	10
Berkshire Smoked Ham & Cheese Toastie (nf)	10
Meccanico Breakfast Panino	22.50
Holbrook fried eggs, Berkshire Gold ham, parmigiano, onion relish, rocket & fennel sauerkraut (nf)	
That's Amore Cheese Burrata	24
panzanella salad, prosciutto & pickled grapes (nf)	
Roast Baby Beetroot Salad	18.50
balsamic walnuts, Meredith Dairy goats cheese & orange dressing (veg) (gf) (nfo)	
Smoked Salmon	22
asparagus, Holbrook 63 degree egg, manchego cream & toasted almonds (nfo) (gf)	
Prosciutto Panino	18.50
buffalo mozzarella, salsa verde, tomato, basil, balsamic (nf)	
Salami Panino	17.50
caciocavallo, sundried tomato pesto, rocket (nfo)	
Panino of the week	
Lunch Board - 2 cheese, 1 meat & accompaniments (gfo)	25
add a glass of red or white wine	10
Blue Cheese Pannacotta	16
fig compote, walnut & truffle honey (veg) (gf) (nfo)	

Small plates.

2pm onwards

Berkshire Gold Baked Chorizo, Pedro Ximénez reduction & house sourdough (gfo)	16
Wagyu Bresaola, baby rocket, blackberries & parmesan (gf)	22
Ajo Blanco, truffle pesto & guanciale (df)	22
Thats Amore Burrata, roasted baby beetroot, walnut, balsamic & fig (veg) (gfo)	22

Salumi.

2pm onwards

Jamon Iberico de Bellota

Our superior quality Jamón is the culinary treasure of Spain. Cured in the cool, dry climate of the high Salamanca hills producing a rich and deep flavoursome Jamón that it just melts in your mouth like no other. A true experience not to be missed! Acorn fed and aged for 5 years.

In-house 20
T/home, p/100g 24.50

Prosciutto di Parma D.O.P

tanara, hand tied & aged for 20 months.

In-house 14
T/home, p/100g 16

Mortadella with Olive

classic cured meat from Bologna.

In-house 10
T/home, p/100g 6

Wagyu Bresaola

air dried Wagyu beef.

In-house 14
T/home, p/100g 12

Guanciale

sea salt & black pepper cured pork cheek.

In-house 12
T/home, p/100g 10

Cacciatorini

meaning hunter, is named for its portability, as Italian hunters would carry this salami in their backpacks.

In-house 10
T/home, p/100g 9

Salsiccia Sarda

dry traditional Sardinian salami.

In-house 10
T/home, p/100g 9

Berkshire Gold Russian Salami

russian spices & locally smoked at Mangoplah.

In-house 10

Berkshire Gold Black Garlic Kabana

infused with black garlic that is sourced in Canberra. Sweet & smoky notes.

In-house 10

Nduja Calabrese

chilli infused spreadable salami.

In-house 12
T/home, p/100g 9

Sliced in-house. Served with a selection of caperberries, cornichons & peppers.

Formaggi.

2pm onwards

Cheeses will be accompanied with house pickles & bread. (veg) (gfo)

Italian cheese.

Burrata In-house 14.50
T/home, p/ball 10

This award winning cheese by That's Amore Cheese has a mozzarella skin in a money style bag, filled with strips of stretched curd bathed in cream, and it's completely handmade. Served with house bread, dill and orange oil.

Buffalo Mozzarella In-house 8.50
T/home, p/ball 9

A fresh, soft, semi-elastic textured cheese made from the milk of buffalo. Its thin delicate skin hides beneath it the filamented layers of finely stretched curd. It has a clean milky lactic flavour with a delicate sweetness.

Bocconcini Leaf In-house 14.50
T/home, p/sheet 8.50

Cow's milk mozzarella shaped into a flat 5mm thin sheet, like a puff pastry made of mozzarella! Ours is then filled with salmon, spinach and capers.

Beechwood Smoked Mozzarella In-house 8.50
T/home, p/ball 10

This traditional Buffalo Mozzarella is lightly smoked to add a deep rich flavour to the sweet, milky cheese. A traditional method of smoking the cheese over flaming straw for 10-15 minutes creates a light golden brown colour on the mozzarella.

Lavato In-house 9.50
T/home, p/100g 9

A semi soft washed rind cheese (Taleggio style), matured 4-6 weeks. This cheese combines the beauty of a pale orange coat with a golden centre and a wonderful wild aroma.

Diavoletti In-house 10.50
T/home, p/ball 8.50

The name translates to "little devils" and it is a small provolone shaped smoked cheese with a single chilli stuffed olive at its centre. Grilled and served with lemon.

Drunken Buffalo In-house 9.50
T/home, p/100g 15

Buffalo milk cheese encased in Nebbiolo grape skins and lees and matured for 6 months.

Pecorino In-house 8.50
T/home, p/100g 6

Imported from Tuscany - Italy, Pecorino Toscano black is one of the finest Pecorino cheeses produced. Made from pasteurised sheep's milk, Pecorino has been aged for 3 months.

Parmigiano Reggiano In-house 10.50
T/home, p/100g 8

The king of all cheeses, hard, aged cow milk aged for 24 months. It is named after the producing areas, which comprise the Provinces of Parma, Reggio Emilia, Bologna, Modena, and Mantova, Italy.

Cheese that is not Italian.

Comte In-house 10.50
T/home, p/100g 7.50

Made from unpasteurised cow's milk. Fruity and savoury notes that is a great snacking cheese. 18 month reserve.

Milawa Blue In-house 10.50
T/home, p/100g 7.50

The interior is a soft ivory colour, streaks of blue invade a rich interior which melts in the mouth. Sweet cellar aromas with a buttery finish are a feature of this cheese. Matured for 8-12 weeks.

Charleston Jersey Brie In-house 10.50
T/home, p/100g 7.50

Made from Jersey cow's milk collected from Charleston in the Adelaide Hills. It exhibits a soft and creamy texture and a complex 'farmyardy' flavour underlined by mushroom notes. Accompanied with Spanish quince paste and sunmuscat grapes.

Cuca & Movida.

2pm onwards

Spains finest seafood straight from the tin. (gfo)

Baby Sardines In-house 16
T/home, p/tin 120gm 15

Anchovy Fillets In-house 14
T/home, p/tin 48gm 10

Mussels in galician sauce In-house 18
T/home, p/tin 115gm 15

Stuffed Squid in ink In-house 18
T/home, p/tin 115gm 15

Antipasti. (veg)

2pm onwards

Parafield Mixed Olives 8.50

Harefield Pistachios 6.50

Bruschetta 7.50

mutti cherry tomatoes, buffalo ricotta,
garlic oil, basil & sea salt

Toasties.

Berskshire Gold Smoked Ham
& Cheese Toastie (nf) 10

Three Cheese Toastie (veg) (nf) 10

Breads.

Italian Bread Sticks (df) 5
T/home 7.50

Artisan Loaf 5
with Pepe Saya Butter
with Little General Olive Oil (df)

Music Bread (df) 5
T/home 8.50

Dolci.

Our signature Italian Cannolo (veg) (nfo) 5.90

Tiramisu (veg) (nf) 12

Take me home.

Little General Olive Oil 25

That's Amore Cheese
Buffalo Ricotta p/kg 29

Meccanico Wine Glass 18

Meccanico Full Length Leather Apron 300

Meccanico Half Length Leather Apron 250