

non-stop gnocchi!

select your sauce!

we'll bring out one plate at a time - once you've finished, let us know and we'll top you up with the next round.

holly's bolognese

braised beef, onion, garlic, tomato

cheese & pepper (v)

cream, parmesan, onion, garlic, cracked pepper

grab a vino too!

fin wines • \$9

- le vin du rosier garnacha, zinfandel, negroamaro
- fin skins vermentino, garganega, riesling, and arinto
- petit blanc riesling

very sorry, but unfortunately, we can't make adjustments to our non-stop gnocc bowls on wednesdays.

fries (vg/lg) • 12

citrus aioli

garlic focaccia (v/vgo) • 14

toasted focaccia, garlic herb butter
- add mozzarella + 3

bruschetta (v/vgo) • 16

toasted focaccia, roma tomatoes, basil verde, sweet onion, feta
- add prosciutto + 4

burrata for two (v) • 24

cow's milk burrata, roma tomatoes, ciabatta crostini, basil vinaigrette, herbs

fresh oysters (4) (lg) • 20

market availability
four local half shell oysters, shallot vinega

baked oysters (4) (lg) • 22

market availability
local half shell oysters, mornay butter, gremolata

pumpkin couscous salad (vg) • 24

roasted pumpkin, pearl couscous, roquette, sweet onion, white wine vinaigrette
- add tuscan chicken + 6

desserts

cookies & cream cannoli (v) • 4

whipped mascarpone, cookie crumb

lemon cheesecake cannoli (v) • 4

whipped cream cheese & mascarpone, lemon

HOLLY'S

v • vegetarian
lg • low gluten

vg • vegan
o • option