

# LUNCH MENU

12-3PM

ANTIPASTI

**PAN DI PIZZA** | 12  
Italian herbs & extra virgin olive oil or chilli & garlic – v  
Add cheese \$3

**ARANCINI** | 12  
Truffled pork and wild mushrooms and green peas mozzarella risotto  
balls with chives and horseradish cream

**FRITTO DI MISTO** | 17  
Lightly fried soft shell crab, squid, scallops and tiger prawns with  
charred lime and garlic aioli - df

**VEAL CARPACCIO** | 18  
Thinly sliced rare veal backstrap with baby rocket leaves, raddish and  
fennel salad and saffron infused egg yolk sauce - gf

**THE BICICLETTA BOARD** | 25  
Selection of cured meats OR Fritto Di Misto offering  
with pizza breads in house marinated fetta and olives with grilled  
eggplant, zucchini, artichokes, caprese skewers with radish and fennel  
salad

PASTA

**FUSILLI ALLA BOLOGNESE** | 20  
Traditional pasta with Nonna's, pork, veal & beef bolognese sauce

**SPAGHETTI AI FRUTTI DI MARE** | 32  
Fresh king prawns, clams, scallops, loligo squid, baby octopus & cherry  
tomato sautéed with garlic & chilli Bisque

**PASTA PRIMAVERA** | 18  
Capiscum, broccoli, Spanish onion and cherry tomatoes tossed in garlic and  
pesto sauce with pappardelle pasta and parmesan scales

**LINGUINI AL FUNGHI AND BACON** | 20  
Wild mushrooms, bacon and baby spinach with spelt linguini in a  
creamy garlic sauce with pecorino cheese



Public Holiday surcharge – 10%

No Split Bills Please – one payment per table

Credit card surcharges apply

# + CONTORNI INSALATE

<b>INSALATA GIARDINO</b>	<b>15</b>
Cherry tomatoes, radish, fennel, Spanish onion, charred pumpkin and mesculin leaves dressed in a seeded mustard vinaigrette – <b>gf,df,vegan</b>	
<b>INSALATA CAPRESE</b>	<b>18</b>
Classic Italian salad with buffalo mozzarella, basil, oregano, heirloom and rosso verace tomatoes drizzled with extra virgin olive oil – <b>gf</b>	
<b>IN HOUSE MARINATED OLIVES AND FETA</b>	<b>12</b>
Marinated olives with sundried tomatoes, rosemary, feta and parsley with grissini sticks wrapped in prosciutto	

# PIZZA

<b>MARGHERITA</b>	<b>21</b>
Tomato sauce, buffalo mozzarella, basil & dried oregano – <b>v</b>	
<b>VEGETARIANA</b>	<b>23</b>
Mozzarella, pumpkin, spinach & ricotta topped with rocket & pine nuts – <b>v</b>	
<b>CAMPAGNOLA</b>	<b>25</b>
Buffalo mozzarella, pizza cheese, chorizo, pepperoni, casalinga sausage, Spanish onion, basil, mushrooms & extra virgin olive oil	
<b>DIAVOLA</b>	<b>24</b>
Tomato sauce, mozzarella, salami, mushroom, chilli & parmesan	



# DOLCI

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**TIRAMISU** | 14  
Dolce della tradizione italiana with coffee infused savoiardi biscuits,  
mascarpone & egg cream topped with cacao & chocolate scales

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**PANNACOTTA** | 12  
Honey and spiced rum panacotta with passionfruit compote and  
amaretti – **gf option available**

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**AFFOGATO** | 8  
Classic vanilla ice cream with a shot of espresso – v  
**Add Frangelico or Kahlua \$4**

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**GELATO** |  
*Bacio (choc-hazelnut), Chocolate, Vanilla, Pistachio, Mango,  
Strawberry Sorbet or Passionfruit*  
**1 scoop \$4 / 2 scoops \$7 / 3 scoops \$10**

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