

LUNCH MENU

12-3PM

ANTIPASTI

pane, olio e balsamico		7
Fresh bread served with marinated olives, balsamic & olive oil - v		
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pan di pizza		12
Rosemary & extra virgin olive oil or chilli & garlic - v Add cheese \$3		
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fritto di calamari		17
Fried baby squid with crispy capsicum strips, basil & caper aioli		
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vitello tonnato		17
Thinly sliced roasted veal back strap with crispy capers, wild rocket & parmesan scales finished with tuna sauce		
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antipasto dello chef		21
Selection of cured meats & pizza breads with pickle verdure & sundried tomato		

PASTA

gnocchi da giardino		25
Housemade pumpkin, potato and ground herbs gnocchi with roasted baby beets, broccoli florets, wild mushrooms in spinach & herb pesto sauce finished with crumbed goats cheese - v		
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spaghetti ai frutti di mare		32
Fresh king prawns, clams, scallops, loligo squid, baby octopus & cherry tomato sautéed with chilli, garlic & bisque		
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ravioli di maiale arrosto		29
Housemade ravioli stuffed with roast pork, apple, potato and thyme in a creamy apple, rhubarb & white wine sauce finished with rocket, toasted walnuts & aged balsamic		
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fusilli alla bolognese		23
Traditional pasta with Nonna's, pork, veal & beef bolognese sauce		

Public Holiday surcharge - 10%

No Split Bills Please - one payment per table

Credit card surcharges apply

+ CONTORNI INSALATE

rucola e gorgonzola		15
Baby rocket leaves, corella pears, beetroot chips, gorgonzola dolce and walnuts in a mustard & balsamic dressing – v		
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burrata		16
Classic Italian salad with handcrafted burrata cheese, oregano, basil, heirloom & ‘rosso verace’ tomatoes drizzled with extra virgin olive oil – v / gf		
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insalata di anatra		18
Smokey duck breast with radicchio leaves, crostini, pecorino with an aged balsamic dressing		
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insalata al salmone		18
Smoked king salmon with handpicked mixed leaf lettuce, Spanish onion, cherry tomatoes & potato rosti in a seeded mustard dressing		

PIZZA

margherita		21
Tomato sauce, buffalo mozzarella, basil & dried oregano leaves – v		
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diavola		24
Tomato sauce, mozzarella, salami, mushroom, chilli & parmesan scales		
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campagnola		24
Buffalo mozzarella, Italian pork sausage, potato, wild mushrooms & basil		
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capricciosa		23
Tomato sauce, mozzarella, double smoked ham, artichokes, mushrooms, olives & basil		
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vegetariana		22
Mozzarella, pumpkin, spinach & ricotta topped with rocket & pine nuts – v		

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DOLCI

tiramisu		12
Dolce della tradizione italiana with coffee infused savoiardi biscuits, mascarpone & egg cream topped with cacao & chocolate scales – v		
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pannacotta alla vaniglia		12
Creamy vanilla bean milk custard with an orange zest & chilli glaze – gf		
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cheesecake al limoncello		13
Grandma style biscotti crust cheese cake with citrus glaze, vanilla cream & almond crumble – v		
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cannoli		14
Homemade tubular sweet pastry shells filled with ricotta, Nutella and hazelnuts served with strawberry & mint salsa – v		
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affogato		8
Classic vanilla ice cream with a shot of espresso – v <i>Add Frangelico or Kahlua \$4</i>		
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formaggi		22
Selection of fine Australian and Italian cheeses with walnuts, muscatel grapes & crostini – v		
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gelato		
<i>Bacio (choc-hazelnut), Chocolate, Vanilla, Pistachio, Mango, Strawberry Sorbet or Passionfruit</i> <i>1 scoop \$4 2 scoops \$7 3 scoops \$10</i>		
