

ANTIPASTI

pane, olio e balsamico Fresh bread served with marinated olives, balsamic & olive oil - v		7
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pan di pizza Rosemary & extra virgin olive oil or chilli & garlic - v Add cheese \$3		12
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fritto di calamari Fried baby squid with crispy capsicum strips, basil & caper aioli		17
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capesante Marinated pan sealed Canadian scallops with pea puree & crispy prosciutto - gf		19
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polipo Marinated pan fried baby octopus with fennel, chickpeas, rocket & aged balsamic		18
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arancini Roasted pumpkin, pine nuts, sage & gorgonzola cheese risotto balls with pickled tomato relish - v		13
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involtino di vitello Prosciutto wrapped veal back strap stuffed with buffalo mozzarella and basil on a cauliflower puree		19
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antipasto dello chef Selection of cured meats & pizza breads with pickle verdure and sundried tomato		21

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		
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pollo fiorentino con linguine		27
Housemade spelt linguine with beer poached chicken breast, wild mushrooms, sunkissed tomatoes & spinach in a creamy pesto sauce finished with pecorino scales		
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pappardelle di manzo		28
Pappardelle pasta with slow cooked beef brisket ragu in a rich aged balsamic, root vegetables & red wine sauce finished with pecorino scales		
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risotto del giorno		dp
Slow cooked Arborio rice, daily special		

+ 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 pollo		18
Crispy pancetta, chicken breast strips, roasted heirloom tomatoes & baby cos lettuce with a hard-boiled egg, black olive tartare & parmesan scales in an anchovies 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		
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patate arrosto		10
Oven roasted thyme Dutch cream potato – v		
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verdure cotte		12
Poached broccolini, Dutch carrot, green beans & squash dressed in extra virgin olive oil – v		
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peperonata		10
Slow cooked yellow & red capsicum with potato & anchovies		

SECONDI

pesce del giorno	dp
Fresh fish of the day, with pearl couscous, cherry tomato, capsicum, Persian fetta, green peas, Spanish onion and citrus salsa	
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cotoletta di maiale	32
Suckling pig cutlet with carpaccio di patate, apple & rhubarb compote & aged balsamic – gf	
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suprema di pollo e prosciutto	32
Pan tossed chicken breast supreme wrapped in prosciutto and served with Tuscan style rosemary cream potato & creamy whiskey & prawns sauce – gf	
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brasato di spalla d'agnello	30
12 hours slow cooked lamb shoulder with sautéed silver beet, Dutch carrot puree & port jus – gf	
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anatra a cottura lenta	28
Braised duck Maryland with plum sauce & peperonata of yellow capsicum & red capsicum served with potato & anchovies on a parsnip puree	

PIZZA

m a r g h e r i t a		21
Tomato sauce, buffalo mozzarella, basil & dried oregano leaves – v		
s i c i l i a n a		23
Tomato sauce, anchovies, Sicilian black olives, Sicilian salami served with fresh pecorino cheese scales		
p r o s c i u t t o e r u c o l a		25
Tomato sauce, mozzarella, rocket, sliced prosciutto & shaved parmesan		
f r u t t i d i m a r e		25
Tomato sauce, seafood, shellfish & cherry tomatoes with oregano, parsley & extra virgin olive oil		
d i a v o l a		24
Tomato sauce, mozzarella, salami, mushroom, chilli & parmesan scales		
c a m p a g n o l a		24
Buffalo mozzarella, Italian pork sausage, potato, wild mushrooms & basil		
c a p r i c c i o s a		23
Tomato sauce, mozzarella, double smoked ham, artichokes, mushrooms, olives & basil		
v e g e t a r i a n a		22
Mozzarella, pumpkin, spinach & ricotta topped with rocket & pine nuts – v		
l u c i f e r o		24
Spicy salami with tomato sauce, mozzarella, capsicum, Spanish onion, basil & parmesan scales		
p e t t o d i m a n z o		25
Shredded braised angus beef brisket with Spanish onion, fresh chilli, capsicum, tomato sauce, mozzarella, basil & pecorino cheese		
b i c i c l e t t a		24
Tomato sauce, smoked salmon, baby spinach, sour cream & fresh dill		
g a m b e r i e a s p a r a g i		24
Cherry tomato, prawns, tomato sauce, mozzarella cheese, grilled asparagus & rocket		

Public Holiday surcharge – 10%

No Split Bills Please – one payment per table

Credit card surcharges apply

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 & 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>		
