

# ANTIPASTI

<b>PANE, OLIO E BALSAMICO</b>	<b>10</b>
Selection of breads sourdough, baguette, brioche served with butter, aged balsamic reduction and extra virgin olive oil – v	
<b>PAN DI PIZZA</b>	<b>12</b>
Italian herbs & extra virgin olive oil or chilli & garlic – v Add cheese \$3	
<b>FRITTO DI MISTO</b>	<b>17</b>
Lightly fried soft shell crab, squid, scallops and tiger prawns with charred lime and garlic aioli - df	
<b>CAPELANTE</b>	<b>19</b>
Pan seared scallops with romesco sauce, green apple tartare, lime and salmon caviar gf	
<b>AUBERGINE BRUSHCETTA</b>	<b>15</b>
Grilled artichokes, confit heirloom tomatoes, crispy polenta dressed in basil and spinach pesto on an eggplant escalope drizzled with aged balsamic and extra virgin olive oil - df,vegan	
<b>ARANCINI</b>	<b>12</b>
Truffled pork and wild mushrooms and green peas mozzarella risotto balls with chives and horseradish cream	
<b>VEAL CARPACCIO</b>	<b>18</b>
Thinly sliced rare veal backstrap with baby rocket leaves, raddish and fennel salad and saffron infused egg yolk sauce - gf	
<b>CHICKEN RIPIENO</b>	<b>16</b>
Chicken breast stuffed with red pesto, pistachio and basil wrapped in prosciutto on a bed of porchini mushrooms sautéed in garlic with whipped goat's cheese - gf	
<b>THE BICICLETTA BOARD</b>	<b>25</b>
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

<b>GNOCCHI DA GIARDINO</b>	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 – <b>vegan option available</b>	
<b>SPAGHETTI AI FRUTTI DI MARE</b>	32
Fresh king prawns, clams, scallops, loligo squid, baby octopus & cherry tomato sautéed with garlic & chilli Bisque	
<b>RAVIOLI DI MAIALE ARROSTO</b>	27
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	
<b>FUSILLI ALLA BOLOGNESE</b>	24
Traditional pasta with Nonna's, pork, veal & beef bolognese sauce	
<b>POLLO FIORENTINO CON LINGUINE</b>	27
Housemade spelt linguine with beer poached chicken breast, wild mushrooms, sun kissed tomatoes & spinach in a creamy pesto sauce finished with pecorino scales and crispy jamon	
<b>PAPPARDELLE DI MANZO</b>	28
Pappardelle pasta with slow cooked beef brisket ragu in a rich aged balsamic, root vegetables & red wine sauce finished with pecorino	
<b>RISOTTO DEL GIORNO – DAILY PRICE</b>	DP
Slow cooked Arborio rice, daily special	



# SECONDI

<b>PESCE DEL GIORNO- DAILY PRICE</b>	DP
Please ask our friendly wait staff for our fish of the day offer – <b>gf</b>	
<b>PANCIA</b>	34
Balsamic and honey glazed, crispy skin slow cooked pork belly with grilled asparagus, sweet potato carpaccio, poached apple and rhubarb compote – <b>gf</b>	
<b>SUPREMA DI POLLO E PROSCIUTTO</b>	33
Chicken breast wrapped and served with creamy potato puree, raw house salad finished with cacciatore and Napolitano sauce – <b>gf</b>	
<b>D'AGNELLO</b>	36
Garlic, thyme and pesto infused lamb cutlets with crispy kipfler potatoes tossed with Sicilian olives, confit truss tomatoes finished with porcini beef jus – <b>gf, df</b>	
<b>BRASATO DI ANATRA</b>	33
Duck Maryland braised plums and herbs on a bed of pearl barley, green beans and tellegio cheese risotto with poached broccolini	



# + CONTOURNI INSALATE

<b>INSALATA GIARDINO</b>	13
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>	18
Classic Italian salad with buffalo mozzarella, basil, oregano, heirloom and rosso verace tomatoes drizzled with extra virgin olive oil – <b>gf</b>	
<b>INSALATA DI ANATRA</b>	18
Smoked duck breast, radicchio lettuce, baby rocket leaves, goats cheese, toasted almonds and crostini dressed in aged balsamic dressing	
<b>INSALATA DI GRANCHIO</b>	19
Baby cos lettuce, spanner crab meat, daikon, carrot slaw, marinated quail eggs, confit heirloom tomatoes dressed in ranch dressing with spring onion and squid rosti – <b>gf</b>	
<b>PATATE CROCCANTE</b>	12
Crispy kipfler potatoes sautéed in olive oil and finished with basil spinach and mint pesto – <b>gf,df,vegan</b>	
<b>VERDURE COTTE</b>	12
Poached broccolini, Dutch carrot, green beans and baby corn sautéed in extra virgin olive oil – <b>v</b>	
<b>FUNGI AND SPINACI</b>	12
Balsamic braised portabella – <b>gf,df,vegan</b>	
<b>IN HOUSE MARINATED OLIVES AND FETA</b>	12
Marinated olives with sundried tomatoes, rosemary, feta and parsley with grissini sticks wrapped in prosciutto	



# PIZZA

<b>MARGHERITA</b> Tomato sauce, buffalo mozzarella, basil & dried oregano – v	21
<b>TRUFFLE AGNELLO BRASATO</b> Braised lamb shoulder, buffalo mozzarella, cherry tomatoes, Spanish onion, porcini, parmesan and truffle oil	28
<b>PROSCIUTTO E RUCOLA</b> Tomato sauce, mozzarella, rocket, sliced prosciutto & shaved parmesan	26
<b>FRUTTI DI MARE</b> Tomato sauce, mozzarella, vongole, lolligo squid, scallops, prawns, cherry tomatoes, oregano, chilli, parsley and extra virgin olive oil	29
<b>DIAVOLA</b> Tomato sauce, mozzarella, salami, mushroom, chilli & parmesan	24
<b>CAMPAGNOLA</b> Buffalo mozzarella, pizza cheese, chorizo, pepperoni, casalinga sausage, Spanish onion, basil, mushrooms & extra virgin olive oil	25
<b>CAPRICCIOSA</b> Tomato sauce, mozzarella, double smoked ham, artichokes, mushrooms, olives & basil	24
<b>VEGETARIANA</b> Mozzarella, pumpkin, spinach & ricotta topped with rocket & pine nuts – v	23
<b>LUCIFERO</b> Spicy salami with tomato sauce, mozzarella, capsicum, Spanish onion, basil & parmesan scales	25
<b>PETTO DI MANZO</b> Shredded braised angus beef brisket with Spanish onion, fresh chilli, capsicum, tomato sauce, mozzarella, basil & pecorino cheese	26
<b>POLLO UBRIACO</b> Tomato and plum sauce, mozzarella cheese, Spanish onion, olives, basil, oregano, beer poached chicken and artichokes	26



# 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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**CHEESECAKE AL LIMON** | 12  
Double baked lemon cheesecake with pistachio and dried fig crumble and mix  
berry compote

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**NUTELLA AND RICOTTA TART** | 12  
Baked ricotta tart topped with Nutella temples and caramelized banana

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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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**FORMAGGI** | 23  
Gorogonzola picante, aged cheddar and double brie with dried figs and  
crostini – **v**

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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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