



Cocktails

Wildberry Spritz	18
Secret mix of berry liqueurs, lime twist, prosecco, dash of soda	
Ol' Rosie	16
Tanqueray gin, rose syrup, lemon juice, and fresh strawberry, topped with lemonade	
Negroni	18
Antica Formula red vermouth, Campari, Tanqueray gin, orange bitters	
Aviation	20
Tanqueray gin, maraschino liqueur, violet liquor, splash of lemon juice	
Martini	19
Gin, vodka, twisted, espresso, dirty or dry, we make it any which way you desire!	
Black Buffalo	18
Bourbon whiskey, Averna, orgeat syrup, fresh lemon, orange bitters	
Old Fashioned	16
Chosen spirit, sugar, and bitters	
Classic Daiquiri	18
White Rum, citrus juices, simple syrup	
Old Cuban	19
Pampero dark rum, lime juice, prosecco, simple syrup	
Italian Margarita	20
Tequila, amaretto, fresh lime, Cointreau, black salt	

Beer

Moretti Italia Lager 400ml 4.6%	13
Classic light golden Italian lager with a delicate malt profile	
Summit Session Ale, 375ml 3.5% - Capital Brewing Co.	9.5
Finally a mid-strength with character! This beauty has hop flavours of stone fruits & passionfruit, leaving you refreshed and ready for another	
Coast Ale, 375ml 4.3% - Capital Brewing Co.	11
A straight up common ale, crisp and clean for those who like it uncomplicated	
Trail Pale Ale, 375ml 4.7% - Capital Brewing Co.	11
American style pale ale with notes of pine & citrus, juicy body and well-balanced malt profile	
Guava Mango Sour, 375ml 5.7% - Capital Brewing Co.	12
A bright and zesty sour that flows smooth across the palate for those mouth party feels	
XPA, 375ml 5.0% - Capital Brewing Co.	12
Bright, tropical fruits & citrus. Very refreshing and delightfully easy to drink; summer in a can !	
James Squires Ginger Beer, 330ml 4.5%	11.5
Spicy and yet refreshing. A go to when you do not feel like the hops and yeast of a fancy microbrew	
Heaps Normal, Quiet XPA, 375ml 0.5%	9
Delicious, refreshing beer of Tropical and citrus with lingering and unmistakably beery finish	
Pipsqueak Cider, 330ml 5.2% - Little Creatures	10
Delicate and crisp, this cider is made from 100% Australian sourced apples	



SPARKLING & CHAMPAGNE

	Glass	Bottle
Prosecco - Il Flore N.V Veneto, Italy D.O.C	11	53
Prosecco – Lerida Estate <i>Canberra Wine Region</i>		85
Taittinger NV Brut Reserve Champagne, France	17	125

White

	Glass	Bottle
Fiano – Collector <i>Canberra Wine Region</i>	13	65
Soave – Monte Tondo Veneto, Italy D.O.C		55
Chardonnay -Lark Hill <i>Canberra Wine Region</i>	13	65
Sauvignon Blanc – Totara Marlborough, NZ	11.5	57
Sauvignon Blanc – Lerida Estate <i>Canberra Wine Region</i>		65
Riesling – Lerida Estate <i>Canberra Wine Region</i>		65
Pinot Grigio – Santi Valdadige, Italy D.O.C	11	56

Pink

	Glass	Bottle
Rose – Collector <i>Canberra Wine Region</i>	12	58
Pinot Gris (Skin Contact) – Eden Road <i>Hilltops Wine Region</i>		62

Red

	Glass	Bottle
Pinot Noir – Bourke St Collaboration <i>Tumbarumba</i>	13	65
Chianti – Ricasoli <i>Siena Italy D.O.C</i>	12	60
Sangiovese – Lark Hill <i>Canberra Wine Region</i>		80
Tempranillo – Lerida Estate <i>Canberra Wine Region</i>	13	65
Montepulciano – Poggio Anima <i>d’Abruzzo D.O.C</i>	12	55
Shiraz – Shaw Estate <i>Canberra Wine Region</i>	11	52

Soft Drinks

Aranciata Rossa, Ginger Ale, Ginger Beer, Tonic Water	5.5	
Coca Cola, Coke Zero, Fanta, Lift, Sprite		5.0
Perrier Sparkling Water 330ml / 750ml		5 / 9



Entrée's

Pane Di Pizza	10
Garlic or Rosemary house made focaccia with extra virgin olive oil - <i>Add cheese \$3</i>	
Fritto Di Misto	19
Lightly fried soft shell crab, squid, scallops and tiger prawns with charred lime	
Arancini	15
Arborio rice risotto balls stuffed with pumpkin, feta and mixed herbs with Saffron Aioli	
Warm Olives	11
Spicy marinated pitted queen green and kalamata olives served with Grissini	
Italian Meatballs	15
Chef's secret mix of minces and Italian herbs, drowned in rich sugo with crusty sourdough	
Bruschetta	14
Slices of toasted sourdough bread, rubbed with fresh garlic, Italian romana tomato salsa, drizzled with aged balsamic reduction	
Bicicletta Board – 2 / 4 people	21/36
Chef's selection of three cured meats, house pickled vegetables, bocconcini, gorgonzola, marinated olives, rosemary and sea salt focaccia	

Insalate + Contorni

Patate Croccante	11
Crispy kipfler potatoes, olive oil and pesto	
Insalata Zucca	12
Mesclun, roast pumpkin, cherry tomatoes, crumbled Feta, lemon mustard vinaigrette, toasted pine nuts	
Insalata Rucola	12
Rocket, pear, candied walnuts, parmesan scales, balsamic vinaigrette	
Verdure	11
Poached seasonal vegetables	
Insalata Caprese	15
Buffalo mozzarella, heirloom and Rosso Verace tomato, basil, oregano, sea salt flakes, extra virgin olive oil	



Pasta

Penne Giardino	24
Penne pasta with garlic, broccoli florets, artichoke, cherry tomatoes, mushroom, pesto, parmesan scales, toasted almond flakes	
Squid ink Fettuccini Pescatore (Mild/Medium/Hot)	33
House made squid ink fettuccini with sugo, garlic, chilli, cherry tomatoes, lolligo squid, prawns, mussels, clams, gremolata	
Ravioli d` Zucca	30
House made ravioli with butternut pumpkin and goat's cheese in burnt butter and sage, parmesan scales	
Gnocchi Bolognese	26
House made pumpkin and potato gnocchi with Nona's traditional 3 meat sauce	
Fungi Polo Linguine	27
House made linguine, white wine poached chicken breast, porcini and wild mushrooms, semi-dried tomatoes, cream sauce, herb pesto and Jamon.	
Pappardelle Ragu	28
Pulled lamb shoulder braised with garlic balsamic and red wine with pecorino scales	
Risotto	MP
Chef's Daily Special	

Pizza

Margherita	20
Sugo, buffalo mozzarella, basil, oregano, shaved parmesan	
Vegetariana	25
Sugo, mozzarella, spinach, roasted pumpkin, olives, crumbled feta, semi-dried tomatoes drizzled with extra virgin olive oil and toasted pine nuts.	
Fungi	24
Mozzarella, mushroom, gorgonzola, truffle oil	
Prosciutto	25
Sugo, mozzarella, prosciutto, rocket, shaved parmesan	
Gamberi	27
Sugo, mozzarella, marinated prawns, cherry tomatoes, Italian herbs, chilli, lemon wedges.	
Capricciosa	25
Sugo, mozzarella, double smoked ham, mushroom, artichoke, olives, Parmesan, basil	
Bicicletta	26
Sugo, mozzarella, double smoked ham, Italian sausage, pepperoni, salami, mushroom, olives, anchovies	
Diavola	24
Sugo, mozzarella, mushroom, salami, chilli, shaved parmesan	



Dolci

Panna cotta	14
Delicately infused with vanilla bean and accompanied with cinnamon poached pear	
Tiramisu	15
Dolce della tradizione Italiana with coffee infused Savoiardi biscuits, mascarpone cheese, cacao, chocolate scales	
Cannoli	13
House made cannoli shell, whipped ricotta, mixed fruits, chopped chocolate, pistachio, raspberry sorbet	
Sticky Date Pudding	15
Moist pudding made with finely chopped dates, Amaretto infused Butterscotch sauce, vanilla gelato	
Gelato	\$4per scoop
Pistachio, Bacio, Lemon, Raspberry, Vanilla	
Affogato	9
Vanilla Gelato served with a shot of espresso	
Add Liquor: Frangelico, Kahlua, Amaretto \$6	

Tea & Coffee

English breakfast, Earl Grey, Green, Peppermint, Chamomile	4.5
Long Black, Espresso	4.3
Flat White, Cappuccino, Latte, Piccolo, Macchiato	4.5
Chai Latte	4.5
Decaf	+\$0.50
Extra Shot / Large	+\$0.50
Alternative Milks: Soy, Almond, Lactose Free	+\$0.50

Digestives

Baileys	8
Manlyspirits Limoncello	9
DeBortoli Noble One	13
Grant Burge Tawny 10yr Old	8
Penfolds Grandfather Tawny	18
DeBortoli Noble Black	11
Remy Martin VSOP	13
Averna Amaro	11