



Primi

Focaccia	10
Garlic or Rosemary house made focaccia with extra virgin olive oil - <i>Add cheese \$3</i> <i>- Add Prosciutto \$4</i>	
Calamari Fritti	17
Lightly fried squid served with Mesclun and tartare	
Arancini	14
Arborio rice risotto balls stuffed with Mushroom, truffle and parmesan	
Warm Olives	10
Spicy marinated pitted queen green and kalamata olives served with Focaccia	
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

Beer-battered Chips	9
Served with melted parmesan	
Insalata Rucola	14
Rocket, pear, candied walnuts, parmesan scales, balsamic vinaigrette	
Insalata Caprese	16
Buffalo mozzarella, heirloom and Rosso Verace tomato, basil, oregano, sea salt flakes and extra virgin olive oil	
Insalata Zucca	13
Mesclun, roast pumpkin, cherry tomatoes, crumbled feta, lemon mustard vinaigrette and toasted pine nuts	

Secondi

Gnocchi Sorrentina	28
Baked Gnocchi with Napoli sauce and Buffalo mozzarella	
Eggplant Parmigiana	28
Baked eggplant, Bocconcini fior di latte, sugo & basil	
Chicken Cacciatore	32
Chicken Maryland, mushroom, chorizo, black olives, cherry tomatoes served with fried kale	
Chilli Mussels	30
Tossed with garlic, chilli and Napoli sauce and served with homemade bread	
Slow Braised Beef Cheek	34
served with creamy mash potato	

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Not All Ingredients Listed – Please inform our friendly staff of any allergies

A 15% surcharge applies to Public Holidays



Pasta

Pennette	26
Served with basil pesto, pinenuts and burrata	
Spicy Crab Linguine	34
House made Linguine served with Chilli and Garlic	
Paccheri Wildboar Ragu	32
Wildboar slow cooked with onion, Carrot, celery, red wine and chocolate	
Mushroom Risotto	28
Carnaroli rice, wild mushroom, mascarpone cheese and truffle	
Spaghetti Carbonara	27
Italian pancetta, tossed with egg yolks and pecorino cheese	
Pappardelle Bolognese Ragu	28
House made Pappardelle with Nona's traditional 3 meat sauce	
Orecchiette	29
Served with Broccoli and Pork and Fennel Sausage	
Lasagne	28
Traditional Italian beef lasagne sheets layers with rich béchamel sauce and parmesan	

Pizza

Margherita	20
San Marzano tomato, fior di latte mozzarella, basil, oregano, shaved parmesan	
Vegetariana	25
San Marzano tomato, Fior di latte Mozzarella, mushroom, roast potato and capsicum	
Parma	28
San Marzano tomato, Prosciutto di Parma, rocket and Fior di latte mozzarella	
Tartufo	28
Mixed wild mushrooms, Fior di latte mozzarella with seasonal truffle	
Gamberi	27
San Marzano tomato, Fior di latte mozzarella, marinated prawns, cherry tomatoes and chilli	
Capricciosa	25
San Marzano tomato, Fior di latte mozzarella, double smoked ham, mushroom, artichoke, olives, Parmesan and basil	
Quattro Carne	26
San Marzano tomato, Pancetta, Salami, Fior di latte mozzarella, Ham and Bacon	
Pancetta e Patate	28
White base with sliced potato, pancetta, fontina and parmesan	
Calabrese	26
San Marzano tomato, Hot salami, wild mushroom and Fior di latte mozzarella	
Bicicletta Calzone	25
San Marzano tomato, Ham and mushrooms folded and F mozzarella	

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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	
Nutella Calzoncino	16
Served with homemade vanilla gelato	
White Chocolate Pizza	16
Callebaut White chocolate, topped with your choice of Banana or Strawberry and served with Homemade vanilla gelato	
Warm Apple Cake	16
Served with house made lemon curd and vanilla gelato	
Gelato	\$4 per scoop
Pistachio, Bacio, Raspberry, Vanilla	
Affogato	9
Vanilla Gelato served with a shot of espresso	
<i>Add Liquor: Frangelico, Kahlua, Amaretto \$6</i>	

Tea & Coffee

English breakfast, Earl Grey, Green, Peppermint, Chamomile	5
Long Black, Espresso	4.5
Flat White, Cappuccino, Latte, Piccolo, Macchiato	5
Chai Latte, Hot Chocolate	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

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