



## Primi

<b>Focaccia</b>	10
Garlic or Rosemary house made focaccia with extra virgin olive oil - <i>Add cheese \$3</i> <i>- Add Prosciutto \$4</i>	
<b>Calamari Fritti</b>	17
Lightly fried squid served with Mesclun and tartare	
<b>Arancini</b>	14
Arborio rice risotto balls stuffed with Mushroom, truffle and parmesan	
<b>Warm Olives</b>	10
Spicy marinated pitted queen green and kalamata olives served with Focaccia	
<b>Italian Meatballs</b>	15
Chef's secret mix of minces and Italian herbs, drowned in rich sugo with crusty sourdough	
<b>Bruschetta</b>	14
Slices of toasted sourdough bread, rubbed with fresh garlic, Italian romana tomato salsa, drizzled with aged balsamic reduction	
<b>Bicicletta Board – 2 / 4 people</b>	21/36
Chef's selection of three cured meats, house pickled vegetables, bocconcini, gorgonzola, marinated olives, rosemary and sea salt focaccia	

## Insalate + Contorni

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

## Secondi

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

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## Pasta

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

## Pizza

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

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## Dolci

<b>Panna cotta</b>	14
Delicately infused with vanilla bean and accompanied with cinnamon poached pear	
<b>Tiramisu</b>	15
Dolce della tradizione Italiana with coffee infused Savoiaridi biscuits, mascarpone cheese, cacao, chocolate scales	
<b>Nutella Calzoncino</b>	16
Served with homemade vanilla gelato	
<b>White Chocolate Pizza</b>	16
Callebaut White chocolate, topped with your choice of Banana or Strawberry and served with Homemade vanilla gelato	
<b>Warm Apple Cake</b>	16
Served with house made lemon curd	
<b>Gelato</b>	\$4 per scoop
Pistachio, Bacio, Lemon, Raspberry, Vanilla	
<b>Affogato</b>	9
Vanilla Gelato served with a shot of espresso	
<b>Add Liquor: Frangelico, Kahlua, Amaretto \$6</b>	

## Tea & Coffee

<b>English breakfast, Earl Grey, Green, Peppermint, Chamomile</b>	5
<b>Long Black, Espresso</b>	4.5
<b>Flat White, Cappuccino, Latte, Piccolo, Macchiato</b>	5
<b>Chai Latte, Hot Chocolate</b>	5
Decaf	+\$0.50
Extra Shot / Large	+\$0.50
Alternative Milks: Soy, Almond, Lactose Free	+\$0.50

## Digestives

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

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