



Primi

Focaccia	10
Garlic and Rosemary house made focaccia with extra virgin olive oil	
Fritto Misto	20
Lightly fried soft shell crab, prawns, calamari, scallops, served with tartare and lemon	
Arancini	15
Arborio rice risotto balls stuffed with Mushroom, truffle and parmesan	
Warm Olives	10
Spicy marinated pitted queen green and kalamata olives served with crusty sourdough	
Italian Meatballs	15
Chef's secret mix of minces and Italian herbs, drowned in Napoli sauce with crusty sourdough	
Bruschetta of the day	14
Chef's daily special	
Bicicletta Board – 2 / 4 people	22/36
Chef's selection of cured meats, roasted vegetables, olives, mix leaf, bocconcini and gorgonzola served with crusty sourdough	
Chilli Mussels	20
Served with Napoli sauce and crusty sourdough	
Beef Carpaccio	20
Served with aioli, lemon juice, capers, parmesan and rocket	

Insalate + Contorni

Beer-battered Chips	9
Served with melted parmesan	
Insalata Rucola	15
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	
Garden Salad	14
Mesclun, cherry tomato, cucumber, onion with balsamic dressing	
Melon and Prosciutto Salad	15
Served with mix leaf salad, edamame, shaved fennel and feta cream	

Secondi

Pan Seared Gnocchi	26
Served with Ricotta, dried tomatoes, pesto, almond flakes and basil	
Eggplant Parmigiana	27
Baked eggplant, Bocconcini, fior di latte, sugo & basil	
Chicken Cacciatore	32
Chicken Maryland, mushroom, chorizo, black olives, cherry tomatoes served with fried kale	
Slow Braised Beef Cheek	34
served with creamy mash potato and roasted carrot	

Please ask about our gluten free substitutes

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



Pasta

Risotto of the day	28
Chef's daily special	
Spicy Crab Linguine	34
Linguine served with chilli, garlic, cherry tomato, lemon and orange zest	
Spaghetti Aglio Olio	24
Lightly tossed in olive oil, chilli and garlic served with parmesan	
Vegetarian Penne	26
Served with spinach, romesco, Kalamata olives and parmesan	
Fettuccini Carbonara	27
Italian pancetta, tossed with egg yolk and parmesan	
Fusilli Bolognaise	28
Chef's secret mix of minces and Italian herbs, Napoli sauce and parmesan	
Seafood Pappardelle	32
Clams, mussels, prawns, squid, anchovies, capers, chilli, Napoli and pangrattato	
Lasagne	28
Traditional beef lasagne with béchamel, Napoli sauce, parmesan with salad	
Lamb Ragu Pappardelle	30
Slow cooked lamb in a red wine and balsamic reduction sauce served with pecorino	

Pizza

Margherita	25
San Marzano tomato, fior di latte mozzarella, basil, oregano, shaved parmesan	
Vegetariana	28
Pumpkin base, fior di latte mozzarella, rocket, mushroom, capsicum, olive oil	
Parma	30
San Marzano tomato, fior di latte mozzarella, rocket, prosciutto, olive oil	
Tartufo	30
Mixed wild mushrooms, fior di latte mozzarella, seasonal truffle	
Gamberi	30
San Marzano tomato, fior di latte mozzarella, marinated prawns, cherry tomatoes, chilli	
Capricciosa	28
San Marzano tomato, fior di latte mozzarella, double smoked ham, mushroom, artichoke, olives, parmesan, basil	
Quattro Carne	30
San Marzano tomato, fior di latte mozzarella, ham, bacon, pancetta, Salami	
Pancetta e Patate	30
Fior di latte mozzarella, rosemary potato, pancetta, parmesan	
Calabrese	26
San Marzano tomato, fior di latte mozzarella, hot salami, mushroom	

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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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