



Primi

Focaccia	10
Garlic or Rosemary house made focaccia with extra virgin olive oil - <i>Add cheese \$3</i> <i>- Add Prosciutto \$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 Mushroom, truffle and parmesan	
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

Beer-battered Chips	11
Served with melted parmesan	
Insalata Rucola	12
Rocket, pear, candied walnuts, parmesan scales, balsamic vinaigrette	
Insalata Caprese	15
Buffalo mozzarella, heirloom and Rosso Verace tomato, basil, oregano, sea salt flakes, extra virgin olive oil	
Insalata Zucca	12
Mesclun, roast pumpkin, cherry tomatoes, crumbled feta, lemon mustard vinaigrette, toasted pine nuts	

Pasta

Pennette	28
Served with basil pesto, pinenuts and burrata	
Spicy Crab Linguine	30
House made Linguine served with Chilli and Garlic	
Paccheri Wildboar Ragù	34
Wildboar slow cooked with onion, Carrot, celery, red wine and chocolate	
Mushroom Risotto	30
Carnaroli rice, wild mushroom, mascarpone cheese and truffle	
Spaghetti Carbonara	28
Italian pancetta, tossed with egg yolks and pecorino cheese	
Orecchiette	34
Served with Broccoli and Pork and Fennel Sausage	
Lasagne	28
Traditional Italian beef lasagne sheets layers with rich béchamel sauce and parmesan	

Please ask about our gluten free substitutes

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

A 15% surcharge applies to Public Holidays



Secondi

Gnocchi Sorrentina	28
Baked Gnocchi with Napoli sauce and Buffalo mozzarella	
Eggplant Parmigiana	24
Baked eggplant, Bocconcini fior di latte, sugo & basil	
Chicken Cacciatore	32
Chicken Maryland, mushroom, chorizo, black olives, cherry tomatoes served with fried kale	
Hot Chilli Mussels	32
Tossed with garlic, chilli and Napoli sauce and served with homemade bread	
Slow Braised Beef Cheek	34
served with creamy mash potato	

Pizza

Margherita	20
San Marzano tomato, 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 Buffalo mozzarella	
Tartufo	28
Mixed wild mushrooms with seasonal truffle	
Gamberi	27
San Marzano tomato, mozzarella, marinated prawns, cherry tomatoes, Italian herbs, chilli, lemon wedges	
Capricciosa	25
San Marzano tomato, mozzarella, double smoked ham, mushroom, artichoke, olives, Parmesan, basil	
Quattro Carne	26
San Marzano tomato, Pancetta, Salami, 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 Buffalo mozzarella	
Bicicletta Calzone	24
San Marzano tomato, Ham and mushrooms folded with rich Buffalo 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	
Gelato	\$4 per 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

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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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