

EXQUISITE, AUTHENTIC, ITALIAN

STUZZICHINI	
SHARING PLATES	
Olive Marinate (v) (gf) (df)	9.50
Italian style marinated black & green olives	
Ciccio & Parmigiano Reggiano	14
Stone baked pizza bread, garlic oil, oregano, rocket, Parmigiano Reggiano	
Add Burrata cheese	8.50
Bruschetta	15
Toasted house made bread, prosciutto crudo, Parmigiano Reggiano, Burrata, rocket, truffle oil	
Tagliere Di Salumi	32
Selection of cured meats, extra virgin olive oil, marinated vegetables, pizza strips	
Add Burrata cheese	8.50
Antipasto Terra & Mare	32
Grilled calamari, creamy white wine & herb sauce, pork & veal meatballs in tomato sauce, Parmigiano Reggiano, toasted house made bread	
ANTIPASTI	
ENTRÉE	
Crudo Di Carne (n)	23
Beef eye fillet carpaccio, rocket, bread basket, shaved pecorino, truffle oil, black salt flakes	
Carpaccio Di Barbabietola (v) (n)	18
Roasted beetroot, rocket, bread basket, toasted hazelnut, balsamic dressing, black salt flakes	
Add Burrata cheese	8.50
Calamari Grigliati (i) (gf) (df)	24
Char grilled calamari, shaved fennel salad, Spanish onion, herbs, citrus dressing	
Hot Antipasto Di Mare for Two (i)	75
Char grilled calamari, prawns, local fish, sautéed green mussels in tomato sauce, rocket, broccolini, toasted house made bread, sundried tomato dressing, citrus dressing	

Minestrone Soup (v) (df)	15
Seasonal vegetables minestrone, fregola, basil oil, toasted house made bread	
Insalata (i) (df) (gf) (n)	32
Purple & white endive salad, marinated prawns, cherry tomatoes, hazelnut, balsamic dressing, chives, parsley, orange	
PIZZA	
DAILY HANDMADE PIZZA DOUGH RESTED 48 HOURS	
Margherita (v)	22
Tomato sauce, buffalo mozzarella, basil	
Quattro Stagioni	25
Tomato sauce, mozzarella, ham, artichokes, mushrooms, black olives, basil	
Diavola	26
Tomato sauce, mozzarella, spicy salami, black olives, basil	
Prosciutto & Parmigiano Reggiano	26
Tomato sauce, mozzarella, rocket, Parmigiano Reggiano, prosciutto crudo	
Vegetariana (v)	22
Tomato sauce, mozzarella, zucchini, eggplant, Spanish onion, mushrooms, black olives, basil	
Maialona	32
Tomato sauce, mozzarella, ham, spicy salami, Felino salami, diced beef, basil	
Quattro Formaggi (v) (n)	25
Mozzarella, selection of Italian cheeses, walnuts, rocket, balsamic	
Valtellina	28
Mozzarella, yellow datterino tomatoes, bresaola, rocket, truffle oil	
Gamberi (i)	28
Tomato sauce, mozzarella, prawns, rocket	
Extras	
Black olives, mozzarella, spicy salami, bresaola, anchovy fillets	2.50
Burrata cheese	8.50

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SECONDI	
MAIN COURSE	
Maiale	42
Grilled pork cutlet, frisée salad, Spanish onion, black olives, roasted capsicum, cherry tomatoes, capers, crispy polenta, chicken jus	
Agnello (gf) (n)	49
Parmesan crusted lamb rack, saffron potato puree, candied Roma tomato, roasted leek, red wine jus	
Filetto (gf) (df)	55
200gr eye fillet, roasted rosemary potatoes, broccolini, choice of a sauce	
Costata senz’osso (gf) (df)	49
300gr scotch fillet, roasted rosemary potatoes, broccolini, choice of a sauce	
Sauce (gf) (df)	
Red wine, mushroom, peppercorn	
Vitello (gf)	49
Herb crusted veal, cabbage salad, celery, apple, herbs, Parmigiano Reggiano, balsamic dressing, roasted rosemary potatoes, red wine jus	
Pollo (gf) (df)	45
Grilled spatchcock, roasted rosemary potatoes, green beans, rocket, chicken jus	
Pesce	42
Fish of the day, roasted & crispy fennel, green pea puree	
Cavolfiore (v) (gf) (df)	32
Roasted cauliflower steak, green pea puree, baby carrots, broad beans, truffle sauce	

PRIMI	
PASTA & RISOTTO	
Paccheri al Ragù di Manzo	32
Classic Italian beef ragù, large pasta tubes, Parmigiano Reggiano	
Pappardelle & Gamberi (i)	36
Homemade pappardelle, prawns, tomato sauce, cherry tomatoes, spinach, asparagus, herbs, cream, Parmigiano Reggiano	
Gnocchi (v) (n)	32
Homemade potato gnocchi, mixed mushrooms, porcini mushrooms, truffle paste, Pecorino Romano, pine nuts, parsley, chives	
Risotto (i) (gf)	36
Carnaroli risotto, scallops, crab meat, bisque, Gremolata	

CONTORNI	
SIDES	
Chips (v)	10
Aioli, tomato sauce	
Broccolini (df) (v) (n)	14
Broccolini, almond flakes	
Patate (v) (df) (gf)	10
Roasted rosemary potatoes, olive oil	
Insalata di rucola (v) (gf)	14
Rocket salad, pear, shaved Parmigiano Reggiano, balsamic vinegar	
Fagiolini (df) (v)	12
Green beans sautéed, lemon	

(gf) Gluten Free (v) Vegetarian (i) Imported Seafood (n) Nuts (df) Dairy Free

Food allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the patron.

One bill per table.