

# SNACKS & BITES

## CROSTINI

### Roma Tomato Bruschetta

Basil, EVOO,  
grana padano (V)

16

### Prosciutto

Stracciatella, EVOO,  
baby basil, balsamico

18

## ARANCINI

### Al Funghi (V)

Wild mushrooms, provolone,  
truffle aioli, parmesan cheese

22

### Quattro Formaggi (V)

Italian cheeses, arborio rice,  
Napolitana sauce

22

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## MARINATED OLIVES (VG) (LG)

Warm mixed olives marinated with  
citrus zest, rosemary, garlic

14

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## SPIEDINI DI MANZO

Wagyu beef skewer,  
salsa verde, mild nduja oil

32

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## CALAMARETTI E GAMBETTI FRITTI (I)

Calamari, prawn, lemon, aioli

26

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## CRISPY PORK BELLY (GF)

Balsamic bourbon glaze,  
apple mostarda, fresh herb  
dressing, pickled shallots

29

(LG) Low Gluten (V) Vegetarian (VG) Vegan | Seafood: (I) Imported (A) Australian (M) Mixed

Please note that we take every precaution when accommodating your special meal requirements.

Please be aware that not all ingredients are listed in the dish description.

If you have any dietary needs or allergies, please communicate to server.

# FLATBREAD

## REGINA

Cherry tomato, fior di latte cheese, basil, prosciutto, rocket,  
parmesan cheese, stracciatella

19

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## MORTADELLA E PISTACHIO

Fior di latte cheese, mortadella, pistacchio, stracciatella, cherry tomato

22

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## DIAVOLA

Tomato sauce, fior di latte cheese, spicy salami, chilli flakes

22

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