



**CLOUD
LAND**

ANTIPASTI



POLPETTE D'AGNELLO

lamb meatballs in a tomato sauce served with homemade wholemeal bread 19

PIZZA ALL'AGLIO

garlic pizza bread with cheese, rosemary and garlic olive oil (v) 15

BRUSCHETTA

toasted Italian bread topped with garlic, cherry tomatoes, basil and extra virgin olive oil (v) 14

OLIVE ASCOLONE

crumbed fried green olives stuffed with feta cheese on a tomato aioli pink sauce (v) 12

ARANCINI DI ZUCCA

pumpkin and parmesan rice arancini with peperonata sauce (v/gf) 15

CALAMARI

salt and pepper baby squid with green leaves and lemon (gf) 19

TAGLIERE DI SALUMI

a selection of the finest Italian cold meats: prosciutto, mortadella, free range salami, prosciutto cotto d'Abruzzo, with olives, crescenza cheese and focaccia bread 27

TAGLIERE DI FORMAGGI

cheese board of pecorino sardo, provolone, gorgonzola taleggio, crescenza with dried muscatel grapes, olives and focaccia bread 32

INSALATE



RUCOLA & PERE

rocket and pear salad with walnuts, shaved parmesan and balsamic vinegar pearls (v/gf) 13

CAPRESE

tomatoes, Italian buffalo mozzarella and basil dressed with extra virgin olive oil and a balsamic glaze (v/gf) 16

INSALATA DI ARANCE

green leaves tossed with orange and black olives (v/gf) 12

BURRATA SU DADOLATA DI VERDURE

burrata mozzarella served on a bed of diced fresh vegetables, topped with croutons (v) 19

CONTORNI



PATATINE FRITTE

rustic chips with garlic aioli (v) 9

PATATE AL FORNO

roasted potatoes with rosemary (v/gf) 9

VERDURE GRIGLIATE

grilled zucchini, eggplant and capsicum (v/gf) 9

Authentic wood-fired pizza

PIZZA BIANCA



prepared with extra virgin olive oil & fior di latte mozzarella

QUATTRO FORMAGGI

fior di latte, gorgonzola, provolone, parmesan and pears (v) 24

FUNGHI

field mushrooms, rosemary, parmesan and truffle pesto (v) 23

ROMANA

artichoke cream, Italian pork sausage, cherry tomatoes and olives 23

PATATOSA

ham, roasted potatoes, red onion and rosemary 24

GENOVESE

basil pesto, buffalo mozzarella, olives, Italian fennel sausage, parmesan and balsamic drizzle 25

PIZZA ROSSA



prepared with San Marzano tomatoes & fior di latte mozzarella

MARGHERITA

buffalo mozzarella and fresh basil leaves (v) 20

PROSCIUTTO & RUCOLA

prosciutto, rocket and parmesan 25

CALABRESE

calabrese salami, chilli, basil and red onion 23

CAPRICCIOSA

ham, field mushrooms, artichokes and olives 24

SICILIANA

salami, olives, anchovies and salted capers 23

PROSCIUTTO & FUNGHI

field mushrooms and ham 23

DIAVOLA

mild pepperoni 22

CALZONE

folded pizza with salami and field mushrooms 24

SALSICCIA & PATATE

Italian pork sausage and potatoes 23

ORTOLANA

roasted vegetables (v) 23

Pasta made fresh in-house where possible

PRIMI



TORTELLACCI D'ESTATE

eggplant and potato stuffed pasta with cherry tomato and mint (v) 27

TRIANGOLI AL PESTO VERDE

ricotta and mascarpone cheese filled ravioli with rocket pesto (v) 27

PAPPARDELLE CON RAGÚ DI AGNELLO

pappardelle with lamb ragú and olives 26

PAOLINO'S TAGLIATELLE

tagliatelle with prosciutto ragú and cream 26

RAGÙ E FUNGHI

strozzapreti pasta with pork and fennel sausage ragú and mushroom 25

PASTA ALLA PESCATORA

squid ink linguini with prawns, crab meat, cherry tomato and mild chilli 35

GNOCCHI ALLA TOSCANA

potato gnocchi with chicken ragú and mild chilli 25

GNOCCHI ALLE VERDURE

potato gnocchi with summer vegetables (v) 25

RISOTTO ALLA BOSCAIOLA

porcini mushroom and pork cheek 33

PARMIGIANA DI MELANZANE

traditional eggplant parmigiana with tomato, mozzarella, parmigiano and basil (v) 22

SECONDI



TAGLIATA ALLA TOSCANA

400g grilled grain fed beef rump served with grilled vegetables (gf) 36
recommended with Torbreck Woodcutter's Shiraz (Barossa Valley, SA)

PORCHETTA

rolled pork belly served with roasted carrots (gf) 34
recommended with Podere Montepulciano D'Abruzzo (Abruzzo, Italy)

SCALOPPINE AI FUNGHI

chicken scaloppine with mushrooms in a white wine reduction (gf) 30
recommended with Bandini Prosecco (Veneto, Italy)

PETTO D'ANATRA

oven roasted duck breast served with an orange salad 32
recommended with Babich Classic Pinot Noir (Marlborough, NZ)

AGNELLO

grilled lamb chops served with sautéed artichokes 38
recommended with Wynn's Gables Cabernet Sauvignon (Coonawarra, SA)

PESCE IN BRODETTO

baked barramundi fillet in a tomato and olive sauce served with Italian bread 30
recommended with Pasqua Pinot Grigio (Veneto, Italy)

COTOLETTA ALLA PIZZAIOLA

tenderised crumbed pork loin topped with tomato sauce and mozzarella,
served with eggplant parmigiana 34
recommended with Cantina Tollo Rocca Ventosa Sangiovese (Abruzzo, Italy)

DOLCI



AUTHENTIC TIRAMISU

a traditional Italian coffee
flavoured classic (v) 12

PANNA COTTA

a traditional egg panna cotta with seasonal fruit coulis
or chocolate and almond flakes (v/gf) 12

BUDINO

chocolate pudding with crispy amaretto
and strawberry (v) 12

AFFOGATO

vanilla ice cream, espresso coffee and
Tia Maria liqueur (v) 14

SALAME AL CIOCCOLATO

chocolate and biscuits roulette
with vanilla ice cream (v) 16

PIZZA DOLCE

vanilla custard pizza topped with almond flakes, chocolate sauce
and chocolate ice cream (v) 16

GELATO BY THE SCOOP

bitter chocolate - vanilla bean - cherry (v)
2 scoops 7.5, 3 scoops 9.5

DESSERT WINE

De Bortoli Noble One Botrytis Semillon (*Griffith, NSW*)
\$13 glass, \$55 bottle (375ml)



*One bill per table please - a cakeage fee of \$2.50 per person applies.
Restaurant sittings are for two hours.*

*If you have any food allergies or dietary requirements, please notify your waiter
and we will do our best to accommodate you.*



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