



Dinner

antipasti

Wood-fired bread (v) 8

Ricotta (gf) 5

Chicken liver parfait (gf/df) 5

Sun dried tomato, walnut, ricotta dip (gf) 5

Salami (gf/df) 8

Mortadella (gf/df) 8

Burrata Caprese (gf) 15

Lamb meatballs 15

starters

Fish croquette (seasonal) (gf/df) 12

Vegetable croquette (gf) 12

Arancini (gf/v) 15

Crumbed fried green olives (gf/v) 12

Salt & pepper baby squid (gf/df) 15

Garlic pizza bread (v) 15

Bruschetta (vg) 14

Fried whole school prawns (gf) 12

Italian cold meats - prosciutto, mortadella, free range salami, prosciutto cotto d'Abruzzo, olives, crescenza cheese, focaccia 30

Cheese board - pecorino sardo, provolone, gorgonzola taleggio, crescenza, dried muscatel grapes, olives, focaccia 32

mains ————— Lightly smoked gold band snapper fillet (gf) 29
200g grilled cuttlefish (gf) 25
200g veal rump schnitzel (gf) 29
½ chicken de-boned, pan fried (gf/df) 25
450g T-bone steak (gf) 45

vege, salad + sides ————— Fries (gf/df/v) 8
Roasted potatoes (gf/df/v) 11
Mixed grilled vegetables (gf/v) 11
Witlof, pear and walnut salad with shaved parmesan (gf/v) 10
Beetroot and goats cheese salad (gf/v) 9
Raddicchio, orange and pine nut salad (gf/df/v) 9
Caprese salad (gf/v) 15

pasta ————— *All pasta is hand-made fresh on site*
Tortellacci stuffed with eggplant & potato with cherry tomato, mint (v) 27
Tortellacci stuffed with sausage & potato with leek, shaved parmesan 27
Tagliatelle with lemon zest, prosciutto 26
Farfalle with mushroom, pork & fennel sausage ragú 25
Squid ink linguini with clams, mussels, cherry tomato, chilli 32
Potato gnocchi with chicken ragú, chilli (gf) 25
Potato gnocchi with summer vegetables (gf/vg) 25
Porcini mushroom & pork cheek risotto 33

wood oven pizza

Our style of hand-stretched pizza is inspired by traditional pizza of Rome and Northern Italy

Pizza Bianca

*prepared with extra virgin olive oil
and fior di latte mozzarella*

Quattro Formaggi - fior di latte, gorgonzola,
provolone, parmesan, pears (v) 22

Patatosa - ham, roasted potatoes,
red onion, rosemary 22

Genovese - basil pesto, buffalo mozzarella, olives,
fennel sausage, parmesan, balsamic drizzle 23

Pizza Rossa

*prepared with San Marzano tomatoes
and fior di latte mozzarella*

Margherita - buffalo mozzarella, fresh basil (v) 18

Prosciutto & Rucola - prosciutto, rocket,
parmesan 23

Calabrese - calabrese salami, chilli, red onion 21

Capricciosa - ham, field mushrooms, artichokes,
olives 22

Prosciutto & Funghi - field mushrooms, ham 23

Diavola - mild pepperoni, olives, chilli 22

Salsiccia & Patate - pork sausage, potatoes 23

Gluten free pizza base available add 3

dessert

Traditional Italian coffee tiramisu (v) 12

Chocolate pudding, crispy amaretto,
strawberry (v) 12

Affogato with vanilla ice cream,
espresso, Tia Maria liqueur (v) 14

Chocolate biscuit roulette,
with vanilla ice cream (v) 13

Ricotta cake with cherry gelato and
chocolate sauce (v) 13

Vanilla custard pizza with almond flakes,
chocolate sauce, chocolate ice cream (v) 16

Gelato by the scoop - choose from bitter
chocolate, vanilla bean or cherry (v)
2 scoops 7.5, 3 scoops 9.5

Caffe - organic Vittoria coffee 4

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