

# Food

## antipasti

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Garlic pizza (v)	17
Wood fired bread (ve)	8
Creamy ricotta dip (gf)	5
Sun dried tomato, walnut, ricotta dip (gf)	5
Basil pesto dip (gf/v)	5
Salami (df/gf)	8
Spicy salami (df/gf)	8
Mortadella (df/gf)	8

## starters

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Fish croquette (df/gf)	12
Chef's choice arancini (gf)	15
Calamari rings, squid ink aioli (df/gf)	16
Bruschetta (ve)	14
Lamb meatballs	15
Sticky pork ribs	18
Bresaola, rocket, shaved Parmesan	15
Burrata on fresh diced vegetables	16
Italian cold meats – prosciutto, mortadella, free range salami, prosciutto cotto d'Abruzzo, olives, crescenza soft cheese, home-made focaccia	30
Cheese board – pecorino sardo, provolone, gorgonzola, taleggio, crescenza soft cheese, dried muscatel grapes, olives, home-made focaccia	32

## sides

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Fries (df/gf/v)	8
Fennel, orange, walnut, sultana salad (gf/ve)	10
Buckwheat, beetroot, goat's cheese salad (gf/v)	10
Zucchini carpaccio – pine nuts, shaved Parmesan, balsamic glaze (gf/v)	12
Smoked salmon, olives, capers, onion, fennel, cherry tomato salad	15

## pasta

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*All pasta is hand-made fresh on site*

Pumpkin tortellacci	27
<i>Choice of: pork sausage ragù or butter, sage (v)</i>	
Beef ragù tagliatelle	25
Spinach infused linguini, tiger prawns, calamari, mussels, clams, cherry tomato, lemon zest, mild chilli	33
Spaghetti alla chitarra, puttanesca chilli sauce (ve)	23
Ricotta pork sausage ravioli, truffle pesto	27
Potato gnocchi (gfo)	25
<i>Choice of sauce: beef ragù, seasonal vegetables (ve)</i>	
Pulled beef short rib ragù pappardelle	29
Seafood risotto	35
Sand crab lasagne	35

## wood fired 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** – gorgonzola, provolone, Parmesan, pears (v) 22

**Patatosa** – ham, roasted potatoes, red onion 23

**Funghi** – truffle pesto, mushrooms, Parmesan (v) 23

**Genovese** – basil pesto, olives, pork sausage, shaved Parmesan, balsamic drizzle 23

**Deliziosa** – ricotta, pancetta, rocket 23

**Boscaiola** – provola, pancetta, porcini mushroom 25

**Salsiccia e Friarielli** – pork sausage, provolone, rapini leaves 24

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

**Margherita** – buffalo mozzarella, fresh basil (v) 20

**Prosciutto & Rucola** – prosciutto, rocket, shaved Parmesan 23

**Calabrese** – calabrese salami, chilli, red onion 22

**Capricciosa** – ham, field mushrooms, artichokes, olives 23

**Prosciutto & Funghi** – field mushrooms, ham 23

**Diavola** – mild pepperoni, olives, chilli 22

**Salsiccia & Patate** – pork sausage, potatoes 23

**Vegetariana** – mixed roast vegetables (v) 23

**Siciliana** – mild salami, capers, olives, anchovies 23

**Tricolore Stracciatella** – cheese, fresh basil, balsamic glaze 23

*Gluten free pizza base\**

*Vegan cheese available add 3*

## dessert

Traditional Italian coffee tiramisu (v) 12

Chocolate chip ricotta cream cannoli (v) 12

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

Salame di cioccolato – chocolate biscuit roulette, vanilla ice cream (gf/v) 13

Panna cotta – fruit coulis or chocolate 12

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

**Caffè** – organic Vittoria Coffee 4

\*Please be aware that our gluten free pizza bases are made in an environment that also uses wheat and flour. If you have any special dietary requirements, please ask for options available. One bill per table.

(df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian