

ANTIPASTI

Italian marinated olives (v) (vg) (gf)	11
Pane della Casa (v) (vg) <i>Wood fired bread, EVOO</i>	8
Focaccia (v) <i>f.d.l mozzarella , garlic oil, oregano</i>	14
La Bruschetta (v) (vg) <i>Roma tomatoes, red onion, basil, garlic, oregano</i>	16
Cozze Marinara (gf) <i>Sautéed mussels, Napoli sauce, chilli, parsley</i>	23
Arancini (v) <i>Porcini mushroom, truffle, mushroom sauce (4)</i>	19
Arancini Carbonara <i>House made 110g arancini, macaroni pasta, four Italian cheeses, guanciale (each)</i>	9
Gnocco Fritto <i>Golden fried pillows of pizza dough, capocollo, stracciatella cheese</i>	24
Polpette al Sugo <i>House made pork meatballs, Napoli sauce, parmesan, basil, wood fired bread (4)</i>	19
Caprese di burrata (v) (gf) <i>Roma tomatoes, burrata, basil</i>	21
Wagyu Bresaola (gf) <i>Served with rocket, shaved parmesan, honey</i>	24
Tagliere della Casa (to share) <i>Best selection of Italian cured meats and cheese served with gnoccho fritto and house marinated vegetables</i>	37

(v) - Vegetarian (vg) - Vegan (gf) - Gluten Free

Whilst we endeavour to provide an allergen-friendly experience, cross-contamination may occur. Please notify our waitstaff if you have any allergies.

15% Public holiday surcharge.

PIZZE

Margherita (v)	23
<i>s.m. tomato, f.d.l. mozzarella , basil</i>	
Calabrese	29
<i>s.m. tomato, f.d.l. mozzarella , salami, nduja, ricotta</i>	
Capricciosa	29
<i>s.m. tomato, f.d.l. mozzarella, ham, mushrooms, olives, artichokes</i>	
Boscaiola	31
<i>f.d.l mozzarella, truffle oil, Italian sausage, porcini mushrooms</i>	
San Daniele D.O.P	32
<i>s.m. tomato, f.d.l. mozzarella, rocket, prosciutto San Daniele, mascarpone</i>	
3 Salumi	29
<i>s.m. tomato, f.d.l. mozzarella, ham, salami, Italian sausage</i>	
Diavola	29
<i>s.m. tomato, f.d.l. mozzarella, salami, homemade habanero jam, capsicum, jalapeños</i>	
Bufalina	32
<i>s.m tomato, buffalo mozzarella, prosciutto San Daniele, cherry tomatoes, basil</i>	
Sei un pollo	28
<i>f.d.l mozzarella, chicken confit, roasted potatoes, caramelized onion, provolone, garlic</i>	

GF Option +4 | Vegan cheese +4 | (V) - Vegetarian | No half/half

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PIZZE

Vegetariana (v)	28
<i>s.m. tomato, f.d.l. mozzarella , olives, zucchini, mushrooms, capsicum, cherry tomato</i>	
Calzone Classico (folded)	28
<i>s.m. tomato, f.d.l. mozzarella, salami, ham, ricotta</i>	
Wagyu	34
<i>s.m. tomato, f.d.l. mozzarella, beef wagyu bresaola, mushrooms, stracciatella, basil</i>	
Salsiccia e friarielli	29
<i>f.d.l. mozzarella, Italian sausage, Neapolitan broccoli rabe, garlic, chilli</i>	
Signorina (v)	29
<i>f.d.l mozzarella, gorgonzola, provolone, sauteed leek, homemade habanero jam</i>	
Truffle Porchetta	29
<i>f.d.l mozzarella, provolone, porchetta, truffle oil, pistachio</i>	
Tropea	32
<i>s.m. tomato, f.d.l. mozzarella, prawns, calamari, cherry tomatoes, garlic, homemade habaerno jam</i>	
Mortadella	29
<i>f.d.l. mozzarella, mortadella, burrata, pistachio, garlic</i>	

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PASTA

Gnocchi Sorrentina (v)	28
<i>Wood fired handmade gnocchi, mozzarella, Napoli sauce, parmesan</i>	
<i>ADD Cooked and served in a bread bowl \$6</i>	
Paccheri Ragu'	30
<i>Paccheri, slow cooked lamb ragu', parmesan</i>	
Ravioli	35
<i>Handmade ravioli filled with ricotta and spinach, sage butter, beef reduction, parmesan fondue</i>	
Casarecce alla Norma 2.0 (v)	29
<i>Handmade casarecce, eggplant, Napoli sauce, burrata</i>	
Linguine Pescatore	36
<i>Prawns, pipis, crab, mussels, calamari, Napoli sauce, parsley, garlic</i>	
Homemade Lasagna	28
<i>f.d.l mozzarella, beef and pork bolognese, béchamel, parmesan</i>	
Fettuccine Carbonara	27
<i>Guanciale, egg, parmesan, pepper</i>	
Risotto (gf)	34
<i>Chicken confit, mushrooms, truffle butter</i>	

(v) - Vegetarian (vg) - Vegan (gf) - Gluten Free
GF Option +\$5

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SECONDI

Frittura di Mare <i>Fried calamari, prawns, chips, chefs salad</i>	35
Cotoletta alla Milanese <i>Crumbed veal, rocket salad, chips</i>	40
Pesce del giorno <i>Fish of the day</i>	MP

CONTORNI

Garden salad (v) (vg) <i>Mixed lettuce, cherry tomatoes, olives, onion, Italian dressing</i>	16
Rucolina (v) <i>Rocket, apple, parmesan, honey, Italian dressing</i>	16
Patatine fritte (v) <i>Fried chips, dip</i>	12
Truffle & parmesan chips (v)	15

BAMBINI

Penne pomodoro (v) <i>Napoli sauce</i>	15
Penne ragu' <i>Lamb ragu'</i>	16
Margherita (v) <i>Pomodoro, fior di latte</i>	15
Lasagna <i>Beef and pork bolognese, parmesan</i>	15

CHEF'S SIGNATURE SHARING BANQUET

\$59 per person
[Min. 2 people]

Wagyu Bresaola

Served with rocket, shaved parmesan, honey

Arancini Carbonara

House made 110g arancini, macaroni pasta, four Italian cheeses, guanciale

Montanara

Deep fried small pizza, mortadella, stracciatella, pistacchio

Linguine Pescatore

Prawns, pipis, crab, mussels, calamari, Napoli sauce, parsley, garlic

or

Risotto

Chicken confit, mushrooms, truffle butter

Ruolina

Rocket, parmesan, apple, honey in Italian dressing

Tiramisu

Limoncello

Homemade Limoncello cream (2)