



Italian

antipasti

- focaccia w truffle & honey butter** (v) 13
- focaccia w garlic & herb** (v,dfo,vgo) 13
- olives**, warm & marinated w grilled flat bread (gfo) 12
- antipasti plate:**, roast eggplant, sopressa salami, salsa rossa, balsamic onions, scamorza cheese, olives, grilled flatbread (gfo) 22
- italian charcuterie board**, prosciutto crudo & cotto, mortadella, sopressa salami, balsamic onions, olives (df, gfo) 22
- meatballs w pork & veal**, rich tomato sugo (dfo) 19
- battered eggplant**, rosemary sea salt, balsamic vinegar caramel (vg,df) 16
- arancini w porcini mushroom** (4), truffle aioli, rocket (v) 17
- stuffed zucchini**, cherry tomato, onion, olive, mint, goats cheese & pangrattato, aged balsamic (v,gfo) 17
- eggplant parmigiana** 'oven baked' w parmesan, mozzarella, rich tomato sugo, basil (v,gf) 18
- warm calamari & panzanella salad;** tomato, capsicum & crusty sourdough bread (df,gfo) 23 | m 34

contorni

- fries**, f51 seasoning, aioli (v,df,vgo) 11
- tomato, basil & buffalo mozzarella salad**, aged balsamic (v, gf) 21
- rocket & pear salad**, parmesan, salsa verde (v,gf,dfo,vgo) 14
- iceberg lettuce salad** w pickled zucchini, walnuts, pecorino & caesar dressing (dfo,gf,vo) 15

primi

a selection of artisan semolina pasta & soft 'salt baked' potato gnocchi made fresh in house in our 'craft pasta lab'

- spinach reginette pasta 'ribbons' w braised pork ragu**, tomato sugo, olives, fresh mozzarella (dfo) 23 | m 28
- radiatore pasta w truffle mushroom**, parsley & pecorino romano (v,dfo,vgo) 23 | m 28
- squid ink casarecce pasta w prawns**, confit garlic, broccoli, cherry tomatoes, rocket (dfo) 27 | m 34
- smoked paprika conchiglie gigante w pork sausage**, sweet onion cream, peas, basil, ricotta salata 22 | m 27
- lasagne w seafood** - 'layers of fresh pasta with swimmer crab, scallop, prawn & coral trout' 34

***gluten free penne pasta** available

- gnocchi, panfried w pancetta & fried sage**, lemon, truffle oil, pecorino (vo,vgo,dfo) 24 | m 29
- gnocchi w buttered tomato sugo**, parmesan, basil, confit garlic (v,dfo,vgo) 22 | m 27
- gnocchi w braised beef ragu**, peas, basil, ricotta salata (dfo) 23 | m 28
- gnocchi w prosciutto & creamy mushrooms**, parsley, parmesan (vo) 23 | m 28
- *gluten free gnocchi** available

secondi

- angus beef brisket**, braised in chianti and porcini mushrooms, w crushed potato, confit garlic & parsley (gf,dfo) 33
- braised organic wild pork 'collo'**, saffron & cherry tomato risotto (gf) 33
- seafood stew 'cacciucco'**: prawn, coral trout, scallop & calamari simmered in a fennel seed caramelised onion & tomato sugo, w/garlic focaccia (gfo,dfo) 34

pizze rosse

our woodfired pizza is crafted from a 120 hour slow fermented pizza base

margherita w tomato sugo, buffalo mozzarella, basil, olive oil (v) 25

house smoked brisket, portobello mushroom, tomato sugo, mozzarella & basil 27

prosciutto crudo, tomato sugo, mozzarella, rocket, truffle oil 27

soppressa salami & chilli flakes, tomato sugo, mozzarella, provolone 27

marinated prawn, tomato sugo, mozzarella, cherry tomatoes, fresh chilli 29

beef sausage, salami & smoked bacon, tomato sugo, mozzarella, oregano 27

zucchini, tomato sugo, mozzarella, artichoke, confit garlic, rocket (v) 26

anchovy & goats cheese, tomato sugo, mozzarella, caramelised onion, roast capsicum 27

capricciosa w baked leg ham, tomato sugo, olives, mozzarella, portobello mushrooms, artichokes 27

bambini (for kids < 10 years)

kids pizza slipper

tomato sugo & mozzarella 16

ham, tomato sugo & mozzarella 18

radiatore pasta w tomato and parmesan 12

radiatore pasta with butter and parmesan 11

radiatore pasta w braised beef ragu 15

kids house vanilla gelato with sprinkles 6

pizze bianche

salami & gorgonzola, mozzarella, caramelised onion, parsley 27

pumpkin & goat's cheese, mozzarella, pine nuts, rocket (v) 27

pork & fennel sausage, mozzarella, caramelised onion, cherry tomatoes, basil 27

ham & mushroom, roast capsicum, mozzarella 27

portobello mushroom, truffle cream, mozzarella, red onion & rocket (v) 27

pancetta & green olive, mozzarella, caramelised onion, parsley, capsicum sugo 27

four cheese pizza, mozzarella, provolone, gorgonzola dolce, parmigiano reggiano 27

truffle & smoked speck, mozzarella, portobello mushroom, black truffle sauce, sage 28

*gluten free base 4.5

*vegan/dairy free mozzarella 4

dolci

rich chocolate torta, mascarpone (gf) 14

panna cotta w vanilla bean, passionfruit, biscotti crumble (gfo) 14

cannoli w cinnamon ricotta cream, almonds 7

tiramisu, made with coffee, mascarpone, tia maria and sponge fingers 14

nutella pizza, vanilla bean gelato (gfo) 18

vanilla gelato 'house churned' w belgian chocolate sauce (gf) 1 scoop 6.5, 2 scoops 12

affogato w espresso coffee and vanilla gelato 11
add frangelico + 9