



Italian

antipasti

- focaccia w truffle & honey butter** (v) 13.5
- focaccia w garlic & herb** (v, vgo) 13.5
- olives**, warm & marinated w grilled flat bread (v, vg, gfo) 12.5
- antipasti plate**: truss tomatoes, basil, balsamic onion, airdried capocollo, olives, salsa rossa, marinated quartirolo cheese, grilled flatbread (vo, dfo, gfo) 23
- italian charcuterie board**, prosciutto crudo & cotto, sopressa salami, capocollo, balsamic onions, olives (df, gfo) 23
- meatballs w pork & veal**, rich tomato sugo ricotta salata, grilled flatbread (dfo) 20
- battered eggplant**, rosemary sea salt, balsamic vinegar caramel (v, vg, df) 16
- arancini w porcini mushroom** (4), truffle mayo, rocket (v) 17.5
- stuffed long pepper**, ricotta, spinach and goats cheese, roast capsicum dressing, fried parsley (v, gf) 18.5
- eggplant parmigiana** 'oven baked' w parmesan, mozzarella, rich tomato sugo, basil (v, gf) 20
- warm calamari salad**; green olive, cherry tomato, pine nuts, rocket, shaved pecorino (gf) e 24 | m 34

contorni

- fries**, f51 seasoning, aioli (v, df, vgo) 12
- tomato, basil & buffalo mozzarella salad**, aged balsamic (v, gf, vgo) 21
- rocket & pear salad**, parmesan, salsa verde (v, gf, vgo) 14
- warm green bean & potato salad**, almond, salsa verde, turmeric pickled red onions (gf, v, vg) 17

primi

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

- spaghetti w braised beef ragu**, peas, basil, ricotta salata (dfo) e 26 | m 29
- stracinate pasta w truffle mushroom**, confit garlic parmesan, rocket and thyme (v, vgo) e 25 | m 28.5
- capunto pasta w prawns**, cherry tomato, capers, cream, parsley & rocket (dfo) e 27.5 | m 33
- fussilo pasta w pork and fennel sausage**, chilli, sage, confit garlic and pecorino (dfo) e 26 | m 29
- orecchiette pasta w slow braised lamb**, tomato sugo, olives, parsley & pecorino (dfo) e 26 | m 29
- lasagne w seafood** - layers of fresh pasta with swimmer crab, scallop, prawn & coral trout 35
- *gluten free penne pasta** available
- gnocchi, panfried w pancetta & fried sage**, lemon, truffle oil, pecorino (vo, vgo) e 25.5 | m 29.5
- gnocchi w buttered tomato sugo**, parmesan, basil, confit garlic (v, vgo) e 23 | m 27.5
- gnocchi w prosciutto & truffle cream**, parsley, parmesan (vo) e 23 | m 28
- *gluten free gnocchi** available

secondi

- angus beef brisket**, crushed potato, confit garlic & salsa verde (gf, dfo) 35
- slow roasted organic wild pork**, truffle & green pea puree risotto, rocket & parmasen (gf) 35
- seafood stew 'cacciucco'**- prawn, coral trout, scallop & calamari simmered in a fennel seed caramelised onion & tomato sugo, served with garlic focaccia (gfo, dfo) 37

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) 26

local pepperoni & mushroom, tomato sugo, mozzarella 27.5

prosciutto crudo, tomato sugo, mozzarella, rocket, truffle oil 29

soppressa salami & chilli flakes, tomato sugo, mozzarella, provolone 27.5

marinated prawn, tomato sugo, mozzarella, cherry tomatoes, fresh chilli 30.5

beef sausage, salami & smoked bacon, tomato sugo, mozzarella, oregano 28

zucchini, tomato sugo, mozzarella, artichoke, green olive, goats cheese & basil (v) 27

anchovy & goats cheese, tomato sugo, mozzarella, caramelised onion, roast capsicum 28

capricciosa w baked leg ham, tomato sugo, olives, mozzarella, portobello mushrooms, artichokes 28

bambini (for kids < 10 years)

kids pizza slipper
tomato sugo & mozzarella 16

ham, tomato sugo & mozzarella 18

stracinate pasta w tomato and parmesan 12

stracinate pasta w butter and parmesan 11

stracinate pasta w braised beef ragu 15

kids house vanilla gelato with sprinkles 6

pizze bianche

salami & gorgonzola, mozzarella, caramelised onion, parsley 28

pumpkin & goat's cheese, mozzarella, pine nuts, rocket (v) 28

pork & fennel sausage, mozzarella, caramelised onion, cherry tomatoes, basil 28

portobello mushroom, truffle cream, mozzarella, red onion & rocket (v) 28

four cheese, honey & thyme, mozzarella, provolone, gorgonzola dolce, parmigiano reggiano 28

truffle & smoked speck, mozzarella, portobello mushroom, black truffle sauce, thyme 29

***gluten free base** 4.5

***vegan/dairy free mozzarella** 4

dolci

orange and almond torta, mascarpone (v, gf, dfo) 14

white chocolate panna cotta, poached rhubarb, biscotti crumble (gfo) 14

cannoli w pistachio ricotta cream, pistachio (v) 7

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

nutella pizza, vanilla bean gelato (v, gfo) 18

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

affogato w espresso coffee and vanilla gelato (v, vgo) 11
add frangelico + 9

Takeaway boxes 50c each. One bill per table (multiple payments accepted).

ALL EFTPOS AND CREDIT CARD TRANSACTIONS WILL INCUR 1.6% SURCHARGE.