



Italian

antipasti

- woodfired focaccia
 - truffle & honey butter** (v) 13.5
 - garlic & herb butter** (v, vgo) 13.5
 - rosemary, confit garlic, salt** (vg) 13.5
- olives, warm & marinated w flat bread** (vg, gfo) 12.5
- antipasti plate:** truss tomatoes, basil, balsamic onion, airdried capocollo, olives, salsa rossa, marinated quartirolo cheese, flatbread (vgo, dfo, gfo) 23
- Italian charcuterie board,** prosciutto crudo & cotto, sopressa salami, capocollo, balsamic onions, olives, lavosh (df, gfo) 23
- wood baked brie,** honey, toasted seeds, lavosh (gfo) 18.5
- meatballs w pork & veal,** rich tomato sugo ricotta salata, flatbread (dfo) 20
- battered eggplant,** rosemary sea salt, balsamic vinegar caramel (vg) 14
- arancini w porcini mushroom** (4), truffle mayo, rocket (v) 17.5
- fire roasted octopus tentacles,** peperonata, parsley (gf,df) 24
- baby calamari and zucchini fritte,** herb aioli, rocket (gf,df) e 19 | m 33

contorni

- fries,** f51 seasoning, aioli (v, gf, vgo) 12
- truss tomato, basil & buffalo mozzarella salad,** aged balsamic (v, gf, vgo) 21
- rocket & pear salad,** parmesan, salsa verde (v, gf, vgo) 14
- baby cos & goats cheese salad,** candied walnuts, fig vincotto (gf,vgo) 17

primi

- a selection of our handcrafted 'VEDE PASTA' & our soft 'salt baked' potato gnocchi made fresh in house.*
- spaghetti w braised beef ragu,** peas, basil, ricotta salata (dfo) e 26 | m 29
 - orecchiette pasta w prosciutto & egg,** garlic butter, parmesan e 26 | m 29
 - capunto pasta w clams & squid,** garlic, chilli, dill (dfo) e 28 | m 31
 - stracinate pasta w pork and fennel sausage,** cherry tomato, gremolata, pecorino (dfo) e 26 | m 29
 - fusillo antica pasta alla puttanesca,** garlic, chilli, capers, anchovies, cherry tomato (dfo) e 26 | m 29
 - *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 creamy pesto & prawns** e27 | m 32
 - gnocchi w roasted mushrooms,** creamy truffle sauce, thyme, parmesan (v, vgo) e 26 | m 29
 - gnocchi w braised Tasmanian lamb,** olives, pecorino (dfo) e 27 | m 30

*gluten free gnocchi available

secondi

- porcini braised angus beef brisket,** fried potato, confit garlic, salsa verde (gf, dfo) 35
- slow roasted pork collo,** cauliflower puree, spicy n'duja salami, risotto (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, red onion, 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, vgo) 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

spaghetti w tomato and parmesan 12

spaghetti w butter and parmesan 11

spaghetti 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, vgo) 28

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

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

pancetta & green olive, mozzarella, red onion, rocket 28

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

*gluten free base 4.5

*vegan/dairy free mozzarella 4

dolci

torta della nonna, 'sweet pastry filled with vanilla custard & studded with pinenuts', raspberry sauce (v) 14

dark chocolate panna cotta, poached strawberries, 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, gf) add frangelico + 9

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

ALL EFTPOS AND CREDIT CARD TRANSACTIONS WILL INCUR A SURCHARGE.