



Italian

antipasti

woodfired focaccia

truffle & honey butter (v) 14

garlic & herb butter (v, vgo) 14

rosemary, confit garlic, salt (vg) 14

olives, warm & marinated w flat bread (vg, gfo) 13.5

antipasti plate: truss tomatoes, balsamic onion, cured pork loin, olives, pickled zucchini, marinated quartirolo cheese, flatbread (vgo, dfo, gfo) 24

Italian charcuterie board, prosciutto crudo & cotto, sopressa salami, cured pork loin, balsamic onions, olives, lavosh (df, gfo) 23

wood baked brie, honey, toasted seeds, lavosh (gfo) 19.5

meatballs w pork & veal, rich tomato sugo 20
ricotta salata, flatbread (dfo)

baked eggplant, fior di latte, basil, sugo, pangrattato (gfo, v) 19

arancini w porcini mushroom (4), truffle aioli 18
rocket (v)

sicilian braised octopus tentacles, chickpeas 25
parsley (df, gfo)

baby calamari and zucchini fritte, herb aioli, rocket (gf,df) e 21 | m 31

contorni

fries, f51 seasoning, aioli (v, gf, vgo) 12

truss tomato, basil & buffalo mozzarella salad, aged balsamic (v, gf, vgo) 19

rocket & pear salad, parmesan, salsa verde (v, gf, vgo) 14

baby cos & crispy pancetta salad, shaved pecorino, egg, fig vincotto (gf,dfo) 17

primi

a selection of our handcrafted pasta & our soft 'salt baked' potato gnocchi made fresh in house.

spaghetti w red wine braised beef, house dried tomato ragu, basil, ricotta salata (dfo)

e 27 | m 31

orecchiette pasta w duck ragu, parmesan (dfo)

e 27 | m 31

cavatello w local prawns, fresh cherry tomato, confit garlic, parsley, capers, pangrattato (dfo)

e 26 | m 29

capunto pasta w prosciutto & spinach, cream, tomato sugo, pecorino (dfo)

e 27 | m 31

ravioli w coral trout & crab, leek & shallots, butter sauce 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 portobello mushrooms, peas & truffle (v, vgo) e27 | m 31

gnocchi w pork and fennel sausage, peperonata, parmesan (dfo) e 27 | m 31

gnocchi w braised tasmanian lamb, olives, pecorino (dfo) e 27 | m 30

***gluten free gnocchi** available

secondi

braised angus beef brisket, fried potato, truffle, confit garlic, salsa verde (gf, dfo) 36

free range braised pork risotto, pumpkin, spinach, saffron, parmesan (gf,dfo) 35

seafood stew 'cacciucco'- prawn, coral trout, scallop, clams & 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) 26.5

pepperoni & mushroom, red onion, tomato sugo, mozzarella 28.5

prosciutto crudo, tomato sugo, mozzarella, rocket, truffle oil 28

soppressa salami & chilli flakes, tomato sugo, mozzarella, provolone 28.5

local prawns & zucchini, cherry tomatoes, red chilli 31

beef sausage, salami & smoked bacon, tomato sugo, mozzarella, oregano 29

fire roasted eggplant & capsicum, green olive, tallegio, basil, tomato sugo, mozzarella (v, vgo) 27

anchovy, artichoke & goats cheese, capers, tomato sugo & mozzarella 29

capricciosa w baked leg ham, tomato sugo, olives, mozzarella, portobello mushrooms, artichokes 29

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

gnocchi w buttered tomato sugo, parmesan 14

kids house vanilla gelato with sprinkles 6

pizze bianche

pancetta & pumpkin, goats cheese, fior de latte mozzarella, basil 29

cured pork loin, portobello mushrooms, red onion, tallegio, fior de latte mozzarella 29

pork & fennel sausage, fire roasted capsicum, green olives, fior de latte mozzarella, parsley 29

portobello mushroom, black truffle sauce, gorgonzola, fior de latte mozzarella, rocket (v, vgo) 29

zucchini, goats cheese, cherry tomatoes, confit garlic, pine nuts & fior de latte mozzarella (v) 28

house smoked speck, potato, caramelised onion, fior de latte mozzarella & fennel seeds 29

***gluten free base** 5

***vegan/dairy free mozzarella** 4

dolci

mascarpone cheesecake, passionfruit (v, gfo) 14

dark chocolate torte, pistachio crema (v) 14

cannoli w orange & almond ricotta (v) 7

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

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

gelato 'house churned'

choice of sicilian lemon or vanilla bean, served w brittle crumble (gf)

1 scoop 6.5, 2 scoops 12

affogato w espresso coffee and vanilla gelato 11
(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.