

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) 14

antipasti plate: sopressa salami, vegetable frittata, tomato & basil, olives, balsamic onion, marinated quartirolo cheese, flatbread (vo, vgo, dfo, gfo) 25

Italian charcuterie board, prosciutto crudo & cotto, sopressa salami, cured pork loin, balsamic onions, olives, lavosh (df, gfo) 24

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

whipped herb ricotta, blistered cherry tomatoes, shaved almonds, woodfired focaccia (gfo, v) 19

house polenta chips, pesto dip 18

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

woodfired octopus, potato, green olives, capers, cherry tomato & dill (df, gfo) 25

baby calamari fritti, herb aioli, rocket (gf, df) e 23 m 31

contorni

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

fried potatoes, crispy shallots, onion, rosemary salt. (df,vg,gf) 13

insalata mista, w iceberg lettuce, red onion, tomato, cucumber & white wine dressing (df,vg,gf) 14

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

primi

a selection of our handcrafted sourdough & hand stretched pasta & our soft 'salt baked' potato gnocchi

fettucine w red wine braised beef, house dried tomato ragu, basil, grated cured ricotta (dfo,gfo) e 28 | m 31

pappardelle pasta w duck ragu, cherry tomato, spinach & parmesan (dfo,gfo) e 28 | m 31

capunto w local prawns, peas, fresh chilly, parsley, pangrattato (dfo,gfo) e 29 | m 32

ravioli w prosciutto & truffled ricotta, parmesan cream 31

***gluten free spiral pasta** available

gnocchi, panfried w pancetta & fried sage, lemon, truffle oil, pecorino (vo, vgo, gfo) e 27 | m 30

gnocchi verdura w fresh cherry tomatoes, capers, artichokes, pinenuts, rocket & cured ricotta (v, vgo, gfo) e 26 | m 29

gnocchi w braised pork, olives, pecorino (dfo, gfo) e 28 | m 31

***gluten free gnocchi** available

secondi

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

risotto w pork & fennel sausage, field mushrooms, spinach, tarragon, parmesan (gf,dfo) 33

seafood stew 'brodetto'- prawn, coral trout, scallop, clams & calamari simmered in a fennel seed caramelised onion & tomato sugo, served on steamed chats (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 & olives, roast red capsicum, 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, capers, cherry tomatoes, red chilli, rocket 31

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

zucchini & taleggio, red onion, pine nuts, 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

fettucini w tomato and parmesan 12

fettucini w butter and parmesan 11

fettucini 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

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

mushroom & black truffle, taleggio, rosemary, fior de latte mozzarella, rocket (v, vgo) 29

artichoke & gorgonzola, cherry tomatoes, caramelised onion & fior de latte mozzarella (v) 28

house smoked speck, truffled mushroom, red onion, fior de latte mozzarella 29

***gluten free base** 5

***vegan/dairy free mozzarella** 4

dolci

chocolate mousse, saffron poached pear, crumbled biscotti(v, gfo) 14

almond torte, fresh QLD strawberries, lemon mascarpone (v) 14

cannoli w vanilla ricotta, pistachio (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 shortbread crumble (gfo,vgo)

1 scoop 6.5, 2 scoops 12

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

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

ALL EFTPOS AND CREDIT CARD TRANSACTIONS WILL INCUR A SURCHARGE.