

antipasti

arancini w porcini mushroom (4), truffle aioli rocket (v)	18
fire roasted fremantle octopus , potato, capsicum, red onion, capers & chilli flakes (df, gf)	25
whipped herb ricotta , fire roasted peppers, zucchini ribbons, pistachio, woodfired flatbread (gfo, v)	19
olives , warm & marinated w flat bread (vg, gfo)	14
baby calamari fritti , herb aioli, rocket (gf, df)	e 23 m 31
meatballs w pork & veal, rich tomato sugo	20
house cured salmon , crumbed goat cheese stuffed olives, pickled red onion, puree di fave, seeded mustard dressing (gfo)	25
crispy pancetta & green beans , candied walnuts, egg yolk, balsamic caramel (gf, df, vo)	14
woodfired Italian cured sausage , yellow cherry tomato, confit garlic, basil pesto (gf, dfo)	20
baked eggplant , basil, sugo, fior di latte (v)	19
warm olive oil poached carrots , fennel seeds, mint, capers & almonds (vg)	14
fried polenta , fire roasted tomato compote, basil oil (v, gf)	17
antipasti plate : sopressa salami, artichoke & mascarpone dip, tomato, olives, balsamic onion, marinated quartirolo cheese, flatbread (vo, vgo, dfo, gfo)	25
insalata di rucola ; rocket, pear and parmesan w salsa verde (v, gf, vgo)	14
insalata di casa ; tomato, cucumber, red capsicum, olives, creamy quartirolo cheese, dill (gf,v,vgo)	15
fries , f51 seasoning, aioli (v, gf, vgo)	12

pane

confit garlic focaccia , rosemary, salt (vg)	14
truffle & honey butter focaccia (v)	14
garlic & herb butter focaccia (v, vgo)	14

primi

housemade pasta & soft 'baked potato' gnocchi

spaghetti w slow braised beef ragu, peas & parmesan (dfo,gfo)	e 28 m 31
cavatello pasta w prawns, clams, fagioli fresca, parsley gremolata (dfo, gfo)	e 28 m 31
orecchiette pasta w slow braised lamb ragu, spinach, pecorino (dfo,gfo)	e 28 m 31
ravioli w four cheeses, peperonata, basil (v)	31
gnocchi, panfried w pancetta & fried sage , lemon, truffle oil, pecorino (vo, vgo, gfo)	e 28 m 31
gnocchi w cherry tomato sugo , confit garlic & basil, parmesan (v, vgo, gfo)	e 25 l m 29
gnocchi w pork & fennel sausage , garlic, chilli, fresh cherry tomatoes, spinach, dried ricotta salata (dfo, gfo)	e 28 m 31

*gluten free gnocchi & spiral pasta available

secondi

risotto w mixed mushrooms, tarragon, pine nuts & rocket, parmesan (gf, v, vgo)	31
seafood cioppino - barramundi, prawns, mussels, clams & squid simmered in a smoked paprika , roast capsicum & tomato sugo, served on risoni pasta (gfo, dfo)	37

braised angus beef brisket , fried potato, truffle paste, confit garlic, salsa verde (gf, dfo)	main 36 share 69
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Italian

pizze bianche

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 & mushrooms, 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, cherry tomatoes, red chilli, rocket 31

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

eggplant & taleggio, green olive, basil, tomato sugo, mozzarella (v, vgo) 27

anchovy, zucchini, red onion, goats cheese, tomato sugo & mozzarella 29

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

bambini (kids < 10 years)

kids roman pizza

tomato sugo & mozzarella 16

ham, tomato sugo & mozzarella 19

pepperoni, tomato sugo, mozzarella 19

spaghetti w tomato and parmesan 12

spaghetti w butter and parmesan 12

spaghetti w braised beef ragu 16

gnocchi w buttered tomato sugo, parmesan 14

kids 'house made' vanilla gelato with sprinkles 6

pumpkin & goats cheese, pine nuts, fior di latte mozzarella, rocket 29

pork & fennel sausage, cherry tomato, caramelised onion, fior di latte mozzarella, basil 29

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

pancetta & zucchini, gorgonzola cheese, fior di latte mozzarella (v) 28

house smoked speck, potato, roast sweet peppers, egg, fior di latte mozzarella 29

*gluten free base 5

*vegan/dairy free mozzarella 4

dolci

dark couverture chocolate mousse, passionfruit, crumbled biscotti (v, gfo) 14

vanilla & lime leaf panna cotta, fresh strawberries, meringue (gf) 14

cannoli w cinnamon & honey ricotta, roast almonds (v) 7

F51 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 pistachio or vanilla bean, crumble (gfo, vgo)

1 scoop 6.5, 2 scoops 12

affogato w espresso coffee and vanilla gelato 11
(v, vgo, gf) 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.