



# Italian

## antipasti

<b>arancini</b> w porcini mushroom (4), truffle aioli rocket (v)	19
<b>fire roasted fremantle octopus</b> , sweet peppers, potato, green olives, pesto, fennel seeds (dfo   gf*   a)	26
<b>whipped herb ricotta</b> , shaved prosciutto, pickled onions, candied walnuts, wood-fired flatbread (gfo   vo)	21
<b>olives</b> , warm & marinated w flat bread (vg gfo)	14
<b>wood baked brie</b> , honey, toasted seeds, house lavosh (gfo)	23
<b>baby calamari fritti</b> , herb aioli, rocket (gf*   df   a) e 24 m 32	
<b>meatballs</b> w pork & veal, rich tomato sugo (dfo)	22
<b>crema di cannellini</b> : confit garlic, sundried tomato and cannellini dip, warm flat bread (v   gfo)	18
<b>wood-fired garlic prawns</b> , flat bread (gf*   dfo   a)	23
<b>baked eggplant</b> , basil, sugo, fior di latte (v   gf*)	20
<b>persian feta carrots</b> , honey, mint, almonds (v   gf*)	15
<b>fried polenta</b> , peperonata, herb oil (v   gf*)	15
<b>antipasti plate</b> : sopressa salami, olives, truss tomato, pesto, peperonata, marinated quartirollo cheese, borettane onions, flatbread (vo   vgo   dfo   gfo)	26
<b>fries</b> , f51 seasoning, aioli (v   gf* vgo)	13
<b>insalata di rucola</b> : rocket, pear and parmesan w salsa verde (v   gf*   vgo)	15
<b>insalata di casa</b> : gem lettuce, crispy pancetta, pecorino, aioli, grated egg yolk crudo (gf*   vo   vgo)	16

## pane

<b>confit garlic focaccia</b> , rosemary, salt (vg)	16
<b>truffle &amp; honey butter focaccia</b> (v)	16
<b>garlic &amp; herb butter focaccia</b> (v   vgo)	16

## primi

<i>housemade pasta &amp; soft 'baked potato' gnocchi</i>	
<b>linguine alle vongole</b> w clams, garlic, chilli and white wine (dfo   gfo   i nz) e 31   m 36	
<b>casarecce amatriciana</b> w pancetta, chilli flakes, tomato sugo (dfo   gfo) e 29   m 33	
<b>rigatoni</b> w slow braised beef ragù & parmesan (dfo   gfo) e 29   m 33	
<b>ravioli</b> w pumpkin and ricotta, sage butter, pine nuts, parmesan (v)	33
<b>gnocchi, pan-fried w pancetta &amp; fried sage</b> , lemon, truffle oil, pecorino (vo   vgo   gfo) e 29   m 33	
<b>gnocchi w cherry tomato sugo</b> , confit garlic & basil, parmesan (v   vgo   gfo) e 26   m 30	
<b>gnocchi w pork &amp; fennel sausage</b> , spinach, sundried tomato, basil, cream (gfo) e 28   m 31	

\*gluten free gnocchi & spiral pasta available

## secondi

<b>risotto</b> w prawns and baby squid, cherry tomatoes, spinach, parsley (gf*   vo   vgo   a)	36
<b>seafood cioppino</b> : barramundi, prawns, mussels, clams & squid simmered in a smoked paprika, roast capsicum & tomato sugo, served on risoni pasta (gfo   dfo   m)	41
<b>braised angus beef brisket</b> , fried potato, truffle paste, confit garlic, salsa verde (gf*   dfo) main 36   share 69	

(gf) gluten friendly\* | (df) dairy free | (v) vegetarian | (vg) vegan | o = option available

**Source of Seafood:** (a) Australia | (m) Australia and New Zealand | (i nz) New Zealand | (i) International



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## pizze rosse

our wood-fired pizza is crafted from a 120 hour slow fermented pizza base

- margherita** w tomato sugo, buffalo mozzarella, basil, olive oil (v) 28
- pepperoni & mushrooms**, red onion, tomato sugo, mozzarella 30
- prosciutto crudo**, tomato sugo, mozzarella, rocket, truffle oil 30
- sopressa salami & chilli flakes**, tomato sugo, mozzarella, provolone 30
- prawn**, cherry tomatoes, red chilli, rocket (a) 33
- beef sausage**, salami & smoked bacon, tomato sugo, mozzarella, oregano 31
- zucchini & taleggio**, pesto, green olives, tomato sugo, mozzarella (v | vgo) 29
- anchovy**, roast sweet peppers, red onion, tomato sugo, mozzarella, goat's cheese, basil (i) 30
- capricciosa** w baked leg ham, tomato sugo, olives, mozzarella, portobello mushrooms, artichokes 31

## bambini (kids < 10 years)

### kids roman pizza

- tomato sugo & mozzarella** 18
- ham, tomato sugo & mozzarella** 20
- pepperoni, tomato sugo, mozzarella** 20
- linguine** w tomato and parmesan 16
- linguine** w butter and parmesan 14
- linguine** w braised beef ragù 19
- gnocchi** w buttered tomato sugo, parmesan 16
- kids 'house made' vanilla gelato** with sprinkles 6
- kids mini cannoli** with sprinkles 5

## pizze bianche

- pumpkin & goat's cheese**, pine nuts, fior di latte mozzarella, rocket 30
- pork & fennel sausage**, cherry tomato, caramelised onion, fior di latte mozzarella, basil 31
- mushroom & black truffle**, taleggio, rosemary, fior di latte mozzarella, rocket (v | vgo) 30
- mortadella**, ricotta, pistachio, fior di latte mozzarella 31
- house smoked speck**, gorgonzola, spinach, roast sweet peppers, fior di latte mozzarella 31

\*gluten free base 5.5

\*vegan/dairy free mozzarella 4

## dolci

- warm chocolate and almond cake**, salted caramel, vanilla bean mascarpone (v | gf\*) 14.5
- cannoli of the day**, roast almonds (v) 9
- F51 tiramisu**, made with coffee, mascarpone, tia maria and sponge fingers (v) 14.5
- vanilla & white chocolate panna cotta**, strawberry, meringue (gf\*) 14
- nutella pizza**, vanilla bean gelato (v | gfo) 20
- gelato 'house churned'**  
choice of pistachio or vanilla bean, w almond crumble (gfo | vgo) 1 scoop | 7  
2 scoops | 13
- affogato** w espresso coffee and vanilla gelato (v | vgo | gf\*) 12  
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.