
antipasti · starters

BURRATA GF/V	12
Burrata EVOO sea salt black sesame seeds grissini	
ADD PROSCUITTO	9
CALAMARI FRITTI GF	19 33
Premium tender baby squid salt & pepper seasoned house made aioli	
FOCACCIA AL FORMAGGIO v	17
Thin wood fired bread thinly sliced garlic butter mozzarella	
POLENTA FRITTA v/vg	15
House made polenta chips basil truffled aioli parmesan	
MIXED ITALIAN OLIVES v/vg	7
ITALIAN CURED MEATS	22
ARANCINI (4 PER SERVE) V	14
IL VERDE FOCACCIA v	11
Wood fired bread oregano EVOO	

insalata · salad

INSALATA DI RUCOLA E PARMIGIANO GF/V	16
Wild rocket shaved parmesan EVOO salt black pepper	
INSALATA CAPRESE GF/V	19
Buffalo mozzarella seasonal tomato basil leaves EVOO	
INSALATA DI ZUCCA GF/V/VG	19
Roasted pumpkin house made pesto roasted pepitas pickled red onion goats cheese aged balsamic	
ADD CHICKEN	8

PLEASE LET US KNOW ABOUT YOUR DIETARY REQUIREMENTS

GF: GLUTEN FREE V: VEGETARIAN VG: VEGAN

WE DO OUR BEST TO CATER TO EVERYONE, HOWEVER ALTERATIONS TO THE MENU MAY INCUR ADDITIONAL CHARGES AND NOT ALWAYS POSSIBLE

ONE BILL PER TABLE

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

primi piatti pasta & risotto

GF options available + \$3

RISOTTO PORCINI	33
Mixed wild mushrooms truffle oil parsley garlic parmesan	
GNOCCHI AL TARTUFO E FUNGHI	31
Artisinal potato gnocchi mushrooms parsley creamy truffle sauce parmesan	
SPAGHETTI CON GAMBERETTI	33
Wild caught prawns chilli garlic parsley olive oil parmesan	
ORECCHIETTE CON SALSICCIA & TALEGGIO	29
Short pasta house made Italian sausage creamy taleggio sauce crispy pancetta	
LINGUINE FRUTTI DI MARE	35
Wild caught prawns calamari smoked salmon clams napoli sauce parsley garlic cherry tomatoes	
SPAGHETTI CARBONARA	31
SPAGHETTI BOLOGNESE	31

secondi piatti · mains

LAMB SHANK GF	37
Slow cooked lamb lemon zest red wine reduction mashed potato	
PORK BELLY GF	37
Tender pork belly Italian sausage smoked pancetta herbs served with daily sides	
PETTO DI POLLO GF	33
Wood fired chicken breast creamy mushroom sauce served with daily sides	

wood fired pizzas

VEGETARIANA v Fior di latte eggplant farielli capsicum basil	26
MARINARA vg House made tomato sauce garlic italian herbs	15
ADD BURRATA	11
ADD PROSCIUTTO	9
MARGHERITA v Fior di latte house made tomato sauce fresh basil	23
CAPRICCIOSA House made tomato sauce fior di latte prosciutto di parma olives mushrooms	29
LA CAMPAGNOLA House made tomato sauce fior di latte ham off the bone mushrooms	27
DIAVOLA House made tomato sauce fior di latte onions spicy italian sausage sopressa capsicum	27
PEPPERONI House made tomato sauce fior di latte pepperoni	27
ADD ANCHOVIES	9
BUFALINA House made tomato sauce prosciutto di parma buffalo mozzarella fresh basil	33
GAMBERETTI House made tomato sauce fior di latte garlic & chilli marinated prawns parsley lemon wedge	33
QUATTRO CARNI House made tomato sauce fior di latte pepperoni ham off the bone spicy Italian sausage pancetta	31
SALSICCIA E FRIARIELLI (WHITE BASE) Fior di latte italian sausage friarielli onion rosemary	29
TRUFFLE PORCINI (WHITE BASE) Fior di latte truffled porcini mushrooms garlic	31
FORMAGGI v Four cheese garlic rosemary drizzled honey	29

dolci · desserts

TIRAMISU	14
PANNA COTTA	11
CANNOLI Ricotta pistachio honey orange zest	12
NUTELLA CALZONE Nutella ricotta served with gelato	15
GELATO - 2 SCOOPS	11

coffee & tea

Served with your choice of milk
Full Cream | Skim

ALTERNATIVE MILKS	.50
COFFEE Cappuccino latte flat white espresso long black piccolo macchiato hot chocolate chai latte	5
TEA English breakfast earl grey green peppermint chamomile	5
AFFOGATO Espresso vanilla gelato	9
ADD FRANGELICO	6

bambini

Kids 12 years and under

BOLOGNESE (PASTA) Traditional house made sauce with your choice of orecchiette or spaghetti	15
BURRO (PASTA) V Butter cheese with your choice of orecchiette or spaghetti	15
MARGHERITA (PIZZA) V House made tomato sauce cheese	15
HAM & CHEESE (PIZZA)	15
DESSERT a scoop of vanilla gelato covered in a hard chocolate shell	8