

antipasti • starters

PATATINE FRITTE 18

Crunchy potato fries | house-made aioli

BURRATA E POMODORINI GF/V 21

Burrata | EVOO | sea salt | semi-dried tomatoes | house-made pesto

ADD PROSCIUTTO 9

ADD SIDE OF FRESH BREAD (2 PCS) 6

CALAMARI FRITTI GF 25 | 42

Premium baby squid | salt & pepper seasoned | house-made aioli

IL VERDE FOCACCIA v 16

Wood fired bread | oregano | EVOO

FOCACCIA AL FORMAGGIO v 21

Thin wood fired bread | thinly sliced garlic | Mozzarella | rosemary

POLENTA AL TARTUFO v/vg 19

House-made truffle polenta chips | grated parmesan

OLIVE ITALIANE MISTE v/vg 14

TAGLIERE MISTO 27

Ham | prosciutto | salami | grana padano | goat cheese

ADD SIDE OF FRESH BREAD (2 PCS) 6

ARANCINI (4) v 19

Deep-fried risotto balls with cheese & porcini mushrooms | Napoli sauce

GAMBERETTI AL FORNO 27

8 pcs wild-caught garlic & chilli prawns | semi-dried tomatoes | capers | basil

ADD SIDE OF FRESH BREAD (2 PCS) 6

insalata • salad

INSALATA DI RUCOLA E

PARMIGIANO GF/V 18

Wild rocket | shaved parmesan | EVOO

INSALATA CAPRESE GF/V 25

Buffalo Mozzarella | seasonal tomato | basil | EVOO

INSALATA DI ZUCCA GF/V/VG 25

Roasted pumpkin | house-made pesto | roasted pepitas | pickled red onion | goat cheese | aged balsamic

ADD CHICKEN 9

primi piatti pasta & risotto

GF options available + \$6

RISOTTO ALLA PESCATORA GF 41

Wild-caught prawns | calamari | snapper fillet | clam meat | green peas | saffron sauce | roasted almonds

GNOCCHI AL TARTUFO E FUNGHI 38

Potato gnocchi | mushrooms | parsley | creamy truffle sauce | parmesan

SPAGHETTI CON GAMBERETTI 41

Wild-caught prawns | chilli | garlic | parsley | olive oil | parmesan | lemon oil

ORECCHIETTE CON SALSICCIA & TALEGGIO 38

House-made Italian sausage | creamy taleggio sauce | crispy pancetta

SPAGHETTI CARBONARA 38

Pancetta | cream | egg yolk | parmesan

SPAGHETTI BOLOGNESE 38

secondi piatti mains

Extra side for \$8:

Broccolini | Roasted Pumpkin | Polenta Chips

GUANCIALE DI MANZO 42

Slow-cooked beef cheek | house-made gremolata sauce | polenta chips

POLLO AL FORNO 39

Wood fire roasted spatchcock chicken and house-made pepperonata | roasted pumpkin

PESCE DEL GIORNO 42

Snapper fillet | house-made cacciatore sauce | broccolini

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

wood fired pizza

GF options available + \$8

MARGHERITA v	26
Tomato sauce Mozzarella fresh basil	
ORTOLANA v	29
Tomato sauce Mozzarella capsicum olives mushrooms artichokes basil	
PEPPERONI	29
Tomato Sauce Mozarella pepperoni	
CAPRICCIOSA	31
Tomato sauce Mozzarella ham off the bone olives mushrooms artichokes	
LA CAMPAGNOLA	29
Tomato sauce Mozzarella ham off the bone mushrooms	
DIAVOLA	31
Tomato sauce Mozzarella onions italian sausage spicy salami capsicum	
PARMA	34
Tomato sauce prosciutto di parma topped with Buffalo Mozzarella fresh basil	
GAMBERETTI E POMODORINI (WHITE BASE)	35
Mozzarella garlic & chilli prawns parsley semi-dried tomatoes rocket pesto	
QUATTRO CARNI	34
Tomato sauce Mozzarella salami ham off the bone Italian sausage pancetta	
'NDUJA E GORGONZOLA (WHITE BASE)	34
Mozzarella Gorgonzola spicy 'Nduja walnuts drizzled honey	
AGNELLO E PATATE	35
Tomato sauce Mozzarella red onion house lamb sausage roasted potatoes lemon oil parsley	

dolci • desserts

TIRAMISU	18
PANNA COTTA	16
CANNOLI	18
GELATO - 2 SCOOPS	11
AFFOGATO	14
Espresso vanilla gelato	
ADD FRANGELICO	7

coffee & tea

Served with your choice of milk
Full Cream | Skim

ALTERNATIVE MILKS	.50
COFFEE	6
Cappuccino latte flat white espresso long black piccolo macchiato hot chocolate chai latte	
TEA	5
English breakfast earl grey green peppermint chamomile	

bambini

Kids 12 years and under

BOLOGNESE (PASTA)	18
Traditional house made sauce with your choice of orecchiette or spaghetti	
BURRO (PASTA) V	18
Butter cheese with your choice of orecchiette or spaghetti	
MARGHERITA (PIZZA) V	18
Tomato sauce cheese	
HAM & CHEESE (PIZZA)	18
DESSERT	11
a scoop of vanilla gelato covered in a hard chocolate shell	