

## 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  
All seafood is imported

---

# wood fired pizza

GF options available + \$8

---

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

---

# dolci • desserts

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

---

# coffee & tea

Served with your choice of milk  
Full Cream | Skim

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

---

# bambini

Kids 12 years and under

---

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