

antipasti • starters

OLIVE ASCOLANE (6) fried olives 'Nduja salami	18
PATATINE FRITTE Crunchy potato fries house-made aioli	19
BURRATA E POMODORINI v Burrata EVOO sea salt semi-dried tomatoes house-made pesto 2 slices of house bread	26
CALAMARI FRITTI GF Premium baby squid salt & pepper seasoned house-made aioli	26 45
IL VERDE FOCACCIA v Wood fired bread oregano EVOO	16.5
FOCACCIA AL FORMAGGIO v Thin wood fired bread confit garlic Mozzarella rosemary	22
POLENTA AL TARTUFO v/vg House-made truffle polenta chips grated parmesan	21
OLIVE ITALIANE MISTE v/vg	15
TAGLIERE MISTO Ham prosciutto salami grana padano goat cheese	28
ADD SIDE OF FRESH BREAD (2 PCS)	6.5
ARANCINI (4) v Deep-fried risotto balls with cheese & porcini mushrooms Napoli sauce	21
GAMBERETTI AL FORNO 8 pcs wild-caught garlic & chilli prawns semi-dried tomatoes capers basil 2 slices of house bread	29

insalata • salad

INSALATA DI RUCOLA E PARMIGIANO GF/V Wild rocket shaved parmesan EVOO	19
INSALATA CAPRESE GF/V Buffalo Mozzarella seasonal tomato basil EVOO	26
INSALATA DI ZUCCA GF/V/VG Roasted pumpkin house-made pesto roasted pepitas pickled red onion goat cheese aged balsamic	26
ADD CHICKEN	9.5

primi piatti pasta & risotto

GF options available + \$6.50

RISOTTO AL PORCINI E TARTUFFO NERO Creamy arborio rice wild porcini mushrooms grana padano insulated truffle oil	41
GNOCCHI ALLA GORGONZOLA E CARNE Soft potato gnocchi tossed through a rich gorgonzola cream chorizo topped with spicy salami chips	41
SPAGHETTI CON GAMBERETTI Wild-caught prawns chilli garlic parsley olive oil parmesan lemon oil	41
SPAGHETTI FRUTTI DI MARE Wild caught prawns calamari snapper fish fillet cherry tomato garli parsley lemon oil	42
ORECCHIETTE CON SALSICCIA & TALEGGIO House-made Italian sausage creamy taleggio sauce crispy pancetta	39.5
SPAGHETTI CARBONARA Pancetta cream egg yolk parmesan	39.5
SPAGHETTI BOLOGNESE	39.5

secondi piatti mains

Extra side for \$8.50

Broccolini | Roasted Pumpkin | Polenta Chips

GUANCIALE DI MANZO Slow-cooked beef cheek house-made gremolata sauce large pasta shells	43
POLLO AL FORNO Wood fire roasted half chicken and house-made pepperonata roasted pumpkin	41
PESCE DEL GIORNO Snapper fillet house-made cacciatore sauce broccolini	43

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

MARGHERITA v 27

Tomato sauce | Mozzarella | fresh basil

ORTOLANA v 30

Tomato sauce | Mozzarella | capsicum | olives | mushrooms | artichokes | basil

PEPPERONI 30

Tomato Sauce | Mozarella | pepperoni

CAPRICCIOSA 32

Tomato sauce | Mozzarella | ham off the bone | olives | mushrooms | artichokes

LA CAMPAGNOLA 30

Tomato sauce | Mozzarella | ham off the bone | mushrooms

DIAVOLA 32

Tomato sauce | Mozzarella | onions | italian sausage | spicy salami | capsicum

PARMA 35.5

Tomato sauce | prosciutto di parma | topped with Buffalo Mozzarella | fresh basil | evvo | oragano

GAMBERETTI E POMODORINI (WHITE BASE) 36.5

Mozzarella | garlic & chilli prawns | parsley | semi-dried tomatoes | rocket pesto | lemon oil

QUATTRO CARNI 35.5

Tomato sauce | Mozzarella | salami | ham off the bone | Italian sausage | pancetta

SALAME AL TARTUFO (WHITE BASE) 36

Taleggio cheese | mushroom | lamb sausage | truffle salami | truffle oil | parsley

PICCANTE AL MIELE (WHITE BASE) 35

White base | Mozzarella | gorgonzola | hot salami | chorizo | honey and parsley

dolci • desserts

TIRAMISU 18

PANNA COTTA 16

CANNOLI 18

GELATO - 2 SCOOPS 12

AFFOGATO 14.5

Espresso | vanilla gelato

ADD FRANGELICO 7.5

coffee & tea

Served with your choice of milk
Full Cream | Skim

ALTERNATIVE MILKS 1

COFFEE 6.5

Cappuccino | latte | flat white | espresso | long black | piccolo | macchiato | hot chocolate | chai latte

TEA 5.5

English breakfast | earl grey | green | peppermint | chamomile

bambini

Kids 12 years and under

BOLOGNESE (PASTA) 19

Traditional house made sauce | with your choice of orecchiette or spaghetti

BURRO (PASTA) V 19

Butter | cheese | with your choice of orecchiette or spaghetti

MARGHERITA (PIZZA) V 19

Tomato sauce | cheese

HAM & CHEESE (PIZZA) 19

DESSERT 11.5

a scoop of vanilla gelato covered in a hard chocolate shell