

House-made Breads

Pane di Casa *v/vg* 14

House baked Focaccia & Pane Carasau | Garlic Butter **or** Olive Oil & Balsamic

Bruschetta x2 *v/vg* 15

Confit Cherry Tomatoes | Stracciatella | Garlic | Basil

Focaccias 18

Focaccina *v/vegan* Rosemary | Oregano | Celtic Salt | Garlic Oil | Evoo

Rossa *v/vegan* Napoli sauce | Garlic | Chilli | Oregano | Basil | Evoo

Bianchetta For di Latte | Garlic Oil | Oregano | Evoo

House specialty ~ To share

Antipasti Platter 39 (for 2)

Selection of Italian Charcuterie | Cheese | Pickled Vegetables

House baked Focaccia & Pane Carasau

Antipasti | Tapas

Olive Marinade *gf/v/vg* 14

Marinated Italian Olives served warm

Truffled Burrata 23

Burrata | Grilled Seasonal Fruit | Rocket | Pistachio crumbs | Truffled honey

Add Prosciutto 8

Arancini ai Funghi Porcini *v* 18

Sicilian Rice Balls | Porcini & Wild Mushroom | Mozzarella | Parmesan Fondue (2)

Gnocchi Sorrentina Piccante 22

Oven baked Homemade Gnocchi | Garlic | Nduja | Napoli Sauce | Stracciatella | Basil

Lasagne Bolognese 22

Traditional House made Lasagne | Bolognese Sauce | Bechamel

Melanzane Parmigiana *v* 22

Eggplant | Napoli | Mozzarella | Parmesan | Herbs

Calamari Fritti 18

Lightly Dusted Fried Baby Squid | Lemon | Aioli

Chef's Crudo Dish of the Day – Please ask your Waiter

Could be beef or seafood carpaccio, tartare, ceviche, sashimi – always delectable!

Primi

Pasta – Gnocchi - Risotto

Our Pasta and Gnocchi is handmade on site. Gluten Free Pasta Available - \$3 extra

Tagliolini ai Frutti di Mare 44

Calamari | Prawns | Vongole | Mussels | Garlic | Chilli | Cherry Tomatoes | White Wine | Herbs

Rigatoni alla Ragu' Tradizionale 32

24 Hour Slow cooked Chef's special Ragu | Parmesan Cream | Grana Padano

Spaghetti Quadrati Carbonara 35

Guanciale | Pepper | Organic Yolk | Pecorino Cheese | Parmesan Crisp

Gigli al Pesto Genovese v 35

Fresh Basil | Garlic | Pine Nuts | Evoo | Parmigiano Reggiano | Pecorino | Potato | Beans

Risotto ai Funghi Trifolati e Tartufo v 38

Porcini | Mixed Wild Mushrooms | Pino Grigio Vino | Black Truffle Paste | Stracciatella

Fresh Pasta Dish of the Week – Please ask your Waiter!!

Secondi – Main Courses

Cotoletta alla Milanese 48

Crumbed Veal Cutlet | Wild Mushroom & Marsala Sauce | Broccolini | Millefoglie di patate

Filetto al Pepe Verde 49

Grass fed Eye Fillet 200g | Roast truffle parmesan potatoes | Green beans |
Cognac | Green peppercorn sauce

Gamberoni alla Griglia 55

Grilled Australian king prawns | Garlic confit butter | Fennel | Orange | Leafy greens

Fresh Catch of the Day - Please ask your Waiter

HOUSE SPECIALTY - BISTECCA ALLA FIORENTINA**

1-1.5 kg TOMAHAWK RIB EYE from \$149 - Marinated Chargrilled Medium Rare
Served with roast truffle parmesan potatoes | Fagiolini & Broccolini
Barolo Red Wine Jus | Mushroom Sauce

****To be preordered 3 days prior to booking**

Insalata & Contorni - Sides

Patate 12 Roast potatoes | truffle | parmesan

Verdure Verdi 12 Lemon & Garlic Sautéed Green Beans | Broccolini | Pecorino | Walnut crumble

Insalata Estiva 14 Rocket | Shaved Fennel | Segmented Orange | Orange Infused Olive Oil

Seasonal Salad Please ask your Waiter

BAMBINI 22

HAM & CHEESE PIZZA
SPAGHETTI BOLOGNESE
CHEESEY RIGATONI PASTA
COMPLIMENTARY Gelato from Gelato Bar!



Dolce

Seasonal Special Tiramisu | Traditional Tiramisu 17

Lady Finger Savoiardi | Espresso | Marsala | Double Cream Mascarpone | Cocoa Powder

Chef Jack's Cannoli Crema Creation 18

Lemon Scented Ricotta Cream | Chocolate | Candied orange | Pistachio Crumble

Crema Salento Gf 17

Italian Style Crème Brûlée | Seasonal Fruits

Deconstructed Cheesecake 18

Chocolate crumble | Wild berries

Sorbetto Dei Borgia Gf 17

Italian Sorbet Selection | Seasonal Fruits | Berry Coulis

Italian Gelato Bar 17

Ask Waiter for Flavours Or come and Select Your Favourite! 3 Scoops!
Why not add a Liqueur and drown your gelato!

Affogato 19

Espresso Coffee | Gelato | Liqueur

Gelato Bar : Salted Caramel | Caffé | Vanilla Bean Gelato | Chocolate
Liqueur: Frangelico | Tia Maria | Kahlua | Amaretto | Sambuca | Baileys

Coffee | Tea | Dessert Cocktails | Liqueurs Available...

Please Ask Your Waiter for Menu

Pizze Rosse

Rosse base with San Marzano Napoli Sauce

Margherita: Napoli fior di latte oregano basil (v)	25
Napoletana: Napoli anchovies olives garlic oregano basil	26
Capricciosa: Napoli fior di latte mushroom ham olives artichoke oregano basil	28
Vegana: Napoli capsicum eggplant olives braised fennel zucchini red onion garlic oregano basil (vg)	28
Diavola: Napoli fior di latte hot salami oregano chilli oil basil	29
Inferno: Napoli smoked scamorza 'nduja, hot salami habanero oregano basil	29
Meat Lovers: Napoli fior di latte chilli & fennel sausage smoked leg ham mild salami crispy pancetta	29

Pizze Bianche

Crudo: fior di latte cherry tomato rocket prosciutto di Parma grana padano oregano	29
'Nduja e Zucchini: fior di latte 'nduja fried zucchini confit cherry tomato whipped ricotta chilli oil basil	28
Tartufo: fior di latte porcini prosciutto crudo di Parma stracciatella truffle oil	30
Mortadella: fior di latte mortadella eggplant stracciatella pistachio grain basil	28
Porchetta: fior di latte baked potatoes porchetta provolone dolce rosemary salt	28
Gamberi: fior di latte prawns confit cherry tomato garlic oregano habanero	30
Salsiccia e Funghi: fior di latte mushroom chilli & fennel sausage provolone dolce thyme	29
Quattro Formaggi: fior di latte gorgonzola provolone dolce grana padano black pepper basil (v)	29

Calzoni

Semplice: Napoli fior di latte mushroom leg ham shaved parmesan basil oregano	29
Vesuvio: Napoli fior di latte 'nduja hot salami habanero smoked scamorza oregano basil	29
Delizioso: Napoli fior di latte buffalo ricotta mild salami black pepper basil oregano	29

Extras from:

Gluten Free \$3 | Veg & Other \$2 | Meats \$4 | Vegan cheese \$4 | Bufala Mozzarella \$6 | Seafood from \$6