



House-Made Breads

Pane di casa	15
Baby ciabatta loaf, garlic butter or olive oil & balsamic (v/vg)	
Bruschetta (2)	17
Truss tomatoes, garlic, basil pesto, stracciatella, basil, balsamic glaze (v)	
Focaccias	19
Focaccina: Rosemary, oregano, salt, garlic oil, evoo (v/vg)	
Rossa: Napoli sauce, garlic, chilli, oregano, basil, evoo (v/vg)	
Bianchetta: Fior di latte, garlic oil, oregano, evoo	

House Specialty ~ to Share

Antipasti platter	for 2	for 4
Selection of Italian cured meats: San Daniele prosciutto, salami piccante, mortadella, burrata, grilled Mediterranean vegetables, crostini Toscani, dried fruits, marinated olives, house baked breads		
	46	79

Cicchetto ~ Antipasti

Olive marinate	14
Marinated Italian olives served warm (gf/v/vg)	
Crostini Toscani	20
House-made chicken liver pate, jam, baby gherkins, chargrilled ciabatta	
Truffled burrata	24
Burrata, grilled seasonal fruit, rocket, pistachio crumbs, truffled honey. Add prosciutto \$8	
Arancini ai funghi porcini (2)	18
Sicilian rice balls, porcini, wild mushroom, mozzarella, parmesan fondue, truffle (v)	
Vitello tonnato	24
Thinly sliced veal, tuna, anchovy & caper sauce, caperberries	
Fritto misto	22
Lightly dusted fried baby squid, prawns, white bait, lemon, aioli, lemon pepper	
Cozze al prosecco	500gr 1kg
South Australian mussels, fresh chilli, garlic, prosecco, vine tomatoes, parsley, dill, crusty ciabatta	
	27 45

Primi Piatti

~Our pastas are handmade on site~

Gluten free pasta available - \$3 extra

Pasta & Gnocchi Bar

Select your pasta & sauce

Spaghetti | reginette | rigatoni | gigli | tagliatelle | gnocchi

Beef short ribs & oxtail ragu	37
24 hr slow cooked ragu, parmesan cream, shaved parmesan	
Carbonara	35
Guanciale, pepper, organic yolk, pecorino cheese, parmesan	
Pesto genovese	36
Basil, garlic, pine nuts, parmesan, pecorino, potato, beans, shaved parmesan (v)	
Gamberi bisque	38
Prawns, house-made seafood bisque, cherry tomatoes, stracciatella, parsley	
Cinque formaggi	36
Mozzarella, provolone, gorgonzola dolce, smoked scamorza, parmesan (v)	
Boscaiola	33
Garlic, pancetta, mushrooms, cream, shaved parmesan	
Arrabbiata	33
Napoli sauce, garlic, chilli, fresh basil, stracciatella, parmesan (v)	
Amatriciana	33
Napoli sauce, garlic, guanciale, chilli, pecorino	
Ravioli of the week ~~~~ Please ask your waiter!	

Chef's House Favourites!

Lasagne bolognese	38
Traditional house-made beef & pork bolognese sauce, bechamel, mozzarella, parmesan	
Tagliolini ai frutti di mare	48
Calamari, prawns, vongole, mussels, garlic, chilli, cherry tomato, white vino, parsley, dill	
Risotto ai funghi trifolati e tartufo	44
Porcini mushrooms, gourmet mushrooms, pinot grigio vino, black truffle paste, stracciatella (v)	

Secondi – Main Courses

Carrè di vitello	49
Veal rack, truffle mash, seasonal vegetables. Select sauce: mushroom & marsala or lemon or red wine jus	
Filetto di manzo	52
Grass-fed eye fillet 200g, roast rosemary potatoes, seasonal vegetables. Select sauce: mushroom & marsala or brandy & green peppercorn or red wine jus	
Gamberi grigliata	49
Grilled butterflied king prawns, garlic, butter, parsley sauce, rocket, cherry tomatoes	
Fresh catch of the day ~~~~ Please ask your waiter!	

Insalata & Contorni – Sides

Patate	12
Roast potatoes, rosemary, sea salt	
Verdure verdi	16
Lemon, garlic, green beans, broccolini, pecorino, pistachio crumble(v)	
Insalata pere e rucola	16
Pear, rocket, walnuts, parmesan, evoo, aged balsamic (v)	

Dolce

Traditional tiramisu	
Lady finger savoiardi, espresso, amaretto, double cream mascarpone, cocoa powder	
Cannoli crema duo	18
Lemon scented ricotta cream, candied orange, orange liqueur, chocolate cream, pistachio crumble	
Crema Salento	17
Italian style crème brûlée, chocolate crumbs, seasonal fruits	
Pizzelle	18
Crispy fried gnocchetti, cinnamon, icing sugar, nutella & crema di latte fondue	
Sorbetto dei Borgia	17
Italian sorbet selection, seasonal fruits, berry coulis (gf)	
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, caffè, 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)	26
Napoletana	
Napoli, anchovies, olives, garlic, oregano, basil	27
Capricciosa	
Napoli, fior di latte, mushroom, ham, olives, artichoke, oregano, basil	28
Vegana	
Napoli, capsicum, eggplant, olives, zucchini, red onion, garlic, oregano, basil (vg)	29
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	30

Pizze Bianche

Crudo burrata	
Fior di latte, cherry tomato, rocket, prosciutto di Parma, burrata	31
‘Nduja e zucchini	
Fior di latte, ‘nduja, fried zucchini, confit cherry tomato, whipped ricotta, chilli oil, basil	28
Tartufo porcini	
Fior di latte, porcini, prosciutto di Parma, stracciatella, truffle	31
Mortadella	
Fior di latte, mortadella, eggplant, stracciatella, pistachio grain, basil	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
Affumicato quattro formaggi	
Fior di latte, gorgonzola, provolone dolce, grana padano, smoked mozzarella, black pepper, hot honey, lemon thyme, walnuts (v)	30

Extras from: gluten free \$3, veg & other \$2, meats \$4, vegan cheese \$4, seafood from \$6

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	30
Delizioso	
Napoli, fiordi latte, buffalo ricotta, mild salami, black pepper, basil, oregano	29

Bambini



Ham & cheese pizza22

Spaghetti bolognese22

Complimentary gelato from gelato bar!

We hope you enjoy your time with us...
Buon Appetito...

Dinner: Wednesday – Saturday from 5 p.m.
Lunch: Thursday, Friday & Sunday from 11:30 a.m.
Dine-in & takeaway

~ Live music ~
~ Special events ~
~ Private functions ~

Wine ★ Dine ★ Dance

Scan QR code for special events & live entertainment



follow us:



3 Course Set Menu Deal ~ 59pp

~ Select 1 entrée, 1 pasta or main*, 1 dessert ~

Entrée
Bruschetta (2)
Truss tomatoes, garlic, basil pesto, stracciatella, basil, balsamic glaze (v)
Arancini ai funghi porcini (2)
Sicilian rice balls, porcini & wild mushroom, mozzarella, parmesan fondue (v)
Fritto misto
Lightly dusted fried baby squid, prawns, white bait, lemon, aioli, lemon pepper
Pasta & Gnocchi Bar
Select your pasta & sauce
Spaghetti reginette rigatoni gigli tagliatelle gnocchi
Beef short ribs & oxtail ragu
24 hr slow cooked ragu, parmesan cream, shaved parmesan
Carbonara
Guanciale, pepper, organic yolk, pecorino cheese, parmesan
Pesto genovese
Basil, garlic, pine nuts, parmesan, pecorino, potato, beans, shaved parmesan(v)
Boscaiola
Garlic, pancetta, mushrooms, cream, shaved parmesan
Arrabiata
Napoli sauce, garlic, chilli, fresh basil, stracciatella, parmesan (v)
Amatriciana
Napoli sauce, garlic, guanciale, chilli, pecorino
Mains
Carrè di vitello \$15 extra*
Veal rack, truffle mash, seasonal vegetables
Select sauce: mushroom & marsala or lemon or red wine jus
Filetto di manzo \$15 extra*
Grass-fed eye fillet 200g, roast rosemary potatoes, seasonal vegetables
Sauce: mushroom & marsala or brandy & green peppercorn or red wine jus
Fish of the day \$12 extra*
Dolce
Traditional tiramisu
Lady finger savoiardi, espresso, amaretto, mascarpone, cocoa powder
Crema salento
Italian style crème brûlée, chocolate crumbs, seasonal fruit
Sorbetto dei Borgia or Italian gelato bar
Selected Italian sorbetto & gelato

15% surcharge public holiday

gf - gluten free / v - vegetarian / vg - vegan