



## SPUNTINI

- Toolkana Creek Tuscan olives 6
- House smoked salmon, puffed rice, pickled veg 16
- Hervey Bay scallops, salmon caviar, basil mayo 18
- Homemade arancini, prawns, garden peas, mozzarella, saffron mayo 16

## ANTIPASTI

- Grilled octopus, white beans, nduja sauce 17
- Calamari fritti, bbq capsicum, aioli 16 / 30
- Abruzzo grilled lamb arrosticini, rosemary, olive oil, bread 16
- Antipasto board, cured meats, bocconcini mozzarella, olives, grilled bread 28
- Mussels, Napoli sauce, basil, grilled bread 28

## PASTA e RISOTTO

- Linguine, mussels, prawns, scallops, calamari, basil, parsley 28
- Maccheroni chitarra, asparagus, prawns, lobster bisque, lemon zest 27
- Potatoes gnocchi, Napoli sauce, parmesan, basil oil 26
- Mezze maniche, slow braised sausage pork ragù, pecorino romano, chives 26
- Orecchiette, broccoli rabe, parmesan, crispy bread crumb, chilli 25
- Risotto primavera, garden peas, asparagus, stracciatella, basil 26

(Gluten Free pasta available)

## PESCE e CARNE

- Market fish 36
- Grilled spatchcock, rosemary, roasted potatoes 30
- Grass fed lamb cutlets, baby corn, mint pea puree 38
- 300g scotch fillet, hasselback potato, grilled asparagus 38
- The Seafood Platter**
- Hervey Bay scallops, Morton Bay bugs, grilled octopus, king prawns, mussels, fried calamari, fillet of market fish, chips, mixed leaf salad 140

## CONTORNI

- Rocket, compressed green apple, pepitas, parmesan, balsamic 10
- Stracciatella cheese, dehydrated olives, confit tomato 12

- Brocolini, feta, roasted macadamia 12
- Triple cooked potatoes, garlic, rosemary 10

## DOLCI

- Zeppole, honey, walnuts 16
- Cannolo, ricotta, nutella 7
- Tiramisu, sponge, frangelico, tia maria, mascarpone 13
- Nutella pizza 13
- Ice cream selection 12

## KIDS

- Chicken cotoletta, chips 13
- Penne Bolognese 13
- Pizza Margherita 13

## FORMAGGI

150g of cheese served with condimenti

- Triple cream lamarin affiné cow's milk, white mould 12
- Grana Padano 15 months cow's milk, hard 12

- Pinna Gran pecorino sheep's milk, hard 12
- Formaggi board, chefs selection of cheese served with crackers, honey, nuts 32



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## FROM THE PIZZA OVEN

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### FOCACCE

**Aglione** – herbs, garlic, garlic oil 11

**Alle Erbe** - oregano, rosemary, evoo 11

**Piccante** – Chilli, herbs garlic, chilli oil 11

### PIZZA

**MARGHERITA** – tomato sauce, fior di latte cheese, basil, evoo 18

**NAPOLETANA** – tomato sauce, fior di latte cheese, black olives, anchovies, oregano, evoo 20

**DIAVOLA** – tomato sauce, fior di latte cheese, hot salami, capsicum, basil, evoo 22

**GAMBERI** – tomato sauce, fior di latte cheese, prawns, basil, evoo 25

**CAPRICCIOSA** – tomato sauce, fior di latte cheese, ham, mushroom, artichokes, basil, olives, evoo 23

**SALSICCIA** – tomato sauce, fior di latte cheese, sausage, basil, evoo 22

**PORCINI** – fior di latte cheese, porcini mushroom, sausage, basil, evoo, truffle cream 22

**SALAME E CIPOLLA** – hot salami, caramelised onion, ricotta salata, fior di latte cheese, basil, evoo 22

**ORTOLANA** – tomato sauce, fior di latte cheese, zucchini, eggplant, capsicum, mushroom, basil 22

**PRIMAVERA** – cherry tomato, fior di latte cheese, rocket, prosciutto san daniele, basil, evoo, parmesan 24

**CALABRESE** – tomato sauce, fior di latte cheese, hot salami, nduja, black olives, basil, evoo 22

**REGINA** – fior di latte cheese, porcini mushrooms, potato, prosciutto san daniele, truffle cream 25

**PINUCCIO** – fior di latte cheese, sausage, friarielli, basil, evoo 23

**SORRENTO** – tomato sauce, fresh buffalo mozzarella, basil, evoo 24

**THE 377** – pomodorino del piennolo tomato, octopus, prawns, rocket, basil, evo 25

**IL VEGANO** – cherry tomato, zucchini, caramelised onion, mushroom, vegan cheese, basil 22

Gluten Free Base +\$4 All additional extras +\$5