

## ANTIPASTI

<b>OLIVE ALL'ASCOLANA</b>	9
5 fried olives stuffed with deli meat (NF)	
<b>ANTIPASTO ALL'ITALIANA</b>	37
Prosciutto San Daniele, Mortadella, salami, homemade baked ricotta, green olives, bread	
<b>GREEN SICILIAN OLIVES</b>	8
(NF,GF, DF, VG,V)	
<b>ARROSTICINI</b>	20
5 Grilled lamb skewers, rosemary oil, grilled bread (DF,NF)	
<b>MOZZARELLA DI BUFALA</b>	29
Local buffalo mozzarella, prosciutto San Daniele, green oil (NF,GF)	
<b>CALAMARI FRITTI</b>	19/33
Crispy fried calamari, homemade egg free aioli sauce, smoked capsicum and tomatoes sauce (DF, NF)	
<b>VITELLO TONNATO</b>	22
Thinly sliced roast beef, tuna sauce, capers, green oil (GF, NF)	
<b>BRUSCHETTA</b>	6 each
Housemade focaccia, greek olives tapenade, confit cherry tomatoes, basil (NF,DF,VG)	

## DOLCI

<b>TIRAMISU'</b>	14
Frangelico mascarpone cream, lady finger biscuits, coffee, hazelnut crumb, chocolate	
<b>SEMIFREDDO ALLA CASSATA</b>	16
Homemade cassata, ricotta, candied fruit, almond sponge base, dark chocolate sauce (GF)	
<b>ZEPPOLE</b>	23
Sharing bitesize doughnuts, honey, walnuts, cinnamon sugar, strawberries	
<b>GELATO</b>	
Artisan ice cream assorted flavours, wafer biscuit	
one scoop	6
two scoops	10
three scoops	14
<b>PIZZA ALLA NUTELLA</b>	14

## MENU



### PRIMI

<b>GNOCCHI AL POMODORO</b>	30
Homemade gnocchi, sugo al pomodoro, basil, parmesan, green oil (V,NF)	
<b>SPAGHETTI MARINARA</b>	34
Prawns, scallops, calamari, mussels, prawn bisque, sugo al pomodoro, garlic (NF,DF)	
<b>RIGATONI ALLA NORMA</b>	32
Fried Eggplant, sugo al pomodoro, garlic, basil, ricotta salata (V, NF)	
<b>GNOCCHI AL RAGU'</b>	34
Homemade gnocchi, slow braised beef ragu', parmesan (NF)	
<b>SPAGHETTI AL GRANCHIO</b>	34
Crab meat, zucchini, garlic, chilli, cherry tomatoes, panko crumb, green oil (NF)	
<b>RIGATONI AMATRICIANA</b>	32
Guanciale, sugo al pomodoro, onions, chilli, black pepper, pecorino romano (NF)	
<b>RISOTTO PESCATORA</b>	34
Prawns, scallops, calamari, mussels, prawn bisque, sugo al pomodoro, garlic, parmesan, butter (NF)	

GF PASTA AVAILABLE \$ 3

GF: Gluten free  
 NF: nut free  
 DF: dairy free  
 V: vegetarian  
 VG: Vegan  
 EV00: extra virgin olive oil

NO SPLIT BILLS  
 PUBLIC HOLIDAY SURCHARGE APPLIES 15%  
 CREDIT CARD SURCHARGE APPLIES

## SECONDI

<b>DUCK BREAST</b>	42
Duck breast, homemade red wine jus, sour cherries, baby carrots, roast potatoes (medium Rare) (GF,NF)	
<b>EGGPLANT PARMIGIANA</b>	30
Whole baked eggplant, sugo al pomodoro, parmesan, mozzarella, panko crumb (V, NF)	
<b>BISTECCA DI MANZO</b>	47
300 gr Angus scotch fillet steak, homemade red wine jus, roast potatoes (NF, GF)	
<b>FISH OF THE DAY</b>	
Refer to daily special	
<b>GARLIC CHILLI PRAWNS</b>	34
Prawns cutlets, sugo al pomodoro, garlic, chilli, herbs, toasted bread (NF, DF)	
<b>CHICKEN PARMIGIANA</b>	
Panko crumbed chicken cotoletta, sugo al pomodoro, mozzarella, parmesan	
Chips and salad or	31
Vegetables and potatoes	36
<b>SEAFOOD PLATTER</b>	160
AVAILABLE FROM THURSDAY TO SUNDAY Harvey Bay Scallops, Moreton Bay Bugs, Tiger Prawns, Local mussels, crispy calamari, fish of the day fillet, chips, mix salad	

## CONTORNI

<b>BROCCOLINI</b>	15
chilli, garlic (VG, DF, GF, NF)	
<b>CHIPS</b>	13
(NF, DF, V)	
<b>INSALATA MISTA</b>	13
Mixed leaf salad, cucumbers, cherry tomatoes, pickled onions, balsamic glaze (NF,GF, DF, VG)	
<b>PATATE ARROSTO</b>	15
ovenbake roasted potatoes, herb salt (GF, V, VG, NF)	

# PIZZA MENU

<b>MARGHERITA</b>	<b>23</b>
Tomato sauce, fior di latte cheese, basil, evoo (V,NF, VG option available)	
<b>NAPOLETANA</b>	<b>25</b>
Tomato sauce, fior di latte cheese, black olives, anchovies, oregano, evoo (NF)	
<b>DIAVOLA</b>	<b>27</b>
Tomato sauce, fior di latte cheese, hot salami, capsicum, basil, evoo (NF)	
<b>GAMBERI E ZUCCHINE</b>	<b>27</b>
Tomato sauce, fior di latte cheese, prawns, zucchini, basil, evoo (NF)	
<b>SALSICCIA</b>	<b>25</b>
Tomato sauce, fior di latte cheese, sausage, basil, evoo (NF)	
<b>PORCINI</b>	<b>28</b>
Fior di latte cheese, porcini mushrooms, truffle paste, sausage, basil, evoo (NF)	
<b>ORTOLANA</b>	<b>26</b>
Tomato sauce, fior di latte cheese, zucchini, eggplant, capsicum, mushrooms, basil, evoo (V,NF, VG option available)	
<b>CAPRICCIOSA</b>	<b>28</b>
Tomato sauce, fior di latte cheese, ham, olives, mushrooms, artichoke, basil, evoo (NF)	
<b>PRIMAVERA</b>	<b>28</b>
Fior di latte cheese, cherry tomatoes, rocket, prosciutto San Daniele, shaved parmesan, basil, evoo (NF)	
<b>CALABRESE</b>	<b>27</b>
Tomato sauce, fior di latte cheese, hot salami, nduja, black olives, basil, evoo (NF)	
<b>REGINA</b>	<b>28</b>
Fior di latte cheese, porcini mushrooms, potatoes, prosciutto San Daniele, truffle paste (NF)	
<b>SORRENTO</b>	<b>27</b>
Tomato sauce, fresh buffalo mozzarella, basil, evoo (V,NF)	
<b>CONTADINA</b>	<b>26</b>
Fior di latte cheese, cherry tomatoes, zucchini, red onion, mushrooms, basil (V,NF, VG option available)	
<b>RUSTICA</b>	<b>26</b>
Fior di latte cheese, potatoes, mild rolled pancetta, rosemary, red onion, evoo (NF)	
<b>FORMAGGI</b>	<b>27</b>
Tomato sauce, fior di latte cheese, basil, evoo, gorgonzola, ricotta, parmesan (V,NF)	
<b>FRIARIELLI</b>	<b>28</b>
Fior di latte cheese, wild neapolitan broccoli (turnip tops) sausage, basil, evoo, (NF)	
<b>BOLOGNA</b>	<b>28</b>
Fior di latte cheese, roasted pistacchio, mortadella, buffalo mozzarella, basil, evoo	
<b>CAPRESE</b>	<b>28</b>
Fior di latte cheese, cherry tomatoes, olives, rocket, fresh buffalo mozzarella, evoo (V,NF)	



GLUTEN FREE BASE +\$4

BUFFALO MOZZARELLA +\$7

ANY ADDITIONAL EXTRAS +\$5

## FOCACCE 12

**AGLIO**  
Garlic, evoo

**ALLE ERBE**  
Oregano, rosemary, evoo

**PICCANTE**  
Chilli, evoo

ADD  
MOZZARELLA  
FOR  
\$3

## KIDS MEAL

INCLUSIVE OF VANILLA OR CHOCOLATE ICE CREAM

Chicken cotoletta, chips	18
Penne Napoli	16
Penne Bolognese	18
Pizza Margherita	16