

ANTIPASTI

OLIVE ALL'ASCOLANA	9
5 fried olives stuffed with deli meat (NF)	
ANTIPASTO ALL'ITALIANA	37
Prosciutto San Daniele, Mortadella, salami, homemade baked ricotta, green olives, bread	
GREEN SICILIAN OLIVES	8
(NF,GF, DF, VG,V)	
ARROSTICINI	20
5 Grilled lamb skewers, rosemary oil, grilled bread (DF,NF)	
MOZZARELLA DI BUFALA	29
Local buffalo mozzarella, prosciutto San Daniele, green oil (NF,GF)	
CALAMARI FRITTI	19/33
Crispy fried calamari, homemade egg free aioli sauce, smoked capsicum and tomatoes sauce (DF, NF)	
VITELLO TONNATO	22
Thinly sliced roast beef, tuna sauce, capers, green oil (GF, NF)	
PROVOLA E MIELE	6 each
Sliced provolone piccante cheese grilled and drizzled with locally sourced eucalyptus honey (GF, V, NF)	

DOLCI

TIRAMISU'	14
Frangelico mascarpone cream, lady finger biscuits, coffee, hazelnut crumb, chocolate	
SNEAKERDOODLE	16
Raisin and candied fruit cake with chocolate chips, butterscotch sauce, vanilla ice cream	
ZEPPOLE	23
Sharing bitesize doughnuts, honey, walnuts, cinnamon sugar, strawberries	
GELATO	
Artisan ice cream assorted flavours, wafer biscuit	
one scoop	6
two scoops	10
three scoops	14
PIZZA ALLA NUTELLA	14

MENU



PRIMI

GNOCCHI AL POMODORO	30
Homemade gnocchi, sugo al pomodoro, basil, parmesan, green oil (V,NF)	
SPAGHETTI MARINARA	34
Prawns, scallops, calamari, mussels, prawn bisque, sugo al pomodoro, garlic (NF,DF)	
RAVIOLI RICOTTA E SPINACI	32
Ricotta and spinach ravioli, creamy mushroom sauce, parmesan cheese (V, NF)	
TAGLIATELLE AL RAGU'	34
Egg tagliatelle pasta, slow braised beef ragu', parmesan (NF)	
GNOCCHI AI QUATTRO FORMAGGI	34
Homemade gnocchi, gorgonzola, parmesan, provola and pecorino cheese sauce (V, NF)	
RIGATONI AMATRICIANA	32
Guanciale, sugo al pomodoro, onions, chilli, black pepper, pecorino romano (NF)	
RISOTTO PESCATORA	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

CAPOCOLLO	38
Slow cooked pork neck, jus, charred endive, baby carrots (GF, NF)	
EGGPLANT PARMIGIANA	30
Whole baked eggplant, sugo al pomodoro, parmesan, mozzarella, panko crumb (V, NF)	
BISTECCA DI MANZO	47
300 gr Angus scotch fillet steak, homemade red wine jus, roast potatoes (NF, GF)	
FISH OF THE DAY	
Refer to daily special	
GARLIC CHILLI PRAWNS	34
Prawns cutlets, sugo al pomodoro, garlic, chilli, herbs, toasted bread (NF, DF)	
CHICKEN PARMIGIANA	
Panko crumbed chicken cotoletta, sugo al pomodoro, mozzarella, parmesan	
Chips and rocket salad or	31
Vegetables and potatoes	36
SEAFOOD PLATTER	160
AVAILABLE BY PREORDER ONLY	
Harvey Bay Scallops, Moreton Bay Bugs, Tiger Prawns, Local mussels, crispy calamari, fish of the day fillet, chips, mix salad	

CONTORNI

BROCCOLINI	15
chilli, garlic (VG, DF, GF, NF)	
CHIPS	13
(NF, DF, V)	
ROCKET SALAD	13
Rocket leaves, shaved parmesan, toasted walnuts, balsamic vinegarette (GF, V, VG)	
PATATE ARROSTO	15
ovenbake roasted potatoes, herb salt (GF, V, VG, NF)	

PIZZA MENU

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

PLEASE NOTIFY YOUR WAITER OF ANY DIETARY REQUIREMENTS OR ALLERGIES. WHILE CARE IS TAKEN, ALL FOOD IS PREPARED IN A KITCHEN CONTAINING NUTS, GLUTEN & DAIRY PRODUCTS