

ANTIPASTI

ANTIPASTO DELLA CASA (2 PEOPLE)	38
Prosciutto Di Parma, Mortadella, Salami, Taralli, Giardiniera (pickled vegetables) & Cheese (NF)	
GREEN SICILIAN OLIVES	8
(NF,GF, DF, VG,V)	
TARTARE DI MANZO	29
Beef, EVOO, Homemade Mustard Mayonnaise, capers, Lemon Zest & Mix salad (GF,DF,NF)	
FRESH OYSTERS (6 OR 12)	27/54
With Lemon & Shallot Dressing (GF,DF,NF)	
INSALATA DI MARE	30
Seafood, Cherry Tomatoes, Celery, Lemon & Parsley (DF,GF,NF)	
COUS COUS MEDITERRANEO	28
Pearl Cous Cous, Cherry Tomato, Eggplant, Oregano, Whole Garlic, EVOO, Fresh Basil (DF,NF,V,VG)	
ARROSTICINI	20
5 Grilled Lamb Skewers, Rosemary Oil, Grilled Bread (DF,NF)	
ARANCINO ALLA BOLOGNESE	8 each
Homemade Beef Ragù', Saffron, Peas, Grana Padano (NF)	

DOLCI

HOMEMADE TIRAMISU'	16
Mascarpone cream, lady finger biscuits, Frangelico, coffee & chocolate (NF,V)	
CREME BRULEE	17
Pasturized Egg Yolk, Sugar, Cream, Vanilla & Lemon Zest (GF,NF,V)	
ZEPPOLE	24
Sharing Bitesize Doughnuts, Honey, Walnuts, Cinnamon sugar, Strawberries (DF,V)	
CREMOSO	17
Yoghurt, White Chocolate & Berries, nut crumble (V)	
GELATO	
Artisan ice cream assorted flavours, wafer biscuit	
one scoop	6
two scoops	10
three scoops	14
PIZZA ALLA NUTELLA	14

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

MENU



PRIMI

GNOCCHI AL POMODORO E BASILICO	33
Homemade Gnocchi, Sugo Al Pomodoro, Basil, Grana Padano (V,NF)	
FUSILLI CACIO E PEPE	34
Pasta Fusilli with Grana Padano, Pecorino & Pepper (NF)	
MACCHERONI ALLA CHITARRA AL RAGU'	35
Pasta Maccheroni with Bolognese Ragù' & Grana Padano (NF)	
BUCATINI ALL'AMATRICIANA	34
Pasta Bucatini with Guanciale, Onions, Pomodoro & Pecorino (NF)	
MEZZE MANICHE ALLA CARBONARA	35
Pasta Mezze Maniche with Guanciale, White Wine, Egg Yolk, Pepper, Pecorino (NF)	
CASARECCE AL RAGU' DI MARE	38
Pasta Casarecce with Prawns, Mussels, scallops, Fish, Sugo Al Pomodoro, Cream, Saffron, Chives, Provoia Cheese (NF)	
RISOTTO ALLA MILANESE	35
Risotto Carnaroli, Bone Marrow, Saffron, Butter & Grana Padano	

GF PASTA AVAILABLE \$ 3

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

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

SECONDI

POLLO AL VINO BIANCO	35
Chicken Breast, White Wine, Butter, Bay Leaf & Potatoes (NF)	
SKIRT STEAK	44
Salmoriglio (Parsley, Lemon Juice, Garlic & EVOO) Roast Potatoes & Tuscan Kale/Cabbage (NF,GF,DF)	
EYE FILLET	54
Mushroom Sauce (Cream, Mushroom & Garlic) Roast Potatoes (NF, GF)	
COSTOLETTE D'AGNELLO	45
Lamb rack with Seasonal Vegetables (NF, GF)	
POMODORI RIPIENI	34
Pomodori stuffed with Breadcrumbs, Oregano, EVOO, Onion & Fresh Basil (NF,DF,V,VG)	
CAESAR SALAD	32
Chicken Breast, Guanciale, Eggs, Croutons, Grana Padano, Butter, Hazelnut, Mix Salad	
ROCKLING	44
Crema di piselli, roast potatoes, vegetables (NF, GF, DF)	
SEAFOOD PLATTER	170
AVAILABLE BY PRE ORDER ONLY	
Harvey Bay Scallops, Moreton Bay Bugs, Oysters, Tiger Prawns, Local mussels, Grilled Calamari, fish of the day fillet, chips, mix salad (NF,DF)	

CONTORNI

SEASONAL VEGETABLES	15
with Dressing (VG, DF, GF, NF)	
CHIPS	13
(NF,DF,V)	
INSALATA MISTA	13
Mixed Leaf Salad, Cucumbers, Cherry Tomatoes, Pickled Onions, Celery & balsamic Glaze (NF,GF,DF,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)	
RUSTICA	26
Fior di latte cheese, potatoes, mild rolled pancetta, rosemary, red onion, evoo (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
Pasta Napoli	16
Pasta 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