

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)

TOMINO CAPOCOLLO AND HONEY 25

Grilled tomino cheese with capocollo and honey (GF ,NF)

CALAMARI FRITTI 30

Lightly fried calamari with aioli (DF)

OLIVE ALL'ASCOLANA 10

5 Fried olives stuffed with deli meat (NF)

ARROSTICINI 20

Grilled lamb skewers with rosemary oil and grilled bread(DF,NF)

ARANCINO ALLA BOLOGNESE 8 each

Homemade beef ragù arancini with saffron peas and Grana Padano(NF)

DOLCI

HOMEMADE TIRAMISU' 16

MTraditional tiramisù with mascarpone, coffee, and cocoa (NF,V)

TARTELLETTA CIOCCOLATO 17

Chocolate/Hazelnut Tart

MOUSSE CIOCCOLATO BIANCO E LIMONE 18

White chocolate mousse with lemon and almond Jelly.

ZEPPOLE 24

Sharing Bitesize Doughnuts, Honey, Walnuts and Cinnamon Sugar (DF,V)

GELATI

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 E BASILICO 33

Homemade gnocchi with Napoli sauce, basil, and Grana Padano(V,NF)

CREPELLA RICOTTA E SPINACI 37

Homemade Crepes filled with ricotta and spinach

FETTUCCINE AL RAGÙ 35

Fettuccine with traditional beef bolognese and Grana Padano (NF)

SPAGHETTI ALLE COZZE 36

Spaghetti with Mussels and Mediterranean sauce (DF, NF)

TROFIE AL PESTO 35

Traditional trofie pasta with basil pesto

SPAGHETTI ALLA PESCATORA 38

Spaghetti with prawns, mussels, scallops, and Napoli sauce(NF, DF)

RISOTTO GOLOSO(FORMAGGI E SALSICCIA) 35

Creamy risotto with sausage, butter, and Grana Padano

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

LUCANICA E FAGIOLI 35

Local fennel sausage served with beans soup (NF,GF,DF)

STEAK OF THE DAY

LAMB RUMP 45

Slow-cooked lamb rump with jus, cauliflower purée, and baby carrots

DORY ALLA SCAPECE 46

Grilled dory with zucchini scapece

TRIPPA GRATINATA 35

Traditional Honeycomb gratinata (NF,GF)

MELANZANE AL SUGO 32

Eggplant baked in tomato sugo with mint and ricotta salata (VG,V,DF,GF)

SEAFOOD PLATTER 170

AVAILABLE BY PRE ORDER ONLY

Harvey Bay Scallops, Moreton Bay Bugs, Tiger Prawns, Local mussels, Fried Calamari, fish of the day fillet, chips, mix salad (NF,DF)

CONTORNI

SEASONAL VEGETABLES 15

with Dressing (VG, DF, GF, NF)

CHIPS 13

Crispy seasoned chips (NF,DF,V)

INSALATA MISTA 13

Mixed Leaf Salad, Cucumbers, Cherry Tomatoes, Pickled Onions, Celery & balsamic Glaze (NF,GF,DF,VG)

ZUPETTA DI FAGIOLI 15

Warm bean soup(NF,GF,DF)

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

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, potato, 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

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