

Antipasti

Polpette al Sugo	\$15.5
Sicilian style meatballs in a classic Italian tomato ragu	
Calamari Fritti	\$17
Crispy fried calamari served on lightly dressed rocket and red onion salad	
Parmigiana di Melanzane V GF	\$16.5
Traditional layered eggplant lasagna	
Arrosticini GF	\$15.5
Classic Abruzzese style grilled lamb skewers served with dressed greens and grilled lemon	
Antipasto Classico	\$22.5
A daily selection of housemade Antipasto	
Cozze alla Marinara GF	\$18.5
Local black mussels poached in a spicy tomato and fresh herb sauce	

Pasta

Maccheroni alla Chitarra	\$24
Handmade pasta tossed with a traditional abruzzese ragu	
Linguine Marinara	\$27.5
Linguine tossed with fresh prawns, scallops, local black mussels, calamari, white wine, evo and parsley	
Rigatoni all'Amatriciana	\$22.5
Rigatoni tossed with pancetta, napoli and spring onions	
Spaghetti Carbonara	\$22.5
Spaghetti tossed with pancetta, egg, parmesan and black pepper	
Rigatoni Norma V	\$22.5
Rigatoni tossed with eggplant, garlic, tomato and fresh basil, finished with ricotta salata	
Gnocchi Al Pomodoro	\$24.5
Homemade Gnocchi tossed in a traditional tomato ragu	
Orecchiette con Broccoli V	\$22.5
Orecchiette tossed with broccoli, fresh chilli, anchovies, garlic, evo and toasted breadcrumbs	
Spaghetti Bolognese	\$22.5
Spaghetti with traditional beef ragu	

evo = extra virgin olive oil



Risotto (All GF)

Risotto alla Pescatora	\$27.5
Risotto with prawns, scallops, calamari, local black mussels, white wine and tomato	
Risotto con Funghi	\$22.5
Risotto with local and imported mushrooms, parmesan and fresh herbs	
Risotto con Salsicce	\$23.5
Risotto with pork sausage, garlic, lemon, rocket and fresh herbs	

Our chef uses Arborio rice in all our risottos

Main Course

Costolette D'Agnello GF	\$34.5
Grilled lamb cutlets, butternut pumpkin purée, roasted root vegetables, salsa verde	
Cotolette alla Milanese	\$27.5
Crumbed veal medallions with fresh herbs and grana, crispy potatoes, caponata	
Manzo GF	\$37.5
Grilled 300grm scotch fillet, potatoes purée, broccolini, red wine jus	
Trippa alla Romana GF	\$22.5
Traditional braised tripe with root vegetables, tomato and mint served with crispy polenta	
Insalata di Pollo	\$21.5
Polenta crusted chicken rested on a mixed leaf and garden vegetable salad, beetroot and feta dressing	
Fresh Fish of the Day	(M/P)
Seafood Platter for 2	\$135
Selection of seafood personally chosen by our chef Served with homemade salsas, salad, grilled lemon and bread	

Contorni

Broccoli con aglio Evoo e peperoncino	\$8.5
Broccoli with evoo garlic and chilli	
Patatine Croccanti con aglio e rosmarino	\$8.5
Crispy potatoes with garlic and rosemary	
Insalata di Rucola e Parmigiano	\$8.5
Rocket and parmesan salad	
Insalata mista della Casa	\$8.5
Mixed house salad	



Pizza

Margherita V tomato sauce, fior di latte cheese, basil, evo	\$17
Napoletana tomato sauce, fior di latte cheese, black olives, anchovies, oregano, evo	\$19
Trevigiana tomato sauce, fior di latte cheese, taleggio, radicchio, sausage, basil, evo	\$21
Diavola tomato sauce, fior di latte cheese, hot salami, capsicum, fresh goat cheese, basil, evo	\$21
Ortolana V tomato sauce, fior di latte cheese, zucchini, eggplant, capsicum, mushroom, basil, evo	\$19
Salsiccia tomato sauce, fior di latte cheese, sausage, basil, evo	\$21
Primavera cherry tomato, fior di latte cheese, rocket, prosciutto san daniele riserva, basil, evo, parmesan	\$22
Calabrese tomato sauce, fior di latte cheese, hot salami, nduja, black olives, basil, evo (very spicy)	\$21
Porcini V tomato sauce, fior di latte cheese, porcini mushroom, basil, evo	\$20
Troisi half margherita, half folded pizza with sausage and neapolitan friarielli, basil, evo	\$20
Gamberi tomato sauce, fior di latte cheese, prawns, basil, evo	\$22
Toto' V DF tomato sauce, garlic, oregano, basil, evo	\$15
Capricciosa tomato sauce, fior di latte cheese, ham, black olives, mushroom, artichokes, basil, evo	\$21
Sorrento V san marzano tomatoes, fresh buffalo mozzarella, fresh basil, evo	\$22
377 tomato sauce, fior di latte cheese, ham, mushroom, buffalo ricotta, basil, evo	\$21

evo = extra virgin olive oil



Pizza

Regina	\$24
fior di latte cheese, porcini, potatoes, prosciutto san daniele riserva, truffle cream, basil, evo	
Pinuccio	\$21
fior di latte cheese, naples friarielli, sausage, basil, evo	
4 Formaggi	\$20
fior di latte cheese, gorgonzola, taleggio, buffalo ricotta, basil, evo	
Salmone	\$22
fior di latte cheese, smoked salmon, yellow tomatoes sauce, zucchini, basil, evo	
Tonnata	\$21
fior di latte cheese, tuna, red onion, black olives, rocket, basil, evo	
Bomba	\$21
fior di latte cheese, gorgonzola, sausage, rocket, shaved truffle pecorino, basil, evo	
Ham & Zucchine	\$20
fior di latte cheese, ham, zucchini, parmesan, basil, evo	
Abruzzo	\$20
fior di latte cheese, porchetta, potatoes, basil, evo	
Walnuts V	\$22
fior di latte cheese, yellow tomato sauce, buffalo mozzarella, walnuts, basil, evo	

Calzoni Ripieni

Classico	\$21
folded pizza with: tomato sauce, fior di latte cheese, ham, buffalo ricotta, black pepper, basil, evo	
Affumicato	\$21
folded pizza with: smoked buffalo mozzarella, black pepper, Prosciutto San Daniele Riserva, evo	
Vegetariano V	\$20
folded pizza with: tomato sauce, fior di latte cheese, zucchini, capsicum, eggplant, mushroom, basil, evo	

Extras

Other Ingredients	\$1 - \$3
Buffalo Mozzarella	\$4
Prosciutto San Daniele Riserva	\$4

Gluten Free base available 4

evo = extra virgin olive oil

V= Vegetarian DF= Dairy Free



Focacce

Garlic V DF with garlic oil	\$10
Piccante V DF with chilli oil	\$10
Alle Erbe V DF with oregano, rosemary, evo	\$10
Italia focaccia with san daniele riserva and shaved parmesan, evo	\$16.5



Dolci

Traditional Tiramisu	\$12
Layered sponge fingers w frangelico, tia maria and mascarpone covered in rich cocoa powder and chocolate	
Chocolate Pudding	\$13.5
Steamed chocolate pudding served with a rich Belgian chocolate sauce and vanilla bean ice-cream.	
Panna Cotta	\$13
Vanilla bean Panna Cotta served with fresh berries	
Nutella Pizza	\$13
Zeppole	\$13
Traditional Italian doughnuts with walnuts and honey	
Cheese Plate	\$24.5
Chef's selection of local and imported cheese	

Kids Menu

All meals \$13

Veal Cotoletta and Chips

Penne Bolognese

Pizza Margherita

All meals come with a Kids Pack
a Soft Drink and Vanilla Ice Cream

please be aware that some food might
contain traces of nuts

