

ENTRÉE

Antipasto A daily Chef selection of local, imported and house made antipasto	\$22.5
Calamari Fritti Crispy fried calamari, with spicy salsa, dressed rocket and pickled Spanish onion salad	\$18.5
Bruschette Miste A Chef's selection of mixed bruschette	\$16.5
Parmigiana di Melanzane (V) Traditional layered eggplant lasagne finished with rich Napoli sauce and fresh basil	\$22.5
Cozze alla Marinara Spring bay mussels poached in a spicy tomato and fresh herbs broth topped with grated house made bread	\$18.5
Bianchetti fritti Crispy white bait lightly seasoned and rested on a rocket and pickled Spanish onion salad finished with salsa verde	\$17.5
Arrosticini Classic Abruzzese style grilled lamb skewers served with Dressed rocket greens and grilled lemon	\$15.5

FOCACCE

Aglio With garlic oil	\$11.5
Piccante With chilli oil	\$11.5
Alle erbe With oregano, rosemary, evo	\$11.5

RISOTTO

Risotto alla Pescatora Risotto with fresh prawns, scallops, calamari, Spring Bay mussels, white wine and fresh tomatoes finished with fresh parsley	\$28.5
Risotto Ubriaco Risotto with red wine, radicchio, gorgonzola and red wine	\$23.5

PASTA

Linguine Marinara	\$28.5
Linguine tossed with fresh prawns, scallops, Spring Bay mussels and calamari with garlic white wine and EVOO	
Maccheroni alla Chitarra	\$25.5
Traditional Abruzzese fresh pasta tossed with slow braised lamb ragu and pecorino	
Rigatoni all'Amatriciana	\$23.5
Rigatoni tossed with pan fried bacon in a spicy tomato and spring onion sauce	
Rigatoni Norma	\$22.5
Rigatoni tossed with pan fried eggplant, garlic, fresh basil and tomato sauce with ricotta salata	
Pappardelle Con Funghi e Tartufo	\$26
Pappardelle tossed with porcini mushrooms and black truffle finished with a touch of cream and parmesan cheese	
Gnocchi al Pomodoro	\$25.5
Homemade potato gnocchi tossed with rich tomato sauce and finished with ricotta cheese and fresh basil oil	
Lasagna al Forno	\$23.5
Traditional Italian beef Lasagna	
Spaghetti Carbonara	\$23.5
Spaghetti tossed with bacon, egg, parmesan and black pepper	

MAINS

Manzo	\$38
Premium wagyu scotch fillet, cooked to your liking and served with potato field mushrooms, Dutch carrots and finished with Red Wine Jus	
Cotoletta alla Milanese	\$28.5
Crumbed veal medallions with fresh herbs and parmesan cheese served with crispy potatoes and winter vegetable ragu'	
Ossobuco di Vitellino alla Milanese	\$32
Slow braised Baby veal shanks with tomato, red wine and root vegetables. Served with rich saffron risotto	
Trippa alla Romana	\$26.5
Traditional braised tripe with tomato and root vegetables served with crispy polenta	
Fritto Misto ai Frutti di Mare	\$39
Chef selection of crispy fried shell and local fish, fresh salsa and lemon	

SIDES

Crispy roasted potatoes tossed with rosemary salt	\$9.5
Broccoli tossed with E.V.O.O chilli and garlic	\$9.5
Rocket Salad with shaved parmesan cheese and balsamic dressing	\$9.5
Mixed Salad with tomatoes, cucumber and olives with balsamic dressing	\$9.5

PIZZA

Margherita V Tomato sauce, fior di latte cheese, basil, evo	\$18
Napoletana Tomato sauce, fior di latte cheese, black olives, anchovies, oregano, evo	\$20
Trevigiana Tomato sauce, fior di latte cheese, fontina cheese, radicchio, sausage, basil, evo	\$22
Diavola Tomato sauce, fior di latte cheese, hot salami, capsicum, basil, evo	\$22
Ortolana V Tomato sauce, fior di latte cheese, zucchini, eggplant, capsicum, mushroom, basil, evo	\$22
Salsiccia Tomato sauce, fior di latte cheese, sausage, basil, evo	\$22
Primavera Cherry tomato, fior di latte cheese, rocket, prosciutto san danielle riserva, basil, evo, parmesan	\$24
Calabrese Tomato sauce, fior di latte cheese, hot salami, nduja, black olives, basil, evo (very spicy)	\$22
Porcini V Fior di latte cheese, porcini mushroom, basil, evo, sausage, truffle oil	\$22
Gamberi Tomato sauce, fior di latte cheese, prawns, basil, evo	\$25

Toto' V DF	\$16
Tomato sauce, garlic, oregano, basil, evo	
Capricciosa	\$23
Tomato sauce, fior di latte cheese, ham, black olives, mushroom, basil, evo	
Sorrento V	\$24
Tomato sauce, fresh buffalo mozzarella, fresh basil, evo	
377	\$23
Tomato sauce, fior di latte cheese, ham, mushroom, buffalo ricotta, basil, evo	

PIZZA

Regina	\$25
Fior di latte cheese, porcini, potatoes, prosciutto san daniele riserva, truffle cream, basil, evo	
Pinuccio	\$23
Fior di latte cheese, naples friarielli, sausage, basil, evo	
4 Formaggi	\$22
Fior di latte cheese, gorgonzola, fontina cheese, buffalo ricotta, basil, evo	
Salmone	\$23
Fior di latte cheese, smoked salmon, zucchini, basil, evo	
Bomba	\$24
Fior di latte cheese, gorgonzola, sausage, rocket, truffle cream, basil, evo	
Ham & Zucchini	\$22
Fior di latte cheese, ham, zucchini, parmesan, basil, evo	

CALZONI RIPIENI

Classico	\$23
Folded pizza with tomato sauce, fior di latte cheese, ham Buffalo ricotta, black pepper, basil, evo	
Vegetariano V	\$22
Tomato sauce, fior di latte cheese, zucchini, capsicum, eggplant, mushroom, basil, evo	

EXTRAS

Other Ingredients	\$2 - \$5
Buffalo Mozzarella	60g \$5
	120g \$9
Prosciutto San Daniele Riserva	\$5.5
Vegan Cheese	\$4

KIDS MENU

All meals	\$13
Veal Cotoletta and chips	
Penne Bolognese	
Pizza Margherita	

DESSERT

Tiramisu	\$13.5
Layard sponge fingers with Frangelico, Tia Maria and mascarpone. Covered in rich cocoa powder and chocolate	
Bailey's Panna Cotta	\$14.5
With dark chocolate Truffles	
Zeppole	\$16
Traditional Italian doughnuts with walnuts and honey	
Nutella Pizza	\$15
Topped with fresh strawberries	
Torta di Cioccolata	\$16
Rich classic chocolate torte with vanilla bean scented ice cream	