

## Antipasti

Rustic wood-fired bread **12**

Garlic bread **7**

Garlic & cheese pizza crust **18**

Baked Sicilian olives, chilli, lemon **12**

Bruschetta al pomodoro **9** with burrata **16**

Burrata with heirloom tomatoes, oregano **24**

Prosciutto di Parma **21**

Prosciutto di Parma, buffalo mozzarella **26**

Polpette fried, mortadella, braised beef, béchamel **8 ea**

Fried zucchini Flower, filled with taleggio, ricotta, lemon zest **8 ea**

Salumi plate, prosciutto, mortadella, salami, pickles, grissini **28**

Rocket, pear, parmesan **16**

Roast potato, rosemary, garlic **15**

Roasted Broccolini, whipped goats cheese, pickled onion, mint **21**

Calamari fritti, lemon aioli **26**

Eggplant parmigiana **24**

Octopus salad, fennel, potato, olive, parsley **27**

## Pasta

Lasagna Bologna, ragú Bolognese with beef, tomato **31**

Gnocchi alla Sorrentina, tomato, basil, mozzarella **31**

Linguine, prawns, barramundi, mussels, capers, chilli, cherry tomato **34**

Pappardelle, braised veal, marjoram, parmesan **33**

Ruota, prawns, zucchini, 'nduja **34**

Penne, Vodka, pancetta, tomato, cream **29**

Reginette, mushroom ragú, black truffle **34**

Spaghetti, ragú Bolognese with beef, tomato **29**

**ASK US ABOUT OUR GLUTEN FREE AND DAIRY FREE OPTIONS.**

## Secondi

Pan-fried John Dory, cauliflower puree, fried cauliflower, mint, chilli, lemon **44**

Pork cutlet alla Milanese, rocket, semi-dried tomato **41**

Braised Lamb Shoulder, potato, pumpkin & rosemary gratin **39**

## Kids

Spaghetti Bolognese **14**

Spaghetti Napoli **10**

Fusilli Burro **10**

Chicken Schnitzel with fries **16**

Minute Sirloin steak with fries **18**

Kids Margherita pizza **16**

Kids Ham pizza **18**

## Chef Menu

Let our chef select & serve you our seasonal specialty dishes | **\$69 pp**

Must be taken by the whole table. Requires minimum of 2 people.

*Buon Appetito!*

## Wood-fired Pizza

**MIELE** tomato, fior di latte, hot salami, 'nduja, pecorino, honey **27**

**MARINARA** tomato, garlic, oregano, extra virgin olive oil **21**

**NAPOLETANA** tomato, garlic, oregano, anchovies, capers, olives, basil **22**

**MARGHERITA** tomato, fior di latte, basil **23**

**QUATTRO** fior di latte, gorgonzola, parmesan, provolone **25**

**BUFALINA** tomato, buffalo mozzarella, basil **29**

**POMODORO** fior di latte, heirloom tomato, speck, parmesan, basil **28**

**SICILIANA** tomato, smoked fior di latte, eggplant, ricotta salata, basil **26**

**CAPRICCIOSA** tomato, fior di latte, mushroom, artichoke, ham, olives, basil **28**

**DIAVOLA** tomato, fior di latte, 'nduja, hot salami, basil **27**

**BELLO** gorgonzola, portobello mushroom, provolone, basil, parmesan, honey **28**

**NORTON** tomato, fior di latte, onion, ham, parmesan, basil cream **26**

**PROSCIUTTO** fior di latte, cherry tomato, prosciutto, rocket, parmesan **28**

**GAMBERI** tomato, shallots, prawns, capers, olives, anchovy, basil **29**

**CALZONE** tomato, fior di latte, fresh ricotta, salami, black pepper **28**

**SALSICCA** fior di latte, pork sausage, porcini **27**

**MORTADELLA** fior di latte, provolone, Mortadella, pistachio **28**

**FUNGHI** fior di latte, mushroom, porcini, basil **25**

**CARNE** tomato, fior di latte, mild salami, italian sausage, ham **29**

**GLUTEN FREE + \$7**

**SOY CHEESE + \$3**

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Food is sent from the kitchen as it's ready, we apologise there may be wait times during peak times due to staff shortages. Please let us know of any allergies, intolerances or dietary issues. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free. All credit cards & AMEX incur a 1.75% surcharge.

A group surcharge of 10% applies for groups of 8 or more. A surcharge of 10% applies on Sundays & 15% applies on Public Holidays.