

STARTERS

- PANE ALL'AGLIO (V)** _____ \$8
Garlic butter sourdough bread baked in-house daily
-  **BRUSCHETTA (V)** _____ \$8
Grilled sourdough with tomato, Spanish onions, basil & vincotto
- PIZZETTA ROSSA (V)** _____ \$13
Tomato, oregano & garlic
- PIZZETTA FORNARINA (V)** _____ \$13
Rosemary & garlic
- ANTIPASTO** _____ \$58
Premium cured meat, cheeses, assorted breads, Italian bites & marinated vegetables
Suitable for 2-4 people

ENTREES

- GARDEN SALAD (GF,V)** _____ \$13
Mixed lettuce, cherry tomatoes, olives & Spanish onions with citronette dressing
- SOUP OF THE DAY (V)** _____ \$16
Traditional Italian soup
- TAGLIATA DI TONNO** _____ \$21
Fresh yellowfin tuna with a rocket & goat cheese salad with balsamic mayonnaise
- CALAMARI FRITTI** _____ \$21
Flash fried calamari, aioli, lime & chilli salt
- RADICCHIO (GF,V)** _____ \$21
Radicchio salad with fresh avocado, feta & a balsamic glaze
- CAPRESE (V)** _____ \$26
Heirloom tomato, buffalo mozzarella, balsamic glaze, basil & crisp pizza frita
- TARTARA DI FILETTO (GF)** _____ \$26
Eye fillet Tartare, bernaise sauce & olive paste
-  **INSALATA DI MARE** _____ \$26
Warm potato salad with octopus, prawns, calamari & mussels

FRESH PASTA

- TAGLIATELLE BOLOGNESE** _____ \$25
Rich beef, tomato & oregano ragù
- TAGLIOLINI ALLA VONGOLE** _____ \$26
Tagliolini pasta with clams, cherry tomatoes, lemon zest & saffron
- RAVIOLI DI ZUCCA (V)** _____ \$26
Roasted pumpkin with burnt butter, smoked almond & sage in a balsamic caramel sauce
- SPAGHETTI CARBONARA** _____ \$28
Cured pork cheek, black pepper, pecorino cheese & egg yolk
- LASAGNA ALLA BOLOGNESE** _____ \$26
Oven baked with beef & tomato ragù & a parmesan fondue
- AMATRICIANA DI MARE** _____ \$29
Paccheri pasta with prawns, bacon, Spanish onion, cherry tomatoes & a napoletana sauce
- GNOCCHI SORRENTINA (V)** _____ \$29
With smoked buffalo mozzarella, cherry tomato confit & a napoletana sauce
- RISOTTO PESCATORA (GF)** _____ \$33
Calamari, prawns, mussels & clams in a light tomato sauce 
- *Gluten free pasta extra \$3

WOOD FIRED PIZZA

- MARGHERITA (V)** _____ \$23
Buffalo mozzarella, basil & tomato sauce
- PATATA BIANCA (V)** _____ \$25
Potato, provolone, rosemary & sea salt
- LUCIFERO** _____ \$28
Hot salami, peppers, tomato sauce, mozzarella & Spanish onions
-  **TRICOLORE (V)** _____ \$26
Spinach, mushroom, cherry tomato, Spanish onions, mozzarella & tomato sauce
- BUFALINA BIANCA (V)** _____ \$27
Buffalo mozzarella, fresh cherry tomatoes, basil & extra virgin olive oil (not cut)
- PROSCIUTTO** _____ \$29
Prosciutto, tomato sauce, rocket & parmesan
- POLLO** _____ \$29
Roast chicken, pancetta, tomato sauce, fontina & spinach
- GAMBERI** _____ \$29
Prawns, anchovies, olives, garlic, chilli & tomato sauce
- *Gluten free pizza base extra \$5

KIDS MENU

(Available to 12 yrs. and under only)

- SPAGHETTI BOLOGNESE** _____ \$15 **FISH & CHIPS** _____ \$15
- MARGHERITA PIZZA (V)** _____ \$15 **CHICKEN SCHNITZEL & CHIPS** _____ \$15

Separate bills are welcome with up to 2 credit card payments. 10% Sat/Sun Surcharge and 15% Public Holiday Surcharge. Management reserves the right to refuse service.
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GF = GLUTEN FREE




V = VEGETARIAN

MAIN COURSE

- PESCE DEL GIORNO** _____ MP
Please ask our friendly staff for today's market fish
- POLLO ALLA CACCIATORA** _____ \$34
Spatchcock chicken with tomato, garlic, oregano, black olives & polenta chips
- VEAL SCALOPPINE AI FUNGHI** _____ \$34
With a selection of truffle & field mushrooms & smashed potatoes
- ZUPPA SORRENTINA (GF)** _____ \$36
Selection of mussels & clams in a light chilli, garlic, napoletana sauce & toasted bread
- SPALLA D'AGNELLO (GF)** _____ \$37
Roast lamb shoulder with a vegetable ratatouille & mint jus
- GAMBERONI GRIGLIA (GF)** _____ \$38
Grilled prawns with sundried tomato, olives & a goat cheese salad
-  **TAGLIATA (GF)** _____ \$39
Grain fed 200g eye fillet, served sliced with a rocket parmesan salad

SIDES

- TRUFFLE FRIES (V)** _____ \$8
- ROAST POTATO (V)** _____ \$8
With rosemary & salt flakes
- PARMESAN POTATOES (GF,V)** _____ \$8
Mashed with parsley & parmesan cheese
-  **GREENS (GF,V)** _____ \$13
Seasonal vegetables
- ASPARAGUS GRATIN (GF,V)** _____ \$13
Lightly browned with melted cheese
- ROAST PUMPKIN (GF,V)** _____ \$13
Vincotto, lime & rosemary