

APPETISERS

CIABATTA _____ \$7
Garlic & herb butter (V)



BRUSCHETTA DEL GIORNO _____ \$9
Please ask our friendly wait staff
for the bruschetta of the day
Gluten free option (GF) _____ \$10

PIZZETTA ROSSA _____ \$12
Tomato base, oregano and garlic (V, VG, DF)

PIZZETTA FOCACCIA _____ \$12
Rosemary and olive oil (V, VG, DF)

WOOD FIRE ROASTED OLIVES _____ \$9
(V, VG, DF, GF)

ENTRÉE

ZUPPA DEL GIORNO _____ \$16
Please ask our friendly wait staff
for the soup of the day

POLPETTE AL SUGO _____ \$16
Veal and pork meat balls with
shaved parmesan and puttanesca sauce

BURRATA _____ \$21
Cow's milk burrata, panzanella salad (V)

CALAMARETTI FRITTI _____ \$21
Flash fried calamari with chilli aioli and lime (DF)



PIATTO DI SALUMI _____ SML LRG
Prosciutto, capocollo, finocchiona,
cacciatore salami, mortadella with
flat bread and homemade giardiniera
\$24 \$34

POLIPO ALLA GRIGLIA _____ \$25
Grilled octopus with potato, black olives,
herbs and dried tomatoes (GF, DF)

PASTA

TAGLIATELLE AL RAGÙ _____ \$28
Australian wagyu, pancetta and
chilli ragù with parmesan



SQUID INK LINGUINE _____ \$29
Calamari, mussels, zucchini
and pangrattato (DF)

SPINACH AND RICOTTA RAVIOLI _____ \$27
Sage butter, truffle pecorino and tomato (V)

BEETROOT RISOTTO _____ \$25
Walnuts and gorgonzola (GF, V)

GNOCCHI DI PATATE _____ \$27
With lamb ragù and goat cheese



SPAGHETTI AI GAMBERI _____ \$28
Australian banana prawn meat,
cherry tomatoes, confit garlic
and rocket (DF)

LASAGNE DEL GIORNO _____ \$26
Please ask our friendly wait staff
for the lasagne of the day

*Gluten free pasta extra \$3

WOOD FIRE PIZZA

MARGHERITA _____ \$23
Buffalo mozzarella, basil on tomato base (V)

GAMBERI _____ \$29
Prawns, cherry tomatoes, mozzarella,
spicy salami and sorrel on tomato base



API _____ \$28
Hot salami, chilli, mozzarella
and honey on tomato base

CAPRICCIOSA _____ \$28
Ham, mushroom, artichokes, olives,
and mozzarella on tomato base

PATATOSA _____ \$27
Potato, scamorza, onions, provolone piccante
and mozzarella on white base (V)

VEGETARIANA _____ \$27
Pecorino romano, mozzarella, baby spinach
and goat cheese on white base (V)

PROSCIUTTO _____ \$29
Margherita style with prosciutto,
rocket and shaved parmesan

*Gluten free pizza base extra \$5

MAINS

PESCE DEL GIORNO _____ MP
Please ask our friendly wait staff
for today's market fish



TAGLIATA DI ANGUS _____ \$37
Grilled Angus flank, raw cabbage,
parmesan, eschallots and
red wine jus (GF)

FESA DI AGNELLO _____ \$37
Salt baked lamb rump, caponata

PETTO DI POLLO _____ \$34
Chicken breast with borlotti beans,
cavalo nero and pancetta (GF, DF)

CALAMARO IN ZIMINO _____ \$37
Braised calamari, leeks, tomato, chilli,
garlic and spinach with flatbread (DF)

PETTO D'ANATRA _____ \$36
Duck breast, witlof, amarena
cherries and pickled onions (GF)

SIDES

PATATINE FRITTE _____ \$8
Chips with aioli and tomato sauce (DF, V)

GRILLED BROCCOLINI _____ \$12
Green beans, confit shallots
and flaked almonds (GF, DF, V, VG)

ROAST PUMPKIN _____ \$10
Vincotto, lime and rosemary (GF, DF, V, VG)

POLENTA FRIES _____ \$10
Chilli mayo (V)



ROCKET INSALATA _____ \$8
Pear and parmesan,
lemon dressing (GF, V)

CHILDREN'S MENU

(Available to 12 yrs. and under only)

SPAGHETTI BOLOGNESE _____ \$15 **FISH & CHIPS** _____ \$15

MARGHERITA PIZZA (V) _____ \$15 **CHICKEN SCHNITZEL & CHIPS** _____ \$15



GF = GLUTEN FREE DF = DAIRY FREE V = VEGETARIAN VG = VEGAN