



WINTER SET MENU

2 COURSE \$49 / 3 COURSE \$59

ANTIPASTI - SHARED

Salumi Board (GFA, VGA, VA)

Selection of cured meats, cheeses served with traditional accompaniments

Olive Ascolana (NF)

Green olives with chicken, beef and pork mince crumbed and fried with fennel cream

Focaccia with olive oil and balsamic

Arancini (V, NF)

Crumbed rice balls with tomato basil and pecorino served with black garlic mayonnaise

SECONDI - CHOICE OF PIZZA OR PASTA

Pizza

Margherita (V, NF)

San Marzano tomato, fior di latte, basil and extra virgin olive oil

Quattro Formaggi (NF, V)

Pizza di Bianca, fior di latte, grana padano, gorgonzola and provolone

Ortolana (V, NF)

San Marzano tomato, fior di latte, capsicum, zucchini, mushroom, red onion and basil

Zucca (V, NF)

Caramelised onion, fior di latte, roasted pumpkin, gorgonzola and sage

Diavola (NF)

San Marzano tomato, fior di latte, ricotta, hot sopressa, olives and pickled chilli

Vigneto (NF)

Rosemary pesto, fior di latte, pork capocollo, potato and balsamic

Capricciosa (NF)

San Marzano tomato, fior di latte, ham, artichoke, mushroom and olives

Buffalina (V, NF)

San Marzano tomato, buffalo mozzarella and fresh basil

Vegana (VG, NF)

San Marzano tomato, soy ricotta, basil and pickled chilli

Truffle (NF)

Truffle and mushroom cream, fior di latte, prosciutto, rocket and balsamic

Carnivora (NF)

San Marzano tomatoes, fior di latte, ham, mild salami, sausage and crispy pancetta

Salsiccia di Patate (NF)

Bianco base, rosemary potato, pork and fennel sausage, fior di latte, provolone and red onion

Pepperoni affumicati (NF)

San Marzano tomato, nduja, fior di Latte, roasted red capsicum and red onion

Pasta

Spaghetti alla Carbonara (NF, GFA)

Pancetta, garlic, butter, cream and parmesan finished with cured egg yolk

Linguini Vongole (NF, GFA)

Pipi clams, garlic, chilli, butter, white wine, tomato, herbs and pangrattato

Tagliatelle Al' Ragu di Manzo (NF, GFA)

12 hour slow cooked beef cheek ragu, pecorino

Ricotta Gnocchi Primavera Verde (VA, GFA)

Pancetta, snap peas, pine nuts, fennel, lemon and mint pesto

Rigatoni alla Norma (V, NF, VGA, GFA)

Eggplant, chilli, basil, tomato, capers and buffalo mozzarella

Penne Vegane ai Funghi (NFA, VG, GF)

Oyster mushrooms, sage, pine nuts, cavolo nero, tofu cream and soy ricotta

DOLCI - INDIVIDUAL

Orange and Polenta Cake (GF, VG, NF)

Blood orange gel, honeycomb and mandarin sorbetto

Limoncello Tiramisu

Pistachio and freeze dried raspberry (GF)

CONTORNI \$11

Insalata (GF, DFA, NFA)

Rocket, balsamic, gorgonzola and walnut and tea soaked raisins

Crispy Fries (V, DF)

With tomato sauce

Focaccia (V, VG, DF, NF)

Herb or garlic

BAMBINO \$14 - CHOICE OF

Shell pasta with Alfredo (NF, V, GFA)

Shell pasta with Beef Ragu (NF, GFA)

Baby Margherita (NF, V)

Baby Ham and Cheese (NF)

V : VEGETARIAN | VG : VEGAN | GF : GLUTEN FREE
DF : DAIRY FREE | NF : NUT FREE

ALL OUR PIZZA BASES ARE DAIRY FREE, NUT FREE & VEGAN

ALL PASTAS CAN BE MODIFIED TO GLUTEN FREE

15% SURCHARGE ON PUBLIC HOLIDAYS

WHILST WE MAKE EVERY EFFORT TO ENSURE ALLERGENS ARE MONITORED, WE CANNOT GUARANTEE THAT THERE ARE NO

TRACES IN OUR FOOD.