

Antipasti

Prosciutto Focaccia (NF, EF)	14
Sliced prosciutto with parmesan, rocket & balsamic glaze	
Formaggi Board (V, GFA, NFA, EF)	
Cheese board with quince paste, muscatel, candied walnuts and lavosh	
1 cheese	18
3 cheeses	35

Cicchetti

Mixed Olives (V, VG, GFA, DF, NF, EF)	12
Marinated in lemon & rosemary	
Mushroom Arancini (V, NF)	16
Crisp rice balls with black garlic aioli (3 pieces)	
Polpette al Sugo (NF)	18
Traditional Italian beef, pork and veal meatballs in a rich Napoli sauce finished with parmesan, served with housemade focaccia (5 pieces)	
Bruschetta (V, GFA, NF, EF)	12
House made bread topped with tomato, basil, onion, buffalo mozzarella and balsamic glaze	
Anchovy Crostini (GFA, DF, NF)	14
House made bread topped with anchovy, lemon aioli, fresh marinated tomato, parsley	
Calamari Fritti (GF, DF, NF, EF)	24
Flash fried spiced calamari with a herb and chilli salad and beer pickled jalapeno mayonnaise	
Insalata (V, VGA, GF, DFA, NF, EF)	11
Rocket, pear, parmesan and balsamic honey dressing	
Caprese Salad (V, GF, NF)	11
Buffalo mozzarella, tomatoes, basil with extra virgin olive oil	
Crispy Fries (V, DF, NF, EF)	11
With tomato sauce	
Focaccia (V, VG, DF, NF, EF)	11
Herb or garlic with optional chilli	
Add Mozzarella	+3
Polenta Chips (V, GF, NF)	16
Parmesan, truffle oil, parsley	

Pizza

Margherita (V, NF, EF)	25
San Marzano tomato, fior di latte, parmesan, basil and extra virgin olive oil	
Quattro Formaggi (V, NF, EF)	25
Pizza di Bianca, fior di latte, grana padana, gorgonzola and provolone	
Ortolana (V, VGA, DFA, NF, EF)	30
San Marzano tomato, fior di latte, capsicum, zucchini, mushroom, red onion, olives and basil	
Diavola (NF, EF)	30
San Marzano tomato, fior di latte, ricotta, hot sopressa and basil	
Capricciosa (NF, EF)	30
San Marzano tomato, fior di latte, smoked ham, artichoke, mushroom and olives	
Buffalina (V, NF, EF)	30
San Marzano tomato, buffalo mozzarella, cherry tomatoes, fresh basil and oregano	
Finocchio (NF, EF)	29
San Marzano tomato, pork & fennel sausage, caramelised onion, fior di latte, provolone, chilli	
Truffle (NF, EF)	30
Truffle and mushroom cream, fior di latte, prosciutto, rocket and balsamic	
Carnivora (NF, EF)	30
San Marzano tomatoes, fior di latte, ham, fennel salami and crispy pancetta	
Gamberi (NF, EF)	35
San Marzano tomato, garlic prawns, chorizo, cherry tomato, oregano, fior di latte, fresh chilli, basil	
Bambino (Kid's)	
Napoli Orecchiette (V, GFA, NF)	14
Pesto Orecchiette (V, GFA)	14
Alfredo Orecchiette (V, GFA, NF)	14
Baby Margherita (V, NF, EF)	14
Baby Ham and Cheese (NF, EF)	14

Pasta

Linguine Pescatore (GFA, DFA, NF)	35
Chilli garlic prawns, scallops, mussels, clams, napoli sauce and fresh parsley	
Roasted Aromatic Duck Ravioli (NF)	35
Snow peas, pancetta, cherry tomato, garlic butter, whipped ricotta, caramelised onion	
Pumpkin Gnocchi (V, NFA)	30
Roasted pumpkin, pine nuts, basil pesto, whipped ricotta	
Penne Caponata (V, VGA, GFA, DFA, NF, EF)	30
Authentic Sicilian caponata of summer vegetables, olives and basil	
16 hr Slow Cooked Lamb Ragu (GFA, DFA, NF)	32
Pappardelle, parmesan, fried eggplant, fresh mint	
Spaghetti alla Carbonara (GFA, NFA)	32
Pancetta, garlic, butter, cream and parmesan finished with egg yolk	
Dolci	
Dark Chocolate Panna Cotta (GF, NF)	12
Berry coulis and orange gel	
Strawberry and Buttermilk Parfait (V, GF, NF)	12
Strawberries and rose petals	
Nutella Calzone (V)	22
Folded pizza filled with hazelnut praline with icing sugar and served with vanilla gelato	
For 2	
Gelato/Sorbetto (V, VGA, DFA, GF, NFA, EFA)	6/9
One scoop or two (ask for flavours)	

Our menu is designed for sharing, with dishes served as they're ready.

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