



MENU


PER STUZZICARE (STARTERS)

Pane di casa Fresh Italian bread, EVO, balsamic vinegar \$7

Bruschetta Toasted Italian bread, fresh tomato, basil, oregano, garlic, onion, EVO  VEGAN \$5.5 per slice

Garlic bread Toasted Italian bread roll with butter, garlic, parsley  \$6.5

Garlic Pizza Pizza crust, garlic, mixed herbs, EVO  VEGAN \$17 add mozzarella \$19 add vegan mozz  VEGAN \$20

Olive in padella Pan-fried marinated mixed olives served w/fresh Italian bread  VEGAN \$9

ANTIPASTI (ENTRÉE)

Arancini Bolognese & peas rice balls filled w/provolone cheese served w/parmesan cream sauce (3pcs) \$21

Calamari fritti Fried calamari dusted in semolina served with aioli \$20 Main \$30

Cozze Fresh black mussels cooked in garlic, white wine & tomato w/toasted bread \$20 Main \$29

Gamberi all'aglio Pan-fried garlic prawns w/chilli, garlic, tomato sugo w/toasted bread \$21 Main \$33


Polpette Veal & pork meatballs cooked in tomato sugo & herbs w/toasted bread (8pcs) \$21 Main (12pcs)\$30

Carpaccio di Tonno Thinly sliced raw tuna w/EVO, lemon juice, soy served w/fresh Italian bread \$21

PASTA

Gnocchi pomodoro Hand made w/tomato sugo, garlic, fresh basil  \$24

Gnocchi Bolognese Hand-made w/slow cooked beef & pork Bolognese sauce \$25

Gnocchi pesto Hand-made w/fresh basil, roasted pine-nuts, garlic, parmesan, EVO  \$24 add chicken \$28

Gnocchi 4 formaggi Hand-made w/provolone, parmesan, gorgonzola, mozzarella, cream, walnuts  \$26

Gnocchi gamberi & asparagi Hand-made w/prawns, asparagus, shallots, tomato sugo & cream \$27

Spaghetti bolognese Slow cooked beef & pork bolognese sauce \$24

Spaghetti carbonara Pancetta (cured pork belly), egg, pecorino & parmesan cheese, cracked black pepper \$26


Spaghetti polpette Veal & pork meatballs cooked in tomato sugo, fresh herbs & parmesan \$25


Spaghetti cozze e gamberi Prawns, mussels, zucchini, cherry tom, garlic, chilli, white wine \$26

Spaghetti marinara Calamari, prawns, octopus, barramundi & mussels cooked in tomato sugo \$28

Fettuccine boscaiola Mushroom, bacon, shallots, cream \$24 add chicken \$28

Fettuccine Amatriciana Pancetta (cured pork belly), onion, tomato sugo, pecorino cheese \$24

Fettuccine pesto Fresh basil, roasted pine-nuts, garlic, parmesan, EVO  \$23 add chicken \$27

Penne Arrabbiata Tomato sugo, garlic, chilli, basil  VEGAN \$22

Penne Funghi Chicken, mushroom, tomato sugo, cream, pesto \$25

Penne alla norma Eggplant, tomato sugo fresh ricotta \$24

Ravioli filled with burrata cheese, cooked w/blue swimmer crabmeat, green olives & cherry tomatoes \$28

Lasagna al forno Oven-baked & layered w/beef & pork ragu, béchamel, egg & mozzarella \$24

RISOTTO

Risotto zucca Chicken, mushroom, roast pumpkin, rocket **GF \$25**

Risotto marinara Calamari, prawns, octopus, barramundi & mussels cooked in tomato sugo **GF \$28**

SECONDI (MAINS)

Choose your steak

Grilled Angus Sirloin 350g served with potato puree & garlic broccolini **GF \$38**

Grilled Beef Eye-fillet served with potato puree & garlic broccolini **GF \$35**

Choose your sauce

Little Italy - prawns, avocado, green peppercorns, cream **GF**

Pepe verde - Green peppercorns, red wine jus, cream **GF**

funghi e tartufo - mixed mushroom, red wine jus, truffle oil **GF**

Scaloppine di pollo Pan-fried chicken breast, w/mushroom, white wine, cherry tomatoes, lemon served w/garlic broccolini **\$31**

Salmone Oven-baked salmon served w/Sicilian caponata (sautéed celery, onion, eggplant, capsicum basil) topped with semi-dried tomato & Ligurian olive salsa **\$33**

Zuppa di pesce A selection of seafood (calamari, octopus, mussels, prawns, salmon, scallops, scampi) poached in cherry tomato sugo, capers, chilli, garlic & served w/toasted Italian bread **\$35**

INSALATE (SALADS)

Rucola Rocket leaves w/shaved parmesan, pears & pine-nuts drizzled w/ EVO, balsamic vinegar, honey **GF 🌿 \$15** add grilled chicken **\$19**

Mista Mixed leaves w/tomato, cucumber, olives, onion, EVO, balsamic vinegar **GF 🌿 VEGAN \$13**
add grilled chicken **\$17**

Caesar Cos lettuce w/crispy bacon, croutons, shaved parmesan & caesar dressing **\$15** add grilled chicken **\$19**

Caprese Sliced buffalo mozzarella, fresh tomato, basil, oregano, EVO **GF 🌿 \$16**

CONTORNI (SIDES)

Patatine fritte Beer batter potato chips served w/tomato sauce **🌿 VEGAN \$8**

Broccolini Pan-fried garlic broccolini **🌿 VEGAN GF \$8**

Puree di patate Potato mash **🌿 \$8**

WOODFIRED PIZZA

All pizzas are 13 inch in size

Margherita Tomato, mozzarella, fresh basil 🌿 \$22

Vegetarian Tomato, mozzarella, mushroom, grilled eggplant, zucchini, pan-fried capsicum 🌿 \$25

Vegana Tomato, Vegan mozzarella, mushroom, chat potatoes, corn kernels, garlic broccolini VEGAN 🌿 \$26

Parmigiana Tomato eggplant ragu', mozzarella parmesan cheese, ricotta, basil 🌿 \$26

Gamberetti Tomato, prawns, zucchini, baked cherry tom, chilli, avocado, rocket \$27 add mozzarella \$29

Seafood Tomato, prawns, octopus, calamari, mussels \$28 add mozzarella \$30

Napoletana Tomato, black olives, capers, anchovies, garlic, oregano, fresh basil \$22 add mozzarella \$24

Meatlovers Choice of tomato or BBQ base, mozzarella, Italian salami, double smoked ham, crispy bacon, pork sausage, roast chicken breast \$26

Pollo Tomato, mozzarella, mushroom, roast chicken breast, baked cherry tomatoes, avocado \$26

Prosciutto Tomato, mozzarella, prosciutto, rocket, shaved parmesan \$27

Capricciosa Tomato, mozzarella, double smoked ham, mushroom, artichokes, black olives \$24

Diavola Tomato, mozzarella, hot Italian salami, pan-fried capsicum, red onion, black olives \$24

Hawaiian Tomato, mozzarella, double smoked ham, pineapple \$25

Calzone (Folded pizza) Tomato, mozzarella, mushroom, hot Italian salami, ricotta \$25

PIZZE BIANCHE (WHITE PIZZA) MOZZARELLA BASE NO TOMATO

Garlic pizza Pizza crust, garlic, mixed herbs, EVO 🌿 VEGAN \$17 add mozz 🌿 \$19 add vegan mozz 🌿 VEGAN \$20

4 Formaggi e zucca Mozzarella, provolone, gorgonzola, parmesan, baked pumpkin 🌿 \$26

Mais Cream, mozzarella, double smoked ham, corn kernels \$26

Truffle Mozzarella, truffle paste, pork sausage, chat potatoes, mushroom, garlic broccolini \$27

Pesto Mozzarella, pesto, prosciutto, semi-dried cherry tomatoes, bocconcini \$28

Nutella Fresh strawberries, roasted hazelnuts, vanilla gelato 🌿 \$19

No half – half pizza

Gluten free bases \$5 extra

BAMBINI (CHILDREN'S MENU) under 12 yrs only

Gnocchi pomodoro Tomato sugo, garlic, fresh basil 🌿 *VEGAN* \$17

Penne pomodoro Tomato sugo, garlic, fresh basil 🌿 *VEGAN* \$17

Spaghetti bolognese Slow cooked beef & pork bolognese sauce \$17

Fettuccine Boscaiola Mushroom, bacon, shallots, cream \$17 add chicken \$20

Chicken schnitzel & chips Crumbed chicken breast served w/chips & tomato sauce \$18

Margherita pizza Tomato, mozzarella, fresh basil 🌿 \$18 (Disney mouse shape)

Hawaiian pizza Tomato, mozzarella, ham, pineapple 🌿 \$18 (Disney mouse shape)

(DOLCI) DESSERT

Tiramisu Savoiardi sponge biscuits soaked in espresso coffee, layered w/mascarpone cream & cocoa \$12

Panna Cotta Vanilla pannacotta served w/mixed berries & amarena cherries *GF* \$13

Vulcano al cioccolato Chocolate lava cake served w/vanilla gelato \$13

Torta Raffaello Coconut base & sponge, white chocolate & vanilla mousse served w/strawberry gelato \$12

Cheesecake White chocolate & passionfruit cheesecake served w/vanilla gelato \$13

Pizza Nutella Wood-fired pizza w/fresh strawberries, roasted hazelnuts, vanilla gelato \$20

Affogato Vanilla gelato with a shot of espresso coffee & frangelico liqueur *GF* \$14

Gelato Vanilla, Chocolate, Hazelnut, Strawberry, Lemon sorbet, Mango sorbet *GF* 1sc \$5 2sc \$8 3sc \$12

HOT BEVERAGES

Espresso, Cappuccino, Caffè latte, Flat white, Macchiato, Long Black, Piccolo,

Mocha Coffee, Hot Chocolate, English Breakfast tea, Peppermint tea, Chamomile tea \$3.5

DIGESTIF & LIQUEURS

Limoncello Italian lemon liqueur \$10

Averna Amaro Italian sweet, herbal & bitter liqueur \$10

Montenegro Italian sweet, aromatic, herbal & bitter liqueur \$10

Sambuca (black or white) Italian aniseed flavoured liqueur \$10

Frangelico Italian hazelnut & herb flavoured liqueur \$10

Grappa Italian distilled grape pomace \$10

Cognac Hennessy VSOP \$12