

MENU

PER STUZZICARE (STARTERS)

PANE DI CASA Fresh Italian bread, EVO, balsamic vinegar 🌿 **VEGAN 9**

BRUSCHETTA Toasted Italian bread, fresh tomato, basil, oregano, garlic, onion, EVO 🌿 **VEGAN 7 per slice**

GARLIC BREAD Toasted Italian bread roll with butter, garlic, parsley 🌿 **8**

GARLIC PIZZA Pizza crust, garlic, mixed herbs, EVO 🌿 **VEGAN 19** add mozzarella 🌿 **21** add vegan mozz **VEGAN 22**

OLIVE IN PADELLA Pan-fried marinated mixed olives served w/fresh Italian bread 🌿 **VEGAN 12**

ANTIPASTI (ENTRÉE)

ARANCINI Tomato sugo & peas & provolone rice balls served w/parmesan cream sauce (3pcs) **24**

CALAMARI FRITTI Fried calamari dusted in semolina served with aioli **25 Main 36**

COZZE Fresh black mussels cooked in garlic, white wine & tomato sugo with toasted bread **24 Main 36**

GAMBERI ALL'AGLIO Pan-fried garlic prawns with chilli, garlic, tomato sugo w/toasted bread **25 Main 38**

POLPETTE Veal & pork meatballs cooked in tomato sugo & herbs w/toasted bread (8pcs)**24 Main(12pcs)36**

CARPACCIO DI TONNO Thinly sliced raw tuna, w/EVO, lemon juice, soy served w/ fresh Italian bread **25**

PROSCIUTTO E BURRATA Prosciutto & Burrata cheese, rocket, semi-dried cherry tomatoes, fig vicotto served w/fresh Italian bread **25**

PASTA

GNOCCHI POMODORO Hand-made w/tomato sugo, garlic, fresh basil 🌿 **26**

GNOCCHI BOLOGNESE Hand-made w/slow cooked beef & pork bolognese sauce **28**

GNOCCHI PESTO Hand-made w/fresh basil, roasted pine-nuts, garlic, parmesan, EVO 🌿 **26** add chicken **30**

GNOCCHI 4 FORMAGGI Hand-made w/provolone, parmesan, gorgonzola, mozzarella, cream, walnuts 🌿 **27**

GNOCCHI GAMBERI & ASPARAGI Hand-made w/prawns, asparagus, shallots, tomato sugo & cream **30**

SPAGHETTI BOLOGNESE Slow cooked beef & pork bolognese sauce **27**

SPAGHETTI CARBONARA Pancetta (cured pork belly), egg, pecorino & parmesan cheese, cracked black pepper **27**

SPAGHETTI POLPETTE Veal & pork meatballs cooked in tomato sugo, fresh herbs & parmesan **28**

SPAGHETTI COZZE E GAMBERI Prawns, mussels, zucchini, cherry tom, garlic, chilli, white wine **30**

SPAGHETTI MARINARA Calamari, prawns, octopus, barramundi & mussels cooked in tomato sugo **32**

FETTUCCINE BOSCAIOLA Mushroom, bacon, shallots, cream **26** add chicken **30**

FETTUCCINE AMATRICIANA Pancetta (cured pork belly), onion, tomato sugo, pecorino cheese **27**

FETTUCCINE PESTO Fresh basil, roasted pine-nuts, garlic, parmesan, EVO 🌿 **25** add chicken **29**

PENNE ARRABBIATA Tomato sugo, garlic, chilli, basil 🌿 **VEGAN 25**

PENNE FUNGHI Chicken, mushroom, tomato sugo, cream, pesto **27**

PENNE ALLA NORMA Eggplant, tomato sugo, fresh ricotta 🌿 **26**

RAVIOLI filled with burrata cheese, cooked w/blue swimmer crabmeat, green olives & cherry tomatoes **32**

LASAGNA AL FORNO Oven-baked & layered with beef & pork ragu, béchamel, egg & mozzarella **29**

RISOTTO

RISOTTO ZUCCA Chicken, mushroom, roast pumpkin, rocket **GF 27**

RISOTTO MARINARA Calamari, prawns, octopus, barramundi & mussels cooked in tomato sugo **GF 32**

SECONDI (MAINS)

CHOOSE YOUR STEAK

BEEF FILLET STEAK GF 45

ANGUS SIRLOIN GF 45

CHOOSE YOUR SAUCE

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

Funghi - mixed mushroom, red wine jus **GF**

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

All served with potato puree & garlic broccolini

SALTIMBOCCA DI VITELLO Pan-fried veal w/prosciutto, sage, marsala jus served w/pumpkin puree & spinach **44**

SPALLA D'AGNELLO Braised lamb shoulder cooked w/tomato sugo served w/potato puree & spinach **GF 40**

CHICKEN SCHNITZEL & CHIPS Crumbed chicken breast served w/chips & tomato sauce **\$33**

PESCE SPADA Grilled swordfish w/butter asparagus & Dutch carrots, topped w/capers, black olives & tomato salsa **GF 42**

ZUPPA DI PESCE A selection of seafood (calamari, octopus, mussels, prawns, swordfish, bug) poached in cherry tomato sugo, capsicum, capers, chilli, garlic & served with toasted Italian bread **\$45**

INSALATE (SALADS)

RUCOLA Rocket leaves with shaved parmesan, pears & pine-nuts drizzled with olive oil, balsamic vinegar, honey **GF 🌿 17** add grilled chicken **21**

MISTA Mixed leaves with tomato, cucumber, olives, onion, olive oil, balsamic vinegar **GF 🌿 VEGAN 15** add grilled chicken **19**

CAESAR Cos lettuce with crispy bacon, croutons, shaved parmesan & caesar dressing **17** add grilled chicken **21**

CAPRESE Sliced buffalo mozzarella, fresh tomato, basil, oregano, olive oil **GF 🌿 20**

CONTORNI (SIDES)

PATATINE FRITTE Potato chips served with tomato sauce **🌿 VEGAN 10**

BROCCOLINI Pan-fried garlic broccolini **🌿 VEGAN GF 12**

PUREE DI PATATE Potato mash **🌿 GF 10**

ASPARAGI Pan-fried asparagus w/butter, garlic & parmesan cheese **🌿 GF 12**

BAMBINI (CHILDREN'S MENU) under 12 yrs only

PENNE POMODORO Tomato sugo, garlic, fresh basil 🌿 **VEGAN 17**

GNOCCHI POMODORO Hand-made w/tomato sugo, garlic, fresh basil 🌿 **18**

SPAGHETTI BOLOGNESE Slow cooked beef & pork Bolognese sauce **18**

FETTUCINE BOSCAIOLA Mushroom, bacon, shallots, cream **17** add chicken **21**

CHICKEN SCHNITZEL & CHIPS Crumbed chicken breast served with chips & tomato sauce **18**

MARGHERITA PIZZA Tomato, mozzarella, fresh basil 🌿 **18** (Disney mouse shape)

HAWAIIAN PIZZA Tomato, mozzarella, ham, pineapple **18** (Disney mouse shape)

WOODFIRED PIZZA

MARGHERITA Tomato, mozzarella, fresh basil 🌿 **23**

VEGETARIAN Tomato, mozzarella, mushroom, grilled eggplant, zucchini, pan-fried capsicum 🌿 **26**

VEGANA Tomato, vegan mozzarella, mushroom, chat potatoes, pumpkin, garlic broccolini **VEGAN** 🌿 **27**

PARMIGIANA Tomato eggplant ragu', mozzarella, parmesan cheese, ricotta, basil 🌿 **27**

GAMBERI Tomato, prawns, zucchini, baked cherry tom, rocket **28** add mozzarella **30**

SEAFOOD Tomato, prawns, octopus, calamari, mussels **30** add mozzarella **32**

NAPOLETANA Tomato, black olives, capers, anchovies, garlic, oregano, fresh basil **23** add mozzarella **25**

MEATLOVERS Choice of tomato or BBQ base, mozzarella, Italian salami, double smoked ham, crispy bacon, pork sausage, roast chicken breast **28**

CHICKEN Tomato, mozzarella, mushroom, roast chicken breast, baked cherry tom, pan-fried capsicum **27**

PROSCIUTTO Tomato, mozzarella, prosciutto, rocket, shaved parmesan **29**

CAPRICCIOSA Tomato, mozzarella, double smoked ham, mushroom, artichokes, black olives **25**

DIAVOLA Tomato, mozzarella, hot Italian salami, pan-fried capsicum, red onion, black olives **25**

HAWAIIAN Tomato, mozzarella, double smoked ham, pineapple **26**

CALZONE (FOLDED PIZZA) Tomato, mozzarella, mushroom, hot Italian salami, ricotta **26**

PIZZE BIANCHE - (WHITE PIZZA) MOZZARELLA BASE NO TOMATO

GARLIC PIZZA Pizza crust, garlic, mixed herbs, EVO 🌿 **VEGAN 19** add mozzarella 🌿 **21** add vegan mozz 🌿 **VEGAN 22**

4 FORMAGGI Mozzarella, provolone, gorgonzola, parmesan 🌿 **26**

TRUFFLE Mozzarella, truffle paste, pork sausage, chat potatoes, mushroom, garlic broccolini **28**

No half – half pizza

Gluten free bases \$6 extra

(DOLCI) DESSERT

TIRAMISU Savoiardi sponge biscuits soaked in espresso coffee, layered w/mascarpone cream & cocoa **14**

PANNA COTTA Vanilla pannacotta served w/mixed berries & amarena cherries **GF 15**

VULCANO AL CIOCCOLATO Chocolate lava cake served w/vanilla gelato **15**

RICOTTA CAKE Baked ricotta cheesecake served w/vanilla gelato **16**

CHEESECAKE White chocolate & passionfruit cheesecake served w/vanilla gelato **15**

PIZZA NUTELLA Wood-fired pizza with nutella, fresh strawberries, roasted hazelnuts, vanilla gelato **22**

AFFOGATO Vanilla gelato with a shot of espresso coffee & frangelico liqueur **GF 16**

GELATO Vanilla, Chocolate, Hazelnut, Strawberry, Lemon sorbet, Mango sorbet **GF** 1sc **\$5.5** 2sc **\$9** 3sc **\$13**

HOT BEVERAGES

Espresso, Macchiato, Long Black, Piccolo **4**

Cappuccino, Flat white, Caffè latte, Mocha **4.5**

Hot Chocolate **4.5**

TEA English Breakfast tea, Peppermint tea, Chamomile tea **4**

DIGESTIF & LIQUEURS

LIMONCELLO Italian lemon liqueur **11**

AVERNA AMARO Italian sweet, herbal & bitter liqueur **11**

SAMBUCA (black) Italian aniseed flavoured liqueur **12**

FRANGELICO Italian hazelnut & herb flavoured liqueur **11**

GRAPPA Italian distilled spirit **12**

COGNAC Hennessy VSOP **13**