

## PANE - breads

garlic panini.....	10
rosemary salt focaccia.....	10
sicilian olives & tomato focaccia.....	12
bruschetta (one piece).....	5

## ANTIPASTI - to start menu

house olives.....	12
ascolana (veal stuffed crumbed fried olives).....	15
salami.....	12
prosciutto riserva parmer 24 months.....	18
mortadella.....	10
gorgonzola.....	15
truffle pecorino.....	18
artichoke fritti.....	15
peppers & zucchini.....	18

## ANTIPASTI -small plates

### Broken burrata

charred sourdough, basil oil, fennel salt, Calabrian chilli flakes (V).....	22
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### Calamari Fritti

Lightly floured fried baby calamari, fennel pollen salt and parsley.....	25
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### Carpaccio

grass fed southern highlands beef, mustard vinegarette, fried baby capers, parmesan and rocket greens.....	28
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### Chilli Mussels

white wine, saffron, chilli, garlic with toasted sourdough.....	30
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### Arancini Margherita (2 pieces) (V)

Traditional tomato and mozzarella filling, sugo and peccorino.....	18
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### Roasted King Prawns

garlic, chilli, tomatoes, lemon, butter & toasted sourdough.....	28
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## PRIMI- fresh pasta & gnocchi

### Seafood Spaghetti

prawns, black mussels, baby calamari, clams, garlic, a little chilli, fresh tomato, olives, evoo.....	38
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### Rigatoni

creamy rose sauce, local trawler king prawns, parsley, zucchini, cherry tomatoes & white wine.....	30
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### Tubetti

braised beef shin ragú and parmesan.....	30
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### Pappardelle

chicken, pancetta, mushrooms, peas, white wine creamy sauce.....	30
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### Spaghetti

clams, evoo, chilli, garlic, parsley, cherry tomato....	33
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### Lasagne

braised beef shin ragú, made the traditional way with all layers.....	30
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### All'amatriciana

rigatoni, chilli, pancetta, sugo, garlic.....	29
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### Tubetti

pork & fennel sausage, white wine, cherry tomato, cavolo nero, chilli.....	33
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### Gnocchi (V)

Gorgonzola, creamy white sauce, pepper, parsley, pecorino evoo.....	33
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### Ravioli (V)

housemade spinach and ricotta filled ravioli, creamy roast pumpkin sauce, sage, walnuts, basil oil.....	33
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*+\$3 for gluten free fresh pasta +\$3 to substitute pasta for gnocchi*

**We may not always list all ingredients in some dishes, so please inform us on any dietary requirements or any allergies.**

**We take every possible precaution when catering to dietary requirements however we cannot guarantee the absence of egg, nut, soy, milk, wheat and fish from anything produced in or out of our kitchen**

## SECONDI - mains

### The Fish Today

see our blackboards for our fish this week

### Veal Scaloppine

northern rivers milk fed veal, white wine, mushrooms, onions & garlic in a light creamy sauce with broccoli & potatoes.....	42
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### Cotoletta

chicken schnitzel, coated fillet in sourdough crumbs & parmesan, lemon butter, capers & sage.....	33
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### Rib Fillet (GF)

300g rib fillet steak from conondale ranges, black truffle & mushroom ragú.....	45
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## CONTORNI - sides & salads

Rocket, parmesan salad.....	15
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Parmesan crunchy potatoes, rosemary salt garlic, herbs.....	12
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House chips & garlic aioli.....	10
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Buttery broccoli, almonds, lemon.....	14
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Mix lettuce, olives, peppers, tomatoes, cucumber.....	16
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Caprese salad, fresh tomato, fior di latte, sticky balsamic, basil leaves, black olive crumble and evoo (GF) (V).....	22
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## PANINI

*Please allow minimum 20min for the panini Not available after 5pm*

eggplant, mushrooms, olives, capsicum, pesto, rocket (V).....	22
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chicken, rocket, sundried tomatoes, garlic aioli, provolone cheese.....	22
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prosciutto, rocket, artichoke, provolone cheese.....	22
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mortadella, rocket, provolone cheese, tomato relish.....	22
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## PIZZE ROSSE

<b>Margherita Pizza (V)</b> san marzano tomato, fior di latte, basil.....	25
<b>Calabrese</b> calabrese salami, leg ham, mushrooms, black olives, san marzano tomato, fior di latte.....	30
<b>Prosciutto</b> san marzano tomato, fior di latte, burrata.....	38
<b>Carne</b> calabrese salami, pork sausage, chicken, pancetta, fior di latte.....	30
<b>Suprema</b> leg ham, onion, mushrooms, capsicum, calabrese salami, fior di latte.....	30
<b>Capricciosa</b> leg ham, mushrooms, olives, artichoke, fior di latte.....	28
<b>Roast Chicken</b> chicken, onion, capsicum, pancetta, fior di latte.....	30
<b>Diavola</b> calabrese salami, house made chilli, fior di latte & calabrian chilli flakes.....	28

*- our pizzas are naturally fermented for 24hrs and hand stretched to approximately 30cm*

*we can accommodate to vegetarian or vegan.  
we make our gluten free bases so we only have a limited number  
just ask our wait staff for assistance.*

*gluten free base +\$8 fresh fior di latte  
+\$6 salsiccia +\$12 prosciutto +\$8 pancetta  
+\$8 prawns +\$4 jalapeño +\$12 burrata +\$3 vegan mozzarella*

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## PIZZE BIANCHE

<b>King Prawns &amp; Calamari</b> garlic, chilli, fior di latte, cherry tomatoes, rocket....	35
<b>Pancetta</b> potato, gorgonzola, fior di latte.....	28
<b>Funghi Pizza (V)</b> Mixed mushrooms, caramelized onion, artichoke, fior di latte & evoo.....	30
<b>Salasiccia</b> pork & fennel sausage, gorgonzola, mushroom, fior di latte & evoo.....	30

## VEGETARIAN

<b>Warmed House Olives (GF) (V)</b> .....	12
<b>Arancini Margherita (2 pieces) (V)</b> Traditional tomato and mozzarella filling, sugo and peccorino.....	18
<b>Caprese (GF) (V)</b> fresh tomato, fior di latte, sticky balsamic, basil leaves, black olive crumble & evoo.....	22
<b>Marinated Peppers &amp; Zucchini (GF)(V)</b> basil oil, garlic and parsley.....	18

## VEGETARIAN PIZZE

<b>Roast Pumpkin Pizza (V)</b> ricotta, spinach, crispy sage leaves, fior di latte.....	28
<b>Ortolana Pizza (V)</b> eggplant, mushrooms, onion, capsicum, olives, san marzano tomato, fior di latte.....	30

## VEGETARIAN PASTA

<b>Spaghetti Aglio (vegan)</b> chilli, cavolo nero, olives, cherry tomato, garlic, evoo.	25
<b>Pappardelle Funghi (V)</b> mushrooms, thyme, peas, in a light creamy sauce.	30
<b>Gnocchi (V)</b> Gorgonzola, creamy white sauce, pepper, parsley, pecorino evoo.....	33
<b>Ravioli (V)</b> housemade spinach and ricotta filled ravioli, creamy roast pumpkin sauce, sage, walnuts, basil oil.....	33

## BAMBINI - served only to children under 12 not adults

crumbed chicken & chips.....	14
spaghetti carbonara.....	14
penne bolognese.....	14
spinach & cheese ravioli, napoli sauce, parmigiano....	16
<b>Pizza Piccola</b> margherita.....	12
tomato sauce, mozzarella, ham, chicken, spicy salami & bacon.....	16
tomato sauce, mozzarella, ham (add pineapple+2).....	14
mozzarella cheese garlic).....	16

## DOLCE - something sweet

<b>Cannoli</b> vanilla bean custard, lemon, ricotta & pistachio.....	14
<b>Warm Chocolate Cake (GF)</b> chocolate cherry sauce, chocolate crumble, hazel nuts, vanilla gelato.....	16
<b>Italian Affogato</b> double espresso, vanilla bean gelato, liqueur.....	16
<b>House Made Tiramisu</b> layers of espresso coffee, liqueurs, savoiardi biscuit, mascarpone & chocolate.....	16
<b>Pizza Fritta</b> nutella, sugar & cinnamon, fresh strawberries.....	12
<b>Gelato,</b> chocolate or vanilla bean.....	4ea