

PIZZA

m a r g h e r i t a		21
Tomato sauce, buffalo mozzarella, basil & dried oregano leaves – v		
s i c i l i a n a		22
Tomato sauce, anchovies, Sicilian black olives, Sicilian salami served with fresh pecorino cheese scales		
p r o s c i u t t o e r u c o l a		25
Tomato sauce, mozzarella, rocket, sliced prosciutto & shaved parmesan		
f r u t t i d i m a r e		25
Seafood, shellfish & cherry tomatoes with oregano, parsley & extra virgin olive oil		
d i a v o l a		24
Tomato sauce, mozzarella, salami, mushroom, chilli & parmesan scales		
c a m p a g n o l a		24
Buffalo mozzarella, Italian pork sausage, potato, wild mushrooms & basil		
c a p r i c c i o s a		23
Tomato sauce, mozzarella, double smoked ham, artichokes, mushrooms, olives & basil		
v e g e t a r i a n a		22
Mozzarella, pumpkin, spinach & ricotta topped with rocket & pine nuts – v		
m a r e e m o n t i		24
Porcini mushrooms, prawns, cherry tomato, mozzarella & truffle oil		
s a l s i c c i a e p o r c i n i		24
Porcini mushroom, pork sausage, sopressa, tomato sauce, gorgonzola, mozzarella & parmesan cheese		
b i c i c l e t t a		24
Tomato sauce, smoked salmon, baby spinach, sour cream & fresh dill		
g a m b e r i e z u c c h i n e		24
Cherry tomato, prawns, tomato sauce, mozzarella cheese & grilled zucchini		

ANTIPASTI

pane, olio e balsamico		5
Fresh bread served with olive oil & balsamic – v		
pan di pizza		13
Rosemary & extra virgin olive oil or garlic & chilli – v		
calamari fritti		17
Fried baby squid with crispy jalapeno & tartare sauce		
capesante		19
Marinated scallops wrapped in flat pancetta & cauliflower puree – gf		
gamberoni		18
King prawn cutlet sautéed in creamy garlic & white wine sauce		
arancini		13
Roasted tomato & pecorino cheese risotto balls with roasted garlic aioli – v		
crocchette ai funghi		14
Crumbed Italian style mushroom & truffle oil cake in sorrento sauce – v		
antipasto dello chef		24
Selection of arancini, cured meats, & pizza bread with marinated olives & sundried tomato		

PASTA

gnocchi funghi e salsiccia		25
House made potato, ricotta & parmesan gnocchi in a white wine sauce sautéed with pork sausage, wild mushrooms & finished with smoked provola		
spaghetti ai frutti di mare		27
Fresh pipis, king prawns, scallop, baby squid & cherry tomato sautéed with chilli, garlic & bisque		
tortellini di zucca		26
Homemade tortellini stuffed with roasted pumpkin in a creamy gorgonzola sauce finished with toasted pine nuts & parmesan scales – v		
fusilli alla bolognese		23
Traditional pasta with Nonna's 3 meat bolognese sauce		
crespelle ai funghi porcini		24
Italian style crepe stuffed with béchamel, porcini mushroom, asiago cheese & truffle oil – v		
pappardelle al ragu d'agnello		27
House made pasta with braised lamb in balsamic, thyme & grated pecorino cheese		
risotto del giorno		dp
Slow cooked Arborio rice, daily special		

INSALATE + CONTORNI

a r u g u l a e p a r m i g i a n o		16
Baby rocket leaves, corella pears, beetroot chips, shaved parmesan in a mustard & balsamic dressing – v		
c a p r e s e		16
Classic Italian salad, fresh buffalo mozzarella cheese, oregano & basil, heirloom & 'rosso verace' tomatoes & extra virgin olive oil – v / gf		
i n s a l a t a d i s t a g i o n e		16
Crispy pancetta, tomatoes & butter lettuce, poached egg & black olive tartare, parmesan scales in an Italian dressing Add chicken \$6		
i n s a l a t a a l s a l m o n e		18
Smoked king salmon with crispy mesclun, potato rosti, Spanish onion, cherry tomato in a seeded mustard dressing		
f u n g h i t r i f o l a t i		12
Wild baby mushroom, sautéed in garlic & extra virgin olive oil – v		
v e r d i s a l t a t i		12
Poached greens of broccolini & baby spinach – v		

SECONDI

p e s c e f r e s c o		dp
Fresh fish of the day, with salsa verde on a Sicilian style caponata of eggplant, capsicum, zucchini, celery, olive, tomato, capers & pine nuts – gf		
p a n c i a d i m a i a l e		32
Pork belly braised in balsamic & Italian herbs with apple & rhubarb compote & aged balsamic – gf		
s u p r e m a d i p o l l o e p r o s c i u t t o		35
Pan tossed chicken breast supreme stuffed with basil taleggio, wrapped with prosciutto served with Tuscan style rosemary cream potato – gf		
c o s t o l e t t e d ' a g n e l l o		36
Marinated lamb cutlet with slow cooked blue lentils, broccolini & minted glaze – gf		
a n a t r a c o t t u r a l e n t a		35
Braised duck Maryland with plum sauce & pepperonata of yellow capsicum, red capsicum, potato & anchovies – gf		

DOLCI

t i r a m i s u		12
Traditional cake with coffee infused savoirdi biscuits, mascarpone & eggs cream, cacao and chocolate scales – v		
v a n i g l i a p a n n a c o t t a		12
Creamy vanilla bean milk custard with orange zest & chilli orange glaze – v / gf		
t o r t a a l c i o c c o l a t o		13
Grandma style chocolate cake with vanilla cream & maraschino cherry – v		
m i l l e f o g l i e		13
Puff pastry filled with strawberry and lemon custard, mascarpone & vincotto mousse – v		
a f f o g a t o		8
Classic vanilla ice cream with a shot of espresso – v		
Add Frangelico \$4		
f o r m a g g i		22
Selection of fine Australian and Italian cheeses with walnuts, muscatel grapes & crositini – v		