

ARANCINI

SIGNATURE 24.9

FILLED WITH BOLOGNESE, FIOR DI LATTE MOZZARELLA
SERVED WITH NAPOLITANA SAUCE & GRANA PADANO

PORCINI 24.9

WITH TRUFFLE CREMA AND PARMIGIANO (VG)

ZUCCA 24.9

PUMPKIN, WALNUT & GORGONZOLA (VG)

NDUJA 24.9

NDUJA, MOZZARELLA & PARMIGIANO
SERVED WITH SPICY MAYONNAISE

PRIMI PIATTI

GARLIC PIZZA (VG) 18.9

OLIVE TAPENADE PIZZA (VG) 18.9

BRUSCHETTA (VG) 21.9

GARLIC & CHEESE PIZZA, TOPPED
WITH FRESH TOMATO, BASIL,
BALSAMIC GLAZE & EVO

ANTIPASTO 39.9

SELECTION OF CURED MEATS,
CHEESE, GRILLED & MARINATED
VEGETABLES, MIXED OLIVES,
FRIED CHILLI & GARLIC PIZZA
(SERVES 2)

BURRATA (VG) 25.9

WHOLE CREAMY BURRATA WITH
STICKY CHERRY TRUSS
TOMATOES, EVO, BASIL PESTO &
CRUSTY BREAD

POLPETTE 24.9

NONNA'S CALABRESE STYLE
TENDER VEAL AND PORK
MEATBALLS, SLOW BRAISED IN
TOMATO SUGO WITH FRESH BASIL
& CRUSTY BREAD

SIZZLING GARLIC PRAWNS 29.9

SIZZLING PRAWNS COOKED IN
CHERRY TOMATO, GARLIC, BASIL
AND EXTRA VIRGIN OLIVE OIL
WITH A TOUCH OF CHILLI &
CRUSTY BREAD

CALAMARI FRITTI 27.9

TENDER FRIED CALAMARI WITH
NDUJA & ROASTED GARLIC
MAYONNAISE

- all card transactions incur surcharge of 1.8%
- Sunday surcharge 10%
- public holiday surcharge 15%

INSALATA

ROCKET & PARMESAN 17.9

ROCKET, PARMESAN, AND PEAR
WITH BALSAMIC GLAZE (GF) (VG)

CAPRESE 20.9

SLICED ROMA TOMATOES, BUFFALO
MOZZARELLA & FRESH BASIL, DRIZZLED
WITH EVO & BALSAMIC GLAZE (GF) (VG)

ITALIAN 20.9

ROCKET, ROMA TOMATOES, CUCUMBER,
RED ONION, OLIVES & FRESH BASIL WITH
A RED WINE VINAIGRETTE (GF) (VG)

BAMBINI

ALL KIDS MEALS 18.9

INCLUDES
DRINK & ICE CREAM

CHOICE OF

SPAGHETTI BOLOGNESE

FETTUCCINE AL FREDO

CHEESE PIZZA

HAM & PINEAPPLE PIZZA

CHICKEN NUGGETS & CHIPS

PASTA

LASAGNE AL FORNO 30.9

RICH BOLOGNESE, BECHAMEL,
PARMAGIANO, FIOR DI LATTE
MOZZARELLA AND FRESH PASTA,
BAKED AND SERVED WITH GRATED
PARMAGIANO

GNOCCHI AMATRICIANA 30.9

HOMEMADE GNOCCHI WITH
PANCETTA, ONION, CHILLI, BASIL &
TOMATO SUGO, TOPPED WITH
PANEGRATTATO

GNOCCHI SORRENTINA 30.9

HOMEMADE GNOCCHI OVEN BAKED
WITH A CREAMY NAPOLITANA
SAUCE, FRESH BASIL, AND MELTED
BUFFALO MOZZARELLA CHEESE (VG)

RAVIOLI (VG) 33.9

SPINACH & RICOTTA RAVIOLI IN A
CREAMY PESTO SAUCE

GAMBERI 36.9

SPAGHETTI WITH KING PRAWNS IN A
TOMATO SUGO WITH A TOUCH OF
CHILLI, GARLIC, FRESH BASIL AND
TOPPED WITH PANEGRATTATO

BOLOGNESE 29.9

SPAGHETTI PASTA WITH FEDELE'S
FAMILY RECIPE OF SLOW COOKED
BOLOGNESE SAUCE, TOPPED WITH
GRANA PADANO

BOSCAIOLA 30.9

FETTUCCINE PASTA WITH BACON,
MUSHROOMS, GARLIC & ONION IN A
CREAMY WHITE WINE SAUCE

TORTELLINI 33.9

BEEF FILLED TORTELLINI IN A CREAMY
MUSHROOM AND TRUFFLE SAUCE
TOPPED WITH GRANA PADANO

ZINGARA 36.9

FETTUCCINE WITH KING PRAWNS &
MUSHROOM IN A GARLIC & WHITE
WINE CREAM SAUCE

MARINARA 36.9

SPAGHETTI WITH A SELECTION OF
FRESH SEAFOOD, GARLIC & A TOUCH
OF CHILLI IN A NAPOLITANA SAUCE

PUTTANSECA 30.9

SPAGHETTI WITH CAPERS, OLIVES,
AND ANCHOVIES IN A NAPOLITANA
SAUCE AND TOPPED WITH
PANEGRATTATO

GLUTEN FREE PENNE AVAILABLE \$4

RISOTTO

SEAFOOD 36.9

A SELECTION OF FRESH SEAFOOD IN A GARLIC & WHITE WINE CREAM SAUCE (GF)

CRAB & PRAWN 36.9

BLUE SWIMMER CRAB & PRAWNS WITH A TOUCH OF CHILLI, GARLIC & WHITE WINE IN A CREAMY NAPOLITANA SAUCE (GF)

POLLO E FUNGHI 30.9

CHICKEN & MUSHROOM RISOTTO WITH GARLIC AND WHITE WINE IN A CREAM SAUCE (GF)

MAINS

BBQ PORK RIBS (650G) 51.9

SUCCULENT PORK RIBS SLOW COOKED IN HOMEMADE BBQ SAUCE, SERVED WITH BEER BATTERED FRIES

PESCE (GF) 39.9

GRILLED WHITSUNDAYS BARRAMUNDI SERVED WITH CRISPY CHAT POTATOES, BASIL PESTO & VINE RIPENED TRUSS TOMATOES

POLLO CACCIATORE 38.9

PAN FRIED CHICKEN BREAST WITH BLACK OLIVES & FIRE ROASTED CAPSICUM IN A RICH NAPOLITANA SAUCE (GF ON REQUEST)

POLLO GORGONZOLA 39.9

PAN FRIED CHICKEN BREAST TOPPED WITH PROSCIUTTO IN A CREAMY WHITE WINE & GORGONZOLA SAUCE, SERVED WITH ROASTED VEGETABLES (GF ON REQUEST)

COTOLETTA PARMIGIANA 38.9

HERB & PARMESAN CHICKEN SCHNITZEL, TOPPED WITH NAPOLITANA SAUCE AND MELTED MOZZARELLA, SERVED WITH ROASTED VEGETABLES

SCALLOPINE FUNGHI 39.9

TENDER VEAL BACKSTRAP WITH CREAMY MUSHROOM, GARLIC & WHITE WINE SAUCE, SERVED WITH ROASTED VEGETABLES (GF ON REQUEST)

SALTIMBOCCA 39.9

TENDER VEAL BACKSTRAP TOPPED WITH PROSCIUTTO & COOKED IN A BURNT BUTTER & SAGE SAUCE, SERVED WITH ROASTED VEGETABLES (GF ON REQUEST)

VEAL PIZZAIOLA 39.9

TENDER VEAL BACKSTRAP IN A GARLIC AND TOMATO NAPOLITANA SAUCE, SERVED WITH ROASTED VEGETABLES (GF ON REQUEST)

- all card transactions incur surcharge of 1.8%
- Sunday surcharge 10%
- public holiday surcharge 15%

F E D E L E ' S F E A S T

\$ 5 9 P P - M I N 4 P E O P L E

PIZZA BREAD, DIPS & MIXED OLIVES

CHOICE OF 2 ENTRÉE PER TABLE

SIGNATURE ARANCINI

PORCINI ARANCINI

BRUSCHETTA

POLPETTE

*SIZZLING GARLIC PRAWNS

CHOICE OF 2 PASTAS PER TABLE

FETTUCCINE BOSCAIOLA

SPAGHETTI BOLOGNESE

SPAGHETTI PUTTANSECA

GNOCCHI SORRENTINA

*SPAGHETTI GAMBERI

*FETTUCCINE ZINGARA

CHOICE OF 2 PIZZAS PER TABLE

MARGHERITA

QUATTRO CARNE

SICILIANA

CALABRESE

*PORTOFINO

*GAMBERI PICANTE

*INCURS A CHARGE OF \$7 PER ITEM PER PERSON

- all card transactions incur surcharge of 1.8%
- Sunday surcharge 10%
- public holiday surcharge 15%

PIZZA ROSSO

DIABOLO 29.9

SPICY NDUJA, FIOR DI LATTE, SALAMI, PORK & FENNEL
SAUSAGE, SPANISH ONIONS & GRANA PADANO CHEESE

MARGHERITA 28.9

SAN MARZANO TOMATO SAUCE, BUFFALO
MOZZARELLA, FRESH BASIL & EXTRA OLIVE OIL (VG)

NAPOLITANA 28.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE,
ANCHOVIES, OLIVES & FRESH BASIL

POLLO 28.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE,
CHICKEN, SPANISH ONION & BBQ SAUCE

CALABRESE 28.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE,
SALAMI, OLIVES, CAPSICUM, SPANISH ONION & CHILLI

CAPRICCIOSA 28.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, HAM,
MUSHROOM OLIVES & ANCHOVIES

QUATTRO CARNE 29.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, HAM, SALAMI,
BACON, ITALIAN SAUSAGE (BBQ SAUCE OPTIONAL)

SICILIANA 27.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, MUSHROOM,
CAPSICUM, SPANISH ONION & OLIVES (VG)

GAMBERI PICANTE 32.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, SALAMI,
PRAWNS & CHILLI

FEDELE'S SPECIAL 29.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, HAM, SALAMI,
MUSHROOMS, SPANISH ONION, CAPSICUM, PINEAPPLE & OLIVES

REGGIO 30.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, SALAMI,
MUSHROOM, BUFFALO MOZZARELLA & FRESH BASIL

AMERICANA 28.9

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, SALAMI &
FRESH BASIL



PIZZA BIANCO

TARTUFO 31.9

TRUFFLE CREMA, MUSHROOM, FIOR DI LATTE & SHAVED GRANA PADANO

PORTOFINO 32.9

GARLIC & CHILLI PRAWNS, FRESH TOMATO, FIOR DI LATTE, ROCKET & A DRIZZLE OF EXTRA VIRGIN OLIVE OIL

PESTO 29.9

BASIL PESTO BASE, FIOR DI LATTE, CHICKEN, SPANISH ONION & SEMIDRIED TOMATO

**GLUTEN FREE PIZZA AVAILABLE \$5
(NOT COELIAC FRIENDLY)**

DESSERT

TIRAMISU 19

TRADITIONAL LAYERS OF CREAMY MASCARPONE & COFFEE-SOAKED SPONGE BISCUITS

TRIO OF GELATO 19

SERVED ON OREO CRUMBS
PLEASE SEE WAITSTAFF FOR FLAVOURS

CREME BRULEE 19

WHITE CHOCOLATE AND PASSIONFRUIT BRULEE

GELATO LIMONCELLO 20

LEMON GELATO, FRESH LEMON & MINT SERVED WITH A SHOT OF LIMONCELLO

AFFOGATO 20

VANILLA GELATO, DOUBLE SHOT ESPRESSO & FRANGELICO LIQUEUR

- 
- all card transactions incur surcharge of 1.8%
 - Sunday surcharge 10%
 - public holiday surcharge 15%