

ANTIPASTI

House baked rosemary fornarina (flat focaccia) Smoked salt, hand made Del Bocia butter	16
Mount Zero marinated olives, orange zest, thyme	12
Arancini ai Funghi <i>Truffle-pecorino, Swiss brown mushroom, mozzarella & black pepper with truffle aioli (4) (v)</i>	19
La Caprese <i>Fresh buffalo mozzarella, heirloom tomato, roasted capsicum sauce, compressed watermelon, fresh basil, crunchy rustic sourdough (gf on req)</i>	28
Wagyu Bresaola <i>Finely sliced bresaola, whipped ricotta, witlof, green tomato, salsa verde</i>	28
Tuna Crudo <i>Yellow fin tuna, passion fruit and lime emulsion, pickled shallot, parsnip chips, parsley oil (l)</i>	28
Vitello Tonnato <i>Finely sliced poached veal girello, tuna & anchovy mayo, veal jus, pickled celery, crispy capers (gf, df)</i>	26
Calamari Fritti <i>Crispy baby calamari, wild rocket, aioli, fresh lemon (l)</i>	28
Antipasto della Casa <i>Hand-sliced Prosciutto San Daniele DOP, buffalo mozzarella, coccoli fried dough (perfect to share)</i>	42

Dietary requirements? Please let us know and our kitchen team will do their best to accommodate!

Seafood source- A - Australia, I - Imported, M - Mixed

PRIMI - HANDMADE FRESH PASTA

Ravioli Cacio e Pepe <i>Pecorino, ricotta and black pepper ravioli, baby asparagus, lemon butter, fried zucchini (v)</i>	39
Calamarata allo Scoglio <i>Tiger prawns, pink ling, clams, mussels, cherry tomatoes, garlic oil (M)</i>	44
Tajarin al Granchio <i>Market spanner crab, bisque, lemon zest, crunchy pangrattato, parsley E.V.O.O. (A)</i>	48
Tagliatelle alla Bolognese <i>Wagyu three cut beef ragu, soffritto, Rosso Gargano tomato, Grana Padano cheese (df on req)</i>	39
Gnocchi al Ragu d'Agnello <i>Slow cooked lamb shoulder ragu, rosemary, tomato sugo, pecorino Romano (df on req)</i>	41

SECONDI

Il Pollo Arrosto <i>Free-range half chicken, roasted & glazed with lemon-chicken jus, salsa verde</i>	42
Barramundi Humpty Doo <i>Crispy skin NT barramundi fillet, broad bean puree, charred asparagus, spiced colatura d'alici, lemon, fresh herbs (gf)</i>	44
Scotch Fillet 300g, Grass Fed, MBS 2+ <i>Southern Range beef tagliata cooked to your liking, green peppercorn and red wine jus (gf, df) And your choice of side dish (Contorni)</i>	62

CONTORNI

Insalata <i>Rocket leaves, parmigiano, pear, balsamic vinaigrette, toasted walnuts (gf, vegan on req)</i>	17
Broccolini <i>Toasted almonds, garlic oil, pecorino cheese (gf)</i>	18
Patatine Fritte (fries)	15
Rosemary Roasted Potatoes <i>Crunchy chat potatoes, rosemary, smoked salt</i>	16

PIZZA!

Our pizza is made with love and undergoes a meticulous 48 hour proving process to make the perfect pizza.

Margherita 24

Rosso Gargano tomato, fior di latte mozzarella, fresh basil, E.V.O. oil (v)

Donnie's Capricciosa 30

Rosso Gargano tomato, fior di latte mozzarella, Italian ham, field mushrooms, kalamata olives (+ anchovies \$4)

Hot Salame 28

Rosso Gargano tomato, fior di latte mozzarella and Tuscan style hot salami (+ spicy honey \$2)

Cacciatorino Salame 29

Rosso Gargano tomato, fior di latte mozzarella and cacciatorino mild salami (+ spicy honey \$2)

Prosciutto, Rocket & Bufala 36

Rosso Gargano tomato, fior di latte mozzarella, rocket leaves, prosciutto di Parma, fresh buffalo mozzarella

Patate 30

Fior di latte, roasted potatoes, pancetta, pecorino, snow pea tendrils

Asparagi e Carciofi 30

Straw-smoked provola, Roman-style artichokes, chilli and onion sautéed asparagus, lemon & mint whipped ricotta (v)

Mimosa 29

Cream, fior di latte, Italian ham, roasted corn

Carciofi al Blu 30

Garlic EVO oil, fior di latte, Roman-style artichokes, creamy blue (v) (+ Prosciutto \$6)

Boscaiola 32

Rosso Gargano tomato, fior di latte mozzarella, sautéed onion, mushrooms, sweet peas and pancetta

Gamberi 30

Rosso Gargano tomato, fior di latte mozzarella, parsley, garlic and lemon zest marinated prawns (imported) (+ anchovies \$4)

VEGAN PIZZA!

La Verde 25

Rosso Gargano tomato, coconut-based mozzarella, coconut-based parmesan, basil, EVO oil

Il Bosco Verde 32

Rosso Gargano tomato, coconut-based mozzarella, Roman-style artichokes, chilli and onion sautéed asparagus, sweet peas

MENU BAMBINI

Butter and parmigiano pasta 18

Napoli and parmigiano pasta 18

Fish n' chips, tomato sauce 18

DOLCI

Crostata ai Frutti di Bosco 18

Fresh berry tart, whipped citrus ricotta

Tortino al Cioccolato 18

Warm dark chocolate fondant, vanilla bean gelato, hazelnut crumble

Classic Tiramisu 18

Espresso coffee, savoiardi, Kahlua liqueur, mascarpone cream

House Made Gluten Free Cannolo 14

Ricotta, orange, cinnamon & pistachio cannolo

Affogato 12

Vanilla bean gelato, espresso caffè' (add your liqueur +14)

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