

ANTIPASTI

House baked rosemary fornarina (flat focaccia) Smoked salt, hand made Del Boccia butter	14
Mount Zero marinated olives, orange zest	10
Arancini Truffle-pecorino, Swiss brown mushroom, mozzarella & black pepper with truffle aioli (4) (v)	18
Burrata Burrata cheese, eggplant and capsicum caponata, pine nuts (gf) (great with Fornarina)	26
Tonno Crudo Yellowfin tuna crudo, tomato and cucumber concasse, lime zest, pickled shallot, fried capers	27
Polpo Roasted octopus, chickpea, pomegranate, za'atar, nduja	29
Vitello Tonnato Finely sliced poached veal girello, tuna mayo, veal jus, pickled celery, caperberries (gf, df)	26
Calamari Fritti Crispy baby calamari, wild rocket, aioli, fresh lemon	26
Antipasto della Casa Prosciutto San Daniele DOP, stracciatella cheese, coccoli fried dough (perfect to share)	36

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

PRIMI - HANDMADE FRESH PASTA

Rigatoni all' Amatriciana Guanciale (cured pork cheek), san marzano tomato, pecorino, black pepper	38
Ravioli alla Zucca Pumpkin & ricotta ravioli, sage infused brown butter, salted ricotta, toasted hazelnut	39
Gnocchi al Ragu d'agnello Slow cooked lamb shoulder ragu, Rosso Gargano tomato, Grana padano	40
Tagliolini Tagliolini pasta, market spanner crab, cherry tomato, bisque, lemon zest, parsley oil	42
Tagliatelle all' Anatra Confit duck, king brown, shimeji and porcini mushroom, Nebbiolo reduction, Grana padano (Gluten free gnocchi, gluten free pasta and vegan ravioloni available)	44

SECONDI

Barramundi Crispy skin barramundi fillet, cauliflower puree, roasted Brussels sprouts, golden raisins, baby capers, fresh lemon (gf)	40
Pollo Arrosto Roasted free range chicken breast, silken potato, sautéed oyster mushrooms, grilled leek, chicken jus (gf)	39
Scotch Fillet 300g, Grass Fed, MBS 2+ Southern Range beef tagliata cooked to your liking, green peppercorn and red wine jus (gf, df) And your choice of side dish (Contorni)	55

CONTORNI

Roasted Carrots Honey-mustard roasted carrots, goat's curd, pomegranate, toasted hazelnuts (gf)	18
Patatine Fritte (fries) Aioli (df)	14
Insalata Rocket leaves, parmigiano, pear, balsamic vinaigrette, toasted walnuts (gf, vegan on req)	16

PIZZA!

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

Margherita 24

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

Donnie's Capricciosa 29

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

Stelly's Salame 28

San Marzano tomato, fior di latte mozzarella, your choice of Tuscan style hot salami or mild (+ spicy honey \$2)

Prosciutto, Rocket & Bufala 36

San Marzano tomato, fior di latte mozzarella, rocket leaves, prosciutto di parma, bufala

Tartufo e Porcini 32

Truffle base, fior di latte mozzarella, roasted potatoes, porcini and field mushrooms, roasted hazelnuts (v)

Salsiccia e patate 29

Fior di latte mozzarella, smoked scamorza, Italian sausage, roasted potatoes, caramelised onions, rosemary

Broccoli e Olive 29

San Marzano tomato, fior di latte mozzarella, citrus broccoli with kalamata olives and parmesan (v) (+hot salame \$4)

La Porro 30

Fior di latte mozzarella. smoked scamorza. roasted leek, oyster mushrooms (v) (+ Italian sausage \$4)

Gamberi Rossa 30

San Marzano tomato, fior di latte mozzarella, parsley and garlic marinated prawns (+ anchovies \$4)

VEGAN PIZZA!

La Verde 25

San Marzano Tomato, coconut-based mozzarella, coconut-based parmesan, basil, EVO oil

Broccoli Verde 29

San Marzano tomato, coconut-base mozzarella, citrus broccoli with kalamata olives and coconut-base parmesan (Vegan)

Tartufo Verde 32

Truffle base, coconut-based mozzarella, roasted potatoes, porcini and field mushrooms, roasted hazelnut (Vegan)

MENU BAMBINI

Butter and parmigiano pasta 15

Napoli and parmigiano pasta 15

Fish n' chips, tomato sauce 15

DOLCI

Sicilian Tart 18

Ricotta and orange tart, marinated strawberries, couli, pistachio and meringue crumble

Dark Chocolate Lava Tortino 16

Vanilla bean gelato, crushed hazelnut

Classic Tiramisu 16

Espresso coffee, savoiardi, Kahlua liqueur, mascarpone cream

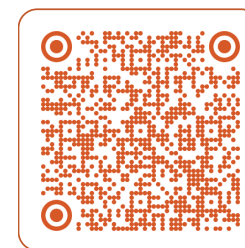
House Made Gluten Free Cannolo 12

Ricotta, orange and cinnamon gluten free cannolo, pistachio

Affogato 8

Vanilla bean gelato, espresso caffe' (add your liqueur +12)

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