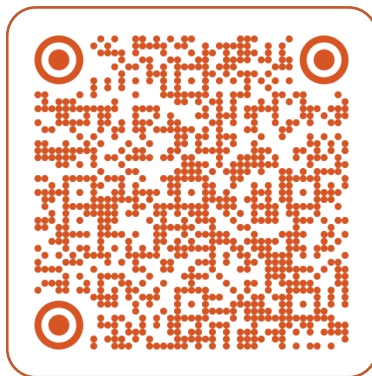




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LUNCH 12PM - 2:30PM
(DINE IN AND TO GO)

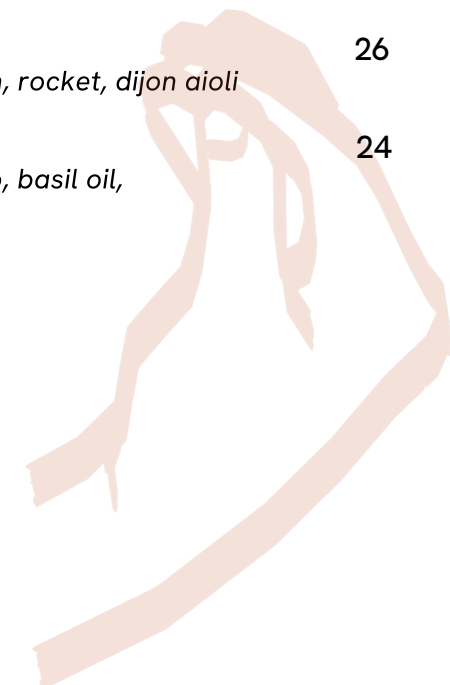
FORNARINA

House-baked Fornarina;

- Rosemary with E.V.O oil, smoked salt 8
- San marzano tomato sauce, Sicilian oregano, E.V.O. oil, smoked salt 8

HOUSE BAKED PANUOZZO (NEAPOLITAN PANINO)

- Crudo** 24
Prosciutto di Parma, truffle cream, stracciatella cheese, rocket
- 'Steak Sanga'** 26
Scotch fillet, cheddar, carmelised red onion, rocket, dijon aioli
- Burrata** 24
Burrata cheese, heirloom tomato, pistachio, basil oil, white balsamic dressing



PIZZA!

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

Margherita <i>San Marzano tomato, fior di latte mozzarella, fresh basil, E.V.O. oil (v)</i>	24
La Verde <i>San Marzano Tomato, coconut-based mozzarella, coconut-based parmesan, basil, EVO oil (Vegan)</i>	25
Donnie's Capricciosa <i>San Marzano tomato, fior di latte mozzarella, Italian ham, field mushrooms, kalamata olives (+ anchovies \$4)</i>	29
Stelly's Salame <i>San Marzano tomato, fior di latte mozzarella, your choice of Tuscan style hot salami or mild (+ spicy honey \$2)</i>	28
Prosciutto, Rocket & Bufala <i>San Marzano tomato, fior di latte mozzarella, rocket leaves, prosciutto di parma, bufala</i>	36
Tartufo e Porcini <i>Truffle base, fior di latte mozzarella, roasted potatoes, porcini and field mushrooms, roasted hazelnuts (v)</i>	32
Tartufo Verde <i>Truffle base, coconut-based mozzarella, roasted potatoes, porcini and field mushrooms, roasted hazelnut (Vegan)</i>	32
Salsiccia e patate <i>Fior di latte mozzarella, Italian sausage, roasted potatoes, caramelised onions, rosemary</i>	29
Salsiccia e Broccoli <i>San Marzano tomato, fior di latte mozzarella, smoked scamorza, Italian sausage, 'nduja and roasted broccoli</i>	30
Gamberi Rossa <i>San Marzano tomato, fior di latte mozzarella, parsley and garlic marinated prawns, roasted broccoli (+ 'nduja \$4, + anchovies \$4)</i>	32

CUCINA

Ravioloni Cacio e Pepe <i>Ricotta, pecorino cheese & lemon zest large filled ravioli, black pepper, zucchini, semi-dried broad beans, saffron butter, hazelnuts (v)</i>	24
Gnocchi al Ragu <i>Slow cooked beef and pork ragu, fennel soffritto, San Marzano tomato, Grana Padano cheese (gf on req)</i>	28
Taglionini al Nero <i>Squid ink tagliolini pasta, market spanner crab, cherry tomato, bisque, lemon zest, parsley oil</i>	32
Pollo Arrosto <i>Roasted free range chicken breast, EVOO crushed potatoes, sautéed oyster mushrooms, grilled leek, chicken jus (gf, df)</i>	28
Barramundi alla Pugliese <i>Crispy skin barramundi fillet, cherry tomato and clam guazzetto, capers, Ligurian olives, Sicilian oregano, basil oil (gf, df)</i>	32
Crispy Calamari <i>Wild rocket, aioli, fresh lemon</i>	24
Broccolini <i>Roasted broccolini, pecorino romano, garlic E.V.O.O., almonds (gf, vegan on req)</i>	15
Patatine fritte (fries) <i>Aioli</i>	13
Insalata <i>Rocket leaves, parmigiano, balsamic vinaigrette, toasted walnuts (gf, vegan on req)</i>	14
DOLCI	
Classic tiramisu <i>Espresso coffee, savoiardi, Kahlua liqueur, mascarpone cream</i>	14
Dark Chocolate Tortino <i>With vanilla bean gelato, crushed hazelnuts</i>	16
House Made Gluten Free Canolo <i>Ricotta, orange and cinnamon gluten free cannolo, pistachio</i>	8
Affogato <i>Espresso, vanilla bean gelato (Add liqueur + 12)</i>	8