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

CUCINA

House-baked Fornarina (flat focaccia) <i>Smoked salt, hand made Del Boccia butter</i>	16
Arancini ai Funghi <i>Truffle-pecorino, Swiss brown mushroom, mozzarella and black pepper with truffle aioli (4) (v)</i>	16
Crispy Calamari <i>Wild rocket, aioli, fresh lemon (l)</i>	24
Il Pollo Arrosto <i>Free range half chicken, roasted and glazed with lemon-chicken jus, salsa verde</i>	34
Barramundi Humpty Doo <i>Crispy skin NT barramundi fillet, broad bean puree, charred asparagus, Nduja oil, lemon, fresh herbs (gf)</i>	34
'Steak Sanga' Panuozzo <i>Scotch fillet, cheddar, caramelised red onion, rocket, dijon aioli</i>	28

PASTA

Ravioli Cacio e Pepe con Asparagi <i>Pecorino, ricotta and black pepper ravioli, asparagus, brown butter, crunchy pangrattato (v)</i>	27
Tajarin al Grancio <i>Market spanner crab, bisque, lemon zest, crunchy pangrattato, parsley, E.V.O.O. (A)</i>	34
Tagliatelle alla Bolognese <i>Three cut beef ragu, pancetta, soffritto, Rosso Gargano tomato, Grana Padano cheese (df on req)</i>	29
Gnocchi al Ragu d'Agnello <i>Slow cooked lamb shoulder ragu, rosemary, tomato sugo, pecorino Romano (df on req)</i>	32

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, sauteed 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

CONTORNI

Insalata 14
Rocket leaves, radicchio, parmigiano, pear, balsamic vinaigrette, toasted walnuts (gf, vegan on req)

Patatine Fritte (fries) 14
Aioli

Rosemary Roasted Potatoes 14
Crunchy char potatoes, rosemary, smoked salt

DOLCI

Classic Tiramisu 16
Espresso coffee, savoiardi, Kahlua liqueur, mascarpone cream

Dark Chocolate Lava Tortino 16
With vanilla bean gelato, crushed hazelnuts

Affogato 10
Espresso, vanilla bean gelato (Add liqueur + 12)