

FOOD *Menu*



Cooking with Fine Ingredients & Love



ANTIPASTI *Entrée*

Tagliere Misto /Meat & Cheese Platter of the House

\$47

DOP San Daniele prosciutto, bresaola Valtellina, salame felino,
DOP gorgonzola picante blue cheese, Asiago pressato di montagna DOP,
Italian marinated artichokes and selected pickles.

Mixed Olives

\$11

House marinated green olives of Cerignola,
baby black Ligurian & black Kalamata.

Herb Focaccia

\$11

Freshly baked focaccia with oregano,
premium cold pressed evoo & salt flakes.

Smoked eggplant croquettes

\$15

Smoked eggplant bocconcini with DOP Parmigiano Reggiano cheese.
Served on a bed of rocket & with aioli sauce.

Beef Arancini della Casa

\$15

Arancini balls with beef Bolognese, peas & provola cheese.
Served on a bed of rocket & finished with DOP Grana & house aioli.

Porcini & Black Truffle Arancini

\$17

Arancini balls with porcini mushrooms,
black truffle of San Giovanni dei Gelsi & provola cheese.
Served on a bed of rocket & with pecorino & house green mayonnaise.

Chili Mussels Sardinian Style

\$29

Australian Mussels cooked with chilli, garlic and Napoletano sauce.
Served with our house carasau bread.

Hand cut potato wedges

\$15

Hand cut potato wedges, roasted and fried. Seasoned with Italian herbs,
DOP Reggiano parmesan and served with housemade aioli & secret sauce.

Bruschetta focaccia

\$16

Diced Roma tomatoes, fresh basil, premium cold pressed evoo,
a touch of garlic & salt flakes on a freshly baked focaccia.
add DOP San Daniele prosciutto \$14 / add Buffalo DOP mozzarella \$12

Confit garlic & rosemary focaccia

\$12

Freshly baked focaccia with confit garlic cream, rosemary,
premium cold pressed evoo & salt flakes.

Housemade Sardinian Pane Guttiau bread

\$12

Traditional thin and crispy flatbread from Sardinia,
baked to a crisp and perfect alongside fine cheeses and antipasti.

Italian style salt & pepper squid rings

\$28

WA wild catch king prawns & baby octopus
Served with lemon, zucchini & house green mayonnaise.

PIZZE *Regionali - House*

Amore Mio Margherita

\$28.5

Mozzarella di Bufala Campana DOP, tomato sauce, fresh basil, fior di latte mozzarella, oregano & premium cold pressed evoo.

Devil woman

\$31.5

Cacciatore salami, provola piccante selezione Auricchio, grilled capsicum, Kalamata olives, fior di latte mozzarella, tomato sauce, oregano & chilli.

Montanara / Highlander

\$34.5

Pesto of porcini mushrooms & San Giovanni dei Gelsi black truffle, stracchino cheese, mushrooms & trifolati mushrooms, premium leg ham & fior di latte mozzarella. Finished with white truffle oil & DOP pecorino.

Ortolana

\$29.5

Grilled capsicum, zucchini & eggplant, fior di latte mozzarella, tomato sauce, fresh basil, grated DOP Reggiano parmesan, oregano & premium evoo.

Super capricciosa alla Bismark

\$32.5

Premium leg ham, mushrooms & trifolati mushrooms, grilled artichokes, Kalamata olives, egg, cracked black pepper, fior di latte, tomato sauce & oregano. Finished with shaved DOP Grana Padano parmesan & white truffle oil infusion.

Crudo rucola & grana

\$32

DOP San Daniele prosciutto on a margherita base with rocket, cherry tomatoes, premium evoo & shaved DOP Grana Padano parmesan.

Babbalucca

\$33

Porcini mushrooms, housemade pork sausage, stracchino, DOP Taleggio, fior di latte mozzarella, tomato sauce and shaved DOP Grana Padano parmesan.

Funghi

\$29.5

Mushrooms & trifolati mushrooms, stracchino cheese, fior di latte mozzarella, tomato sauce, a touch of garlic & fresh parsley.

Hot Sardegna

\$32

DOP Pecorino Sardo, housemade Campidanese pork sausage, onions, black Kalamata olives, mozzarella, tomato sauce, chilli & cracked black pepper.

Crudo & porcini

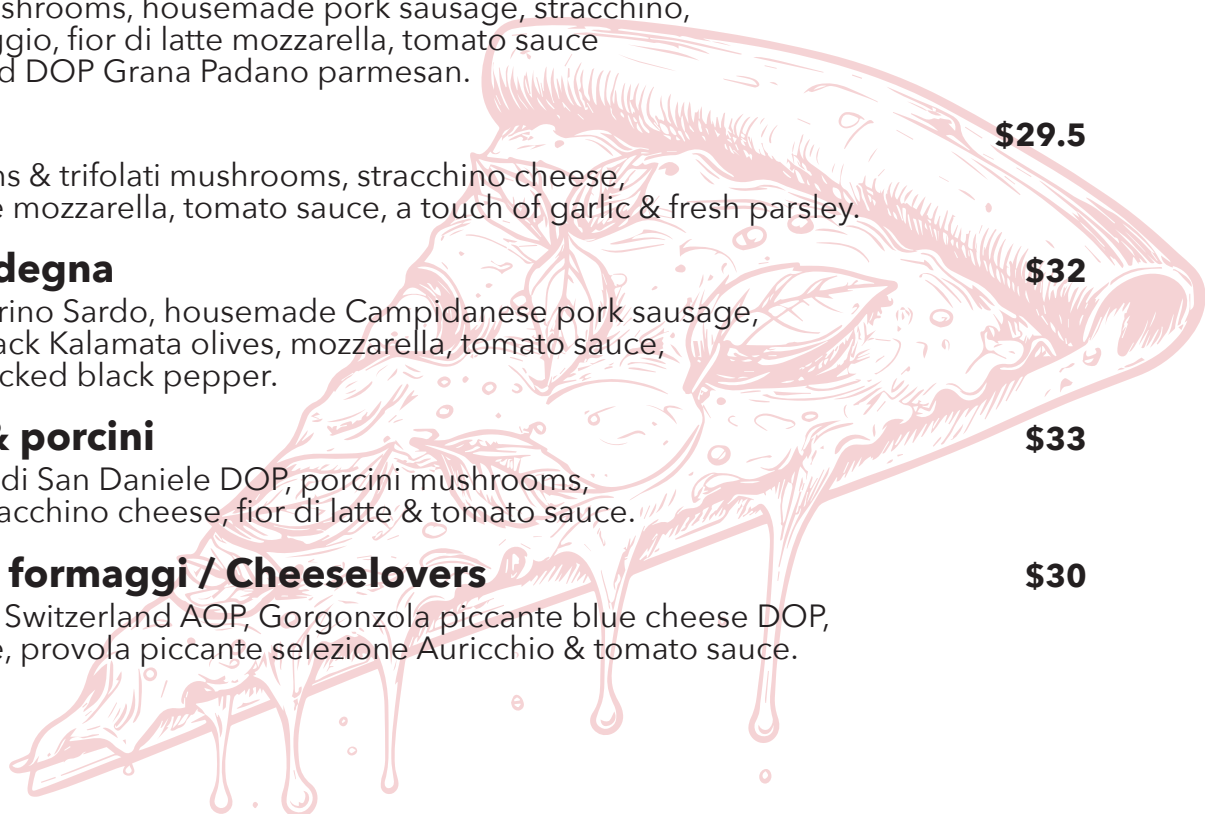
\$33

Prosciutto di San Daniele DOP, porcini mushrooms, melted stracchino cheese, fior di latte & tomato sauce.

Quattro formaggi / Cheeselovers

\$30

Emmental Switzerland AOP, Gorgonzola piccante blue cheese DOP, fior di latte, provola piccante selezione Auricchio & tomato sauce.



PIZZE *Regionali - House*

San Daniele

\$33.5

Mozzarella di Bufala Campana DOP, prosciutto di San Daniele DOP, a touch of fior di latte mozzarella & tomato sauce.

4 X 4 (pizza bianca)

\$33

4 Cheeses & 4 mushrooms: Taleggio DOP, stracchino, DOP Grana Padano parmesan & fior di latte with 2 porcini mushroom varieties, mushrooms & trifolati.

Friarielli rossa

\$31.5

Naples broccolini, housemade Italian pork sausage, fresh chilli, fior di latte mozzarella & tomato sauce.

Burrata special

\$35.5

A creamy handcrafted fior di Burrata melted and surrounded by DOP San Daniele prosciutto, fresh basil, tomato sauce and a filo of premium cold pressed evoo.

Golosa

\$31.5

Salame cacciatore, Chèvre goat curd, basil pesto Genovese, grilled capsicum, premium Kalamata olives, fior di latte mozzarella and tomato sauce.

Tirolese

\$33

Speck prosciutto San Michele, porcini mushrooms, würstel sausage, mascarpone, fior di latte mozzarella, tomato sauce and shaved DOP Grana Padano parmesan.

Nduja

\$31.5

Nduja Calabrese hot sausage, red onions, green olives, anchovy fillets, fior di latte & tomato sauce.

Pizza Caprese (pizza bianca)

\$31

Mozzarella di Bufala Campana DOP, sliced Roma tomatoes, oregano, a touch of fior di latte mozzarella, fresh basil & premium cold pressed evoo.

Melanzane parmigiana

\$28.5

Grilled eggplant, grated DOP Reggiano parmesan, fresh basil, tomato sauce with a touch of garlic, premium cold pressed evoo & oregano.

Crema di provola

\$29.5

Provola piccante selezione Auricchio cream cheese, aged salame casalingo, grilled artichokes, basil, tomato sauce, fior di latte & oregano.

4 Mori

\$32

Salame cacciatore, porcini mushrooms, cream of DOP pecorino Sardo cheese, 4 black olives, tomato sauce & fior di latte mozzarella.

Vulcano

\$30.5

Nduja Calabrese hot sausage, fresh rocket, sliced chilli, fior di latte mozzarella & tomato sauce.

PIZZE *Regionali - House*

Bresaola (pizza bianca)

\$31.5

Premium beef bresaola, fior di latte mozzarella, fresh rocket, cherry tomatoes, cold pressed evoo & shaved DOP Grana Padano parmesan.

Capricciosa

\$30.5

Grilled artichokes, mushrooms, free-range leg ham, black Kalamata olives, fior di latte mozzarella, tomato sauce & oregano.

Pizza Pugliese

\$28.5

A creamy handcrafted fior di Burrata, basil, tomato sauce & a filo of evoo.

Monte Serpeddì

\$32.5

Housemade Campidanese pork sausage, mix mushrooms, premium black Kalamata olives, fior di latte mozzarella, fresh chilli & tomato sauce. Finished with grated DOP pecorino Sardo & a filo of white truffle oil infusion.

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\$32.5

Italian DOP San Daniele prosciutto & French Camembert, cherry tomatoes, fior di latte mozzarella, tomato sauce and shaved DOP Grana Padano parmesan.

Emiliana special (pizza bianca)

\$32.5

A creamy handcrafted fior di Burrata cheese surrounded by premium mortadella, pistachio nuts & a touch of fior di latte mozzarella.

Rustica

\$31

Housemade Campidanese pork sausage, grilled capsicum, DOP Gorgonzola piccante blue cheese, black Kalamata olives, fior di latte & tomato sauce.

SEAFOOD *Pizzas*

Prawn marinara

\$33.5

House marinated prawn meat with garlic & parsley, marinara tomato sauce, fresh chilli, oregano, a touch of fior di latte mozzarella & fresh parsley.

Salmone (pizza bianca)

\$32

Smoked TAS salmon, caviar, mascarpone cheese, red onions, capers, a touch of fior di latte mozzarella, cracked black pepper & fresh parsley.

Frutti di mare

\$32

House marinated prawn meat with garlic & parsley, clams (shell on), house marinated mussels, fish sticks, Kalamata olives, marinara tomato sauce and a touch of fior di latte mozzarella & fresh parsley.

Tonny

\$30

Premium Mediterranean yellow fin Sicilian tuna, basil pesto Genovese, cherry tomatoes, red onion, fior di latte mozzarella & tomato sauce.

BAKED Calzones

Classico con ricotta

\$32

Premium free-range leg ham, fresh farm ricotta, DOP Reggiano parmesan, fior di latte mozzarella, tomato sauce, fresh basil, cold pressed evoo & oregano.

Calzone bomba

\$32

Hot salame casalingo, DOP Asiago cheese, Emmental Le Gruyere Switzerland AOP, fior di latte mozzarella & tomato sauce. Gratinato with DOP Gorgonzola piccante blue cheese.

Cotto e funghi

\$29

Premium free-range leg ham, mushrooms and trifolati mushrooms, mozzarella & tomato sauce.

Calzone Francescano

\$35

An inside of porcini mushrooms, stracchino, DOP Taleggio, free-range leg ham, mix mushrooms, fior di latte. Topped with porcini mushroom sauce and finished with shaved DOP Grana Padano parmesan & white truffle oil infusion.

Margherita calzone

\$24

Fior di latte mozzarella, tomato sauce, fresh basil, oregano and a filo of premium cold pressed evoo.

GOURMET AUSSIE Pizzas

4 Meats

\$31.5

Chorizo sausage, free-range leg ham, rolled pancetta, aged salami free-range, mushrooms, fior di latte mozzarella, tomato sauce and oregano.

Shepherd

\$31.5

Housemade roast lamb sausage, Chèvre goat curd, artisan semi-dried tomatoes, caramelised onion relish, spinach & a touch of fior di latte mozzarella.

Suprema 3

\$35.5

First section: premium leg ham hot salami casalingo, rolled pancetta & mushrooms.

Second section: mild chorizo sausage, grilled capsicum, egg with pepper & salt flakes.

Third section: housemade pork sausage, garlic & rosemary baked potatoes & onions. Everything on a margherita base finished with oregano.

DELUXE *Pizzas*

Fior di pizza

\$39

A fresh creamy handcrafted fior di Burrata, DOP San Daniele prosciutto, cherry tomatoes, fresh rocket, sprinkled with first class evoo.
Everything on a margherita base with a touch of fior di latte mozzarella.

Mari e monti / Mountain & sea

\$39

Mountain side: housemade pork sausage, porcini mushrooms, DOP Taleggio and fior di latte mozzarella. Topped with tomato sauce & shaved DOP Grana parmesan.

Sea side with two sections: one with house marinated prawn meat, olives and marinara tomato sauce, the second with smoked TAS salmon, mascarpone cheese and caviar, both finished with fresh parsley.

Milano

\$37

DOP San Daniele prosciutto, mozzarella di Bufala Campana DOP, Premium black olives, cherry tomatoes, shaved DOP Grana Padano parmesan, a touch of fior di latte mozzarella and tomato sauce.

Lord Micial

\$65

Sliced black summer truffle from Centro Tartufi Molise, DOP San Daniele prosciutto, organic mountain porcini mushrooms, DOP Taleggio, famigliole trifolati mushrooms and stracchino. Everything on a base of San Giovanni dei Gelsi black truffle and porcini pesto with fior di latte mozzarella. Finished with a filo of world class CTM white truffle oil infusion & grated DOP pecorino.

REGULAR *Pizzas*

Regular margherita

\$24.5

Fior di latte mozzarella, tomato sauce, oregano, premium cold pressed evoo & basil.

Napoli

\$25.5

Anchovy fillets, capers, fior di latte, mozzarella, tomato sauce, oregano & basil.

Canadese

\$27.5

Premium free-range leg ham, mushrooms, würstel sausage, tomato sauce, fior di latte mozzarella & oregano.

Salami

\$25.5

Free-range aged salami, mozzarella, oregano, tomato sauce & fresh basil.

Veggies

\$27.5

Mushrooms, grilled capsicum, black Kalamata olives, fior di latte mozzarella, tomato sauce, oregano & fresh basil.

4 Stagioni

\$28

4 different sections: grilled artichokes, premium leg ham, mushrooms and Kalamata olives on a margherita base with oregano.

Ham & cheese

\$25.5

Premium free-range leg ham, fior di latte mozzarella & tomato sauce.

Hot casalingo

\$27.5

Hot salame casalingo, provola piccante selezione Auricchio, fior di latte mozzarella, tomato sauce, oregano & basil.

Ham & mushrooms

\$26.5

Premium free-range leg ham, mushrooms, fior di latte mozzarella & tomato sauce.

Cacciatore

\$27.5

Premium cacciatore sausage, black Kalamata olives, fior di latte mozzarella, fresh basil, oregano & tomato sauce.

Pancetta & patate (bianca)

\$26

Rolled pancetta, garlic & rosemary baked potatoes & fior di latte mozzarella.

Hawaiana

\$26

Premium free-range leg ham, pineapple, fior di latte mozzarella & tomato sauce.

HOUSE *Steak*

WA premium Angus Striploin fonduta 350gr

\$63

Grilled delicacy Angus beef top cut covered in melted DOP Fontina cheese from Val D'Aosta Italy, stir fried mushrooms. Served with a side of salad & red wine jus.
add hand cut chips & aioli \$9 / add freshly baked focaccia \$9

PASTA *Selection*

Ravioli Sardi / Culurgiones (not available gluten free)

\$37.5

This fresh durum wheat pasta is handcrafted one by one with a creamy filling of potato, DOP pecorino Sardo cheese, mint & a fresh garlic evoo infusion. Seasoned with a light tomato sauce, basil & pecorino Sardo DOP.

Homemade egg pappardelle

Wild boar ragù alla cacciatora

\$37

This traditional Italian, rich and intensely flavoured pasta sauce is made with marinated Australian wild boar meat slow cooked with veggies, spices, red wine, tomato sauce, a bit of chilli, green olives of Cerignola & black Kalamata. Finished with DOP Reggiano & a filo of world class cold pressed evoo.

Crema di funghi Porcini & Taleggio

\$37.5

Juicy organic porcini mushrooms cooked into a creamy sauce with fresh mascarpone & DOP Taleggio cheese. Finished with DOP parmigiano Reggiano and a filo of white truffle oil infusion from Centro Tartufi Molise.

Lamb ragù

\$36.5

Tender ragù of lamb, slow cooked with veggies & tomato sauce into a strongly flavoured sauce. Seasoned with shaved organic pecorino Sardo.

Bronze-Drawn Pasta

Spaghetti alla Marinara

\$47

This seafood spaghetti marinara is made with wild WA king prawns, Australian mussels, Mediterranean Gold caviar (bottarga), premium Australian scallops, Sea Urchin cherry marinara sauce, chili (mild), a squeeze of lemon juice, premium cold pressed evoo & a touch of fresh parsley.

Gnocchetti Sardi

\$34

Traditional durum wheat baby gnocchi from South Sardinian with a sauce made according to tradition with our housemade fresh Campidanese pork and fennel sausage and saffron. Finished with DOP pecorino cheese & cracked black pepper.

Traditional Carbonara

\$33.5

Following the traditional Italian recipe; our housemade smoked guanciale (cured pork cheek), eggs & a mix of DOP Reggiano, DOP pecorino Romano & black pepper.

Boscaiolo spaghetti (vegan)

\$35

Mixed mushroom sauce of porcini, field mushrooms & trifolati tossed with a pesto of San Giovanni dei Gelsi black truffle & porcini mushrooms, fresh parsley.

***Gluten free option your choice of penne or gnocchi**

SIDES *Conterni*

Amore Mio salad

Premium Chèvre goat cheese, fresh rocket, cherry tomatoes, black Kalamata olives, shaved red onion, Modena Balsamic IGP glaze, premium cold pressed evoo & salt flakes.

\$22.5

Burrata salad

A creamy fior di Burrata & cherry tomato salad, fresh rocket, seasoned with 100% cold pressed Italian evoo, salt flakes & fresh basil.

\$26

Hand cut potato wedges

Hand cut potato wedges, roasted and fried. Seasoned with Italian herbs, DOP Reggiano parmesan and served with housemade aioli & secret sauce.

\$15

KIDS *Meals*

Bugs Bunny Pizza

\$22

A rabbit shaped pizza with fior di latte mozzarella, tomato sauce with a ham mouth, olive eyes, cherry tomato nose & pineapple ears.

Kids pizza

\$25.5

A 10" pizza with fior di latte mozzarella, tomato sauce & up to 3 ingredients of their choice: ham, mushrooms, olives, salami, fresh basil, pineapple, tomatoes.

Kids Bolognese

\$16

Slow cooked rich beef Bolognese ragù sauce, premium DOP Reggiano parmesan. Served with spaghetti.

Kids Napoletana

\$13

Napoletana sauce with premium DOP Reggiano parmesan & a filo of world class evoo. Served with spaghetti.

PIZZA *Extras*

Vegan cheese swap (no charge)

Additional vegan cheese (+\$5)

Cheese

Mozzarella di Bufala Campana DOP (+\$11)
Fior di Burrata cheese (+\$13)
Fior di latte mozzarella (+\$5)
Gorgonzola blue cheese picante DOP (+\$8)
Premium goat cheese (+\$8)
Grated DOP pecorino Romano (+\$4.5)
Shaved DOP Grana Padano parmesan (+\$4.5)
grated DOP Reggiano parmesan (+\$4.5)

Veggies

Porcini mushrooms (+\$12)
Fresh chilli, Kalamata olives, rocket, onions, pineapple, jalapenos, spinach, cherry tomatoes, sliced Roma tomatoes (+\$4)
Mushrooms or trifolati mushrooms, Naples broccolini (friarielli), grilled capsicum, zucchini, eggplant, artichokes (+\$5)
Baked potatoes (+\$4.50)
White truffle oil infusion (+\$3.5)

Housemade gluten free base (+\$6.5)

Made with the best Italian gluten free flour available on the Australian market imported from Naples

Meats

DOP San Daniele prosciutto (+\$14)
Housemade pork sausage, Chorizo, Cacciatore salami (+\$6.5)
Nduja Calabrese hot sausage (+\$9)
Speck San Michele (smoked), Premium beef bresaola (+\$9)
Free-range ham, rolled pancetta, Free-range salami, Hot salame casalingo, bacon rasher (+\$5.5)
Chicken breast (+\$6)

Fish

Anchovies +\$4
Marinated prawn meat with garlic & parsley (+\$11)
Premium Mediterranean yellow fin Sicilian tuna, smoked TAS salmon (+\$9)