

ANTIPASTI

House baked rosemary fornarina (flat focaccia) <i>Smoked salt, hand made Del Boccia butter</i>	14
Mount Zero olives, orange zest	10
Arancini Cacio e Pepe <i>Truffle-pecorino, mozzarella & black pepper with truffle aioli (4) (v)</i>	19
Burrata <i>Burrata cheese, heirloom tomato, grilled zucchini, fresh herbs (suggested with fornarina) (gf)</i>	26
Vitello Tonnato <i>Finely sliced roasted veal girello, tuna sauce, veal jus, crispy baby capers</i>	27
Calamari <i>Crispy calamari, wild rocket, aioli, fresh lemon (df)</i>	29
Antipasto della Casa (To Share) <i>Prosciutto di Parma, buffalo mozzarella, grissini</i>	39

PRIMI - HAND MADE FRESH PASTA

Linguine <i>Market spanner crab, cherry tomato, bisque, parsley oil</i>	39
Ravioloni <i>Cacio e pepe, asparagus, zucchini, pecorino, lemon zest butter, hazelnuts</i>	36
Gnocchi <i>Slow cooked lamb ragu, grana padano cheese</i>	38
Rigatoni all' Amatriciana <i>Aged cured pork cheek, San Marzano tomato, pecorino romano cheese</i>	36

Gluten free gnocchi and gluten free pasta available.

SECONDI

Barramundi <i>Crispy skin barramundi fillet, sautéed English spinach, vongole guazzetto (gf)</i>	42
Beef Short Ribs MBS 2+ <i>16 hour slow-cooked beef short ribs, savoy cabbage salad, with grilled sweetcorn and fresh lime (gf, df on req)</i>	42

CONTORNI

Broccolini <i>Roasted broccolini, pecorino romano, garlic & chilli E.V. olive oil, almonds (gf, vegan on req)</i>	18
Patatine Fritte (fries) <i>Golden crunchy fries with classic aioli</i>	14
Insalata <i>Rocket, shaved pear, grana Padano, walnut, balsamic vinaigrette</i>	15

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



PIZZA!

Our pizza is made with love, Italian Petra flour 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
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 & Burrata <i>San Marzano tomato, fior di latte mozzarella, rocket leaves, prosciutto di parma, burrata</i>	36
Filetto <i>Fior di latte mozzarella, marinated cherry tomatoes, basil oil (v)</i>	27
Pancetta & Asparagus <i>Yellow datterino tomato sauce, fior di latte mozzarella, pancetta, asparagus, brie cheese</i>	30
Mimosa <i>White base, fior di latte mozzarella, roasted corn, Italian ham</i>	28
Vegetarian Mimosa <i>White base, fior di latte mozzarella, roasted corn, asparagus</i>	27
Primavera <i>Yellow datterino tomato sauce, fior di latte mozzarella, smoked scamorza, brown-butter baby carrots, zucchini, shaved almonds (+ pancetta \$4) (v, vegan on req)</i>	30
Gamberi <i>San Marzano tomato, fior di latte mozzarella, marinated prawns, roasted garlic & parsley oil (+ 'nduja \$4, + anchovies \$4)</i>	32

DOLCI

Tiramisu <i>Espresso coffee, savoiardi, mascarpone cream</i>	16
Belgian Chocolate Tortino <i>Vanilla bean gelato, crushed hazelnut</i>	16
Alcherme Poached Pear <i>Chinati & Alcherme liqueur poached pear, orange & ricotta cream, candied walnuts, maraschino cherry (gf, vegan on request)</i>	16
Affogato <i>Vanilla bean gelato, espresso cafe' (add your liqueur +12)</i>	8