

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>	18
Burrata <i>Burrata cheese, Sicilian roasted eggplant and capsicum caponata, basil, pine nuts, Italian herbs (gf) (suggested with Fornarina)</i>	24
Calamari <i>Crispy calamari, wild rocket, aioli, fresh lemon (df)</i>	25

PRIMI - HAND MADE FRESH PASTA

Tagliolini al Nero <i>Squid ink tagliolini pasta, blue swimmer crab, cherry tomato, bisque, lemon zest, parsley oil (df on req)</i>	34
Ravioli Cacio e Pepe <i>Ricotta, pecorino and lemon zest ravioli, saffron-butter, zucchini, hazelnuts (v)</i>	32
Gnocchi al Ragu <i>Slow cooked beef and pork ragu, fennel soffritto, San Marzano tomato, Grana Padano cheese (df on req)</i>	34

Gluten free gnocchi, gluten free pasta and vegan ravioloni available.

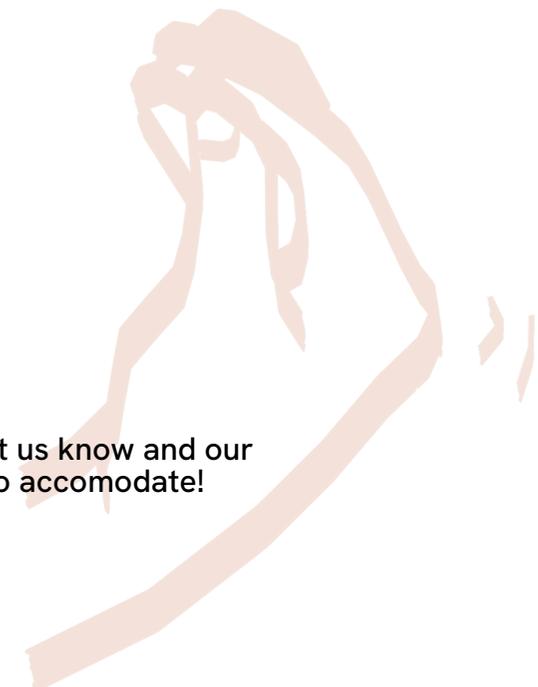
SECONDI

Barramundi alla Pugliese <i>Crispy-skinned barramundi fillet, cherry tomato and clam guazzetto, capers, Ligurian olives, Sicilian oregano, basil oil (gf, df)</i>	36
Pollo Arrosto <i>Roasted free range chicken breast, EVOO crushed potatoes, sauteed oyster mushrooms, grilled leek, chicken jus (gf, df)</i>	36

CONTORNI

Broccolini <i>Roasted broccolini, pecorino romano, garlic & E.V.O. 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 accommodate!



PIZZA!

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

Margherita 23

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

La Verde 24

San Marzano tomato, coconut-based mozzarella, coconut-based parmesan, basil, E.V.O. oil (vegan)

Donnie's Capricciosa 29

San Marzano tomato, fior di latte mozzarella, Italian ham, field mushrooms, kalamata olives (+ anchovies \$5)

Stelly's Salame 26

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

Prosciutto, Rocket & Burrata 36

San Marzano tomato, fior di latte mozzarella, rocket leaves, prosciutto di Parma, burrata

Tartufo e Porcini 29

Truffle base, fior di latte mozzarella, porcini and field mushrooms, thyme (v)

Tartufo Verde 30

Truffle base, coconut-based mozzarella, porcini and field mushrooms, thyme (vegan)

Salsiccia e Patate 29

Truffle base, fior di latte mozzarella, Italian sausage, roasted potatoes, rosemary

Gamberi Rossa 30

San Marzano tomato, fior di latte mozzarella, parsley and garlic marinated prawns (+ 'nduja \$5, + anchovies \$5)

DOLCI

Cannolo 7

Ricotta, orange and cinnamon cannolo, pistachio (gluten free cannolo + 3)

Belgian Chocolate Tortino 16

Vanilla bean gelato, crushed hazelnut

Affogato 8

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

