

DOLCI

Cannolo 8
*Ricotta, orange and cinnamon cannolo, pistachio
(gluten free cannolo + 3)*

Dark Chocolate Lava Tortino 16
Vanilla bean gelato, crushed hazelnut

Affogato 8
*Vanilla bean gelato, espresso cafe'
(add your liqueur +12)*

ANTIPASTI

House baked rosemary fornarina (flat focaccia) 14
Smoked salt, hand made Del Boccia butter

Mount Zero olives, orange zest 10

Arancini 19
Truffle-pecorino, Swiss brown mushroom and mozzarella, black pepper with truffle mayo (4) (v)

Burrata 24
*Burrata cheese, Sicilian roasted eggplant and capsicum caponata, basil, pine nuts, Italian herbs (gf)
(suggested with Fornarina)*

Calamari 25
Crispy calamari, wild rocket, aioli, fresh lemon (df)

PRIMI - HAND MADE FRESH PASTA

Ravioli alla Zucca 29
Pumpkin, thyme, black pepper, sage infused brown butter, salted ricotta and toasted hazelnuts

Rigatoni all' Amatriciana 30
Guanciale (cured pork cheek), san marzano tomato, pecorino cheese, black pepper (gf on req)

Tagliatelle al ragu di Agnello 33
Slow cooked lamb shoulder ragu, Rosso gargano tomato, Grana Padano (gf on req)

SECONDI

'Steak Sanga' 29

Freshly baked panuozzo bread, Southern Ranges scotch fillet (mbs 2+), cheddar, caramelised red onion, rocket and dijon aioli

Barramundi 36

Crispy skin barramundi fillet, cauliflower puree, roasted Brussels sprouts, golden raisins, baby capers, brown butter, fresh lemon (gf)

CONTORNI

Patatine Fritte (fries) 16

Golden crunchy fries with classic aioli

Insalata 15

Rocket, shaved pear, grana Padano, walnut, balsamic vinaigrette

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

PIZZA!

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

Margherita 24

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

Donnie's Capricciosa 29

San Marzano tomato, fior di latte mozzarella, Italian ham, field mushrooms, kalamata olives (+ anchovies \$4)

Stelly's Salame 28

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

Prosciutto, Rocket & Bufala 36

San Marzano tomato, fior di latte mozzarella, rocket leaves, prosciutto di parma, bufala

Tartufo e Porcini 32

Truffle base, fior di latte mozzarella, roasted potatoes, porcini and field mushrooms, roasted hazelnuts (v)

Salsiccia e Patate 29

Fior di latte mozzarella, smoked scamorza, Italian sausage, roasted potatoes, caramelised onions, rosemary

Broccoli e Olive 29

San Marzano tomato, fior di latte mozzarella, citrus broccoli with kalamata olives and parmesan (v) (+hot salame \$4)

La Porro 30

Fior di latte mozzarella, smoked scamorza, roasted leek, oyster mushrooms (v) (+ Italian sausage \$4)

Gamberi Rossa 30

San Marzano tomato, fior di latte mozzarella, parsley and garlic marinated prawns (+ anchovies \$4)

VEGAN PIZZA!

La Verde 25

San Marzano Tomato, coconut-based mozzarella, coconut-based parmesan, basil, EVO oil

Broccoli Verde 29

San Marzano tomato, coconut-base mozzarella, citrus broccoli with kalamata olives and coconut-base parmesan (Vegan)

Tartufo Verde 32

Truffle base, coconut-based mozzarella, roasted potatoes, porcini and field mushrooms, roasted hazelnut (Vegan)