

DOLCI

Cannolo 10

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

Dark Chocolate Lava Tortino 18

Vanilla bean gelato, crushed hazelnut

Affogato 10

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

DA DIVIDERE - TO SHARE

House baked rosemary fornarina (flat focaccia) (v) 16

Smoked salt, hand made Del Bocia butter

House baked truffle, Grana Padano and rosemary fornarina (flat focaccia) (v) 19

Smoked salt, hand made Del Bocia butter

Mount Zero olives, orange zest 12

Arancini 19

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

Burrata 28

*Burrata cheese, roasted honey and sage pumpkin, house-dried Roma tomato, walnuts and basil oil (gf)
(great with Fornarina)*

Calamari 28

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

Patatine Fritte (fries) 16

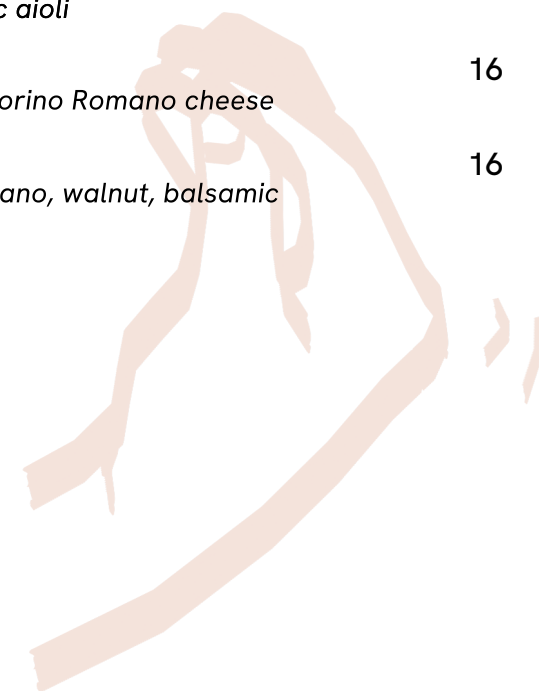
Golden crunchy fries with classic aioli

Broccolini 16

Toasted almonds, garlic oil, pecorino Romano cheese

Insalata 16

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



HAND MADE FRESH PASTA

Ravioli alla Zucca 34
Pumpkin, thyme, black pepper, sage infused brown butter, salted ricotta and toasted hazelnuts

Agnolotti del Plin 38
Veal and pork filled agnolotti, shiitake mushroom, veal and Nebbiolo sauce, cavolo Nero, Grana Padano

Gnocchi al Ragu d'Agnello 38
Slow cooked lamb shoulder ragu, Rosso gargano tomato, pecorino Romano (gf on req)

IL SECONDO

Barramundi 36
Crispy skin barramundi fillet, cauliflower puree, roasted Brussels sprouts, golden raisins, baby capers, brown butter, fresh lemon (gf)

CLASSIC 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 29
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 28
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

SPECIAL PIZZA!

Tartufo e Porcini 32
Truffle base, fior di latte mozzarella, porcini and field mushrooms, pecorino cheese (v) (+ sausage \$4)

La Zucca 30
Pumpkin puree, fior di latte mozzarella, leek, roasted potatoes and spicy honey almond & pepita granola (v)

Salsiccia e patate 30
Fior di latte mozzarella, smoked scamorza, Italian sausage, roasted potatoes, caramelised onions, rosemary

Carbonara 31
Fior di latte mozzarella, egg, Grana Padano, guanciale (cured pork cheek) and pepper

Pancetta and Besciamella 31
Fior di latte mozzarella, cauliflower gratin and bechamel sauce, crispy pancetta, Grana Padano

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

Tartufo Verde 32
Truffle base, coconut-based mozzarella, porcini and field mushrooms, coconut-based parmesan

Pumpkin Verde 30
Pumpkin puree, coconut-based mozzarella, leek, roasted potatoes and roasted almond & pepita granola

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