

ANTIPASTI

House baked rosemary fornarina (flat focaccia) 16
Smoked salt, hand made Del Boccia 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, heirloom tomato and compressed rock melon salad, roasted capsicum cream, fresh basil, toasted almonds (gf)
(great with Fornarina)*

Calamari 28
Crispy calamari, wild rocket, aioli, fresh lemon (df)

PRIMI - HAND MADE FRESH PASTA

Ravioli Cacio e Pepe con Asparagi 35
Pecorino, ricotta and black pepper ravioli, asparagus, brown butter, crunchy pangrattato (v)

Tagliatelle alla Bolognese 36
Three cut beef ragu, pancetta, soffritto, Rosso Gargano tomato, Grana Padano cheese (df on req)

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

Mezzi Paccheri 38
Australian king prawns, bisque, lemon zest, cherry tomatoes, fried zucchini, parsley E.V.O.O. (A)

SECONDI

Barramundi Humpty Doo 40
Crispy skin NT barramundi fillet, broad bean puree, charred asparagus, Nduja oil, lemon, fresh herbs (gf)

CONTORNI

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

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 30
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 29
Rosso Gargano tomato, fior di latte mozzarella and cacciatorino mild salami (+ spicy honey \$2)

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

SPECIAL PIZZA!

Prosciutto, Rocket & Bufala <i>Rosso Gargano tomato, fior di latte mozzarella, rocket leaves, prosciutto di Parma, fresh buffalo mozzarella</i>	36
Patate <i>Fior di latte, roasted potatoes, pancetta, pecorino, snow pea tendrils</i>	30
Asparagi e Carciofi <i>Straw-smoked provola, Roman-style artichokes, chilli and onion sautéed asparagus, lemon & mint whipped ricotta (v)</i>	30
Mimosa <i>Cream, fior di latte, Italian ham, roasted corn</i>	29
Carciofi al Blu <i>Garlic EVO oil, fior di latte, Roman-style artichokes, creamy blue (v) (+ Prosciutto \$6)</i>	30
Boscaiola <i>Rosso Gargano tomato, fior di latte mozzarella, sauteed onion, mushrooms, sweet peas and pancetta</i>	32
Gamberi <i>Rosso Gargano tomato, fior di latte mozzarella, parsley, garlic and lemon zest marinated prawns (imported) (+ anchovies \$4)</i>	30

VEGAN PIZZA!

La Verde <i>Rosso Gargano tomato, coconut-based mozzarella, coconut-based parmesan, basil, EVO oil</i>	25
Il Bosco Verde <i>Rosso Gargano tomato, coconut-based mozzarella, Roman-style artichokes, chilli and onion sautéed asparagus, sweet peas</i>	32
Sole Verde <i>Plant-based cream, vegan mozzarella, roasted corn, chilli & onion sautéed asparagus</i>	29

DOLCI

Cannolo <i>Ricotta, orange and cinnamon cannolo, pistachio (gluten free cannolo + 3)</i>	10
Dark Chocolate Lava Tortino <i>Vanilla bean gelato, crushed hazelnut</i>	18
Affogato <i>Vanilla bean gelato, espresso cafe' (add your liqueur +12)</i>	10

