

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>Pecorino, mozzarella and black pepper with truffle aioli (4) (v)</i>	19
Burrata <i>Burrata, Sicilian caponata, sun-dried tomato vinaigrette (suggested with fornarina) (gf)</i>	26
Calamari <i>Crispy calamari, wild rocket, aioli, fresh lemon (df)</i>	29
Antipasto della Casa	2 people - 26
<i>Prosciutto di Parma, stracciatella cheese, fornarina rosso</i>	4 people - 42

PRIMI - HAND MADE FRESH PASTA

Ravioli <i>Prawn and fennel ravioli, butter-confit prawns, bisque, lemon zest oil, bottarga</i>	42
Tagliatelle ai Funghi <i>Porcini, wild mushroom, beurre blanc, thyme, grana padano cheese (v, vegan on req)</i>	38
Gnocchi <i>Slow cooked lamb ragu, pecorino romano cheese</i>	38

Gluten free gnocchi and gluten free pasta available.

SECONDI

Barramundi <i>Crispy skin barramundi fillet, romesco sauce, fioretto cauliflower, braised fennel, roasted almond (gf, df on req)</i>	38
Pork Belly <i>Slow cooked skinless pork belly, roasted oyster mushroom, soy and seeded mustard jus, hazelnut, pickled red onion</i>	42

CONTORNI

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.

Aglione e Olio <i>Garlic and fior di latte mozzarella, infused parsley E.V.O. oil (v)</i>	24
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 e Bufala <i>San Marzano tomato, fior di latte mozzarella, prosciutto di parma, grana Padano, buffalo mozzarella, basil oil (v on req)</i>	35
Salsiccia e Truffle <i>Fior di latte mozzarella, Italian sausage, porcini mushrooms, smoked scamorza, rocket leaves, truffle oil</i>	31
Disha's Truffle <i>Truffle base, fior di latte mozzarella, roasted potatoes, porcini and field mushrooms, pecorino cheese (v, vegan on req) (+ prosciutto \$6)</i>	32
Gorgonzola e Radicchio <i>Fior di latte mozzarella, sauteed onion & radicchio, gorgonzola, walnuts (v)</i>	29
Gamberi <i>San Marzano tomato, fior di latte mozzarella, marinated prawns, roasted garlic & parsley oil (+ 'nduja \$4, + anchovies \$4)</i>	31

DOLCI

Tiramisu <i>Espresso coffee, savoiardi, mascarpone cream</i>	16
Belgian Chocolate Tortino <i>Vanilla bean gelato, crushed hazelnut</i>	16
Affogato <i>Vanilla bean gelato, espresso cafe' (add your liqueur +12)</i>	8