

SHOP 225

DAILY SPECIALS:



GLUTEN-FREE, VEGAN, HALAL & VEGETARIAN UPON request

Our menu is **TRADITIONAL** Italian

We make everything in-house, including home-made gnocchi, pasta, vegan products and desserts

Pls notice we have 1.5 h sitting time

INSALATE

INSALATA RUCOLA **VGO VO GFO HO** 18

Roquette, walnuts and shaved parmigiano reggiano with a honey dressing (add prawns or calamari +\$6)

INSALATA SICILIANA **VGO VO GFO HO** 20

Radicchio, fennel and orange with a citrus glaze dressing (add prawns or calamari +\$6)

INSALATA MISTA **VGO VO GFO HO** 18

Roquette, spinach, radicchio and cherry tomatoes served with a balsamic glaze dressing (add prawns or calamari +\$6)

INSALATA CON BURRATA **VGO VO GFO HO** 20

Burrata cheese served with cherry tomatoes & extra virgin olive oil

STUZZICHINI

PATATINE FRITTE **VGO VO GFO HO** 16

Home-made chips served with mayo and ketchup

GNOCCHI CHIPS **VGO VO GFO HO** 16

Home-made fried gnocchi served with mayo

CALAMARI FRITTI **GFO HO** 25

Lightly fried calamari served with mayo

FOCACCIA **VGO VO GFO HO** 20

Garlic and cheese

BRUSCHETTA **VGO VO GFO HO** 18

Home-made pizza bread served with tomato, garlic, salt and basil (2 slices)

ARANCINI CACIO E PEPE **VGO VO GFO HO** 20

Home-made traditional sicilian rice balls with cacio e pepe sauce served with parmigiano reggiano reduction

COTOLETTA **VGO VO GFO HO** 22

Lion's mane mushroom nuggets served with mayo and lemon

FRITTATINA NORMA **VGO VO GFO HO** 22

Deep fried pasta alla norma (eggplant, napoli & ricotta salata)

RAVIOLI DI BRESAOLA **GFO HO** 22

Ravioli made from bresaola filled with ricotta and spinach, served with a parmigiano reggiano's reduction & tomato coulis

VGO - Vegan upon request, we do not take off, we swap for vegan cheese (our recipe) and plant based meat (most done in house).

GFO - Our gluten-free options are accredited by Coeliac Australia, our ingredients and processes have been approved for coeliacs.

VO - If it is not already vegetarian we will swap the meat for mock meat to make it vegetarian.

HO - Halal upon request, we substitute the ingredients to make your meal halal. We use separate cutters and we have processes in place to minimize cross contamination.

As a general rule the last table of the night will be asked to help with the dishes and general clean up, thank you for your help | we will reserve the right to refuse dessert if you have not finished your dinner, Nonna's rules!
We are open most public holidays, a 15% surcharge will apply | all credit cards accepted with a surcharge from a third party | cakeage \$2.5 pp | A 10% surcharge will apply on Sundays
Allergen disclaimer: Peanuts and tree nuts are handled on the premises, in addition to other allergens. We take every effort to avoid cross contamination and minimise risk through having specified processes in place in our kitchen and prep areas. Therefore we cannot guarantee that your request will be entirely free from traces or higher amounts of allergens, with exception of gluten. Our Gluten free menu, ingredients, and processes have been reviewed and accredited by Coeliac Australia. We accept no responsibility or liability for any adverse events arising from any of our food consumed in the restaurant or at home.



PIZZE

MARGHERITA VGO VO GFO HO

Pomodoro, fior di latte, basil & evoo (add fresh bufala +6)

CAPRICCIOSA VGO VO GFO HO

Pomodoro, fior di latte, mushrooms, ham & olives (anchovies optional +3)

PEPPERONI VGO VO GFO

Pomodoro, fior di latte, salame, capsicum & n'duja (spicy) (add olives +3)

VEGETARIANA VGO VO GFO HO

Yellow tomato sauce, fior di latte, zucchini, red capsicum, basil & parmigiano reggiano (add burrata +6 | add olives +3)

PARMA GFO HO

Fior di latte, fresh prosciutto di Parma, roquette & parmigiano reggiano (add pomodoro +1 or add fresh bufala +6)

WAGYU BRESAOLA GFO HO

Fior di latte, medley tomato, wagyu bresaola, basil & parmigiano reggiano (add fresh bufala +6)

2807 VGO VO GFO HO

Fior di latte, mushroom cream, pork sausage, porcini, parsley, parmigiano reggiano & truffle oil

ZIO PINO VGO VO GFO HO

Stracciatella cheese, mushrooms, parmigiano reggiano, parsley & truffle oil

MARINARA SBAGLIATA VGO VO GFO HO

Roman style base with fior di latte, medley tomato, anchovies, sun dried tomato, olives & capers

GAMBERI GFO HO

Fior di latte, scamorza cheese, zucchini and mint cream, prawns, nduja, & dehydrated mint crumble

MAIALINA GFO

Pomodoro, fior di latte, scamorza cheese, ham, salame & pork sausage (add n'duja +5)

MELO VGO VO GFO HO

Pomodoro, fior di latte, ham & pineapple

Home-made **GLUTEN FREE PIZZA** \$5 | Romana base (crunchy) \$1

Extras:

Extra bread / 2 - Add pomodoro / 1 - Add mozzarella / 3

Add any vegetable / 4 - Add speciality cheeses 4 - Add salumi / 5

Add prosciutto, prawns, bufala cheese / 6

25

30

29

29

31

31

32

29

30

31

31

28

PASTE

LINGUINE MARINARA GFO HO

Linguine served with moreton bug, prawns, calamari, bisque & cherry tomato

SCIALATIELLI AMALFI GFO HO

Home-made squid ink scialatielli served with prawns, zucchini, lemon cream & pistachio crumbs

LINGUINE ASPARAGI VGO VO GFO HO

Linguine served with marinated asparagus, asparagus puree, sun dried tomatoes & parmigiano reggiano sauce

LASAGNA VGO

Layers of pasta served with house-made nonna's bolognese sauce, besciamella & parmigiano reggiano

GNOCCHI ALLA BOLOGNESE VGO VO GFO

Home-made gnocchi served with our house-made nonna's bolognese sauce

GNOCCHI BATTIPAGLIA VGO VO GFO HO

Home made gnocchi served with house made basil pesto, sun dried tomatoes & burrata

FETTUCCINE SCARPARIELLO VGO VO GFO HO

Home-made fettuccine served with tomato coulis, stracciatella cheese & bread crumbs

PACCHERI ORTOLANA VGO VO GFO HO

Paccheri served with napoli sauce, tomato, eggplant, zucchini, onion & basil

LINGUINE ALLA CARBONARA GFO

Linguine served with egg yolk, crispy guanciale, black pepper & parmigiano reggiano

GLUTEN FREE OPTIONS

CAVATELLI pasta \$4 | Home-made GNOCCHI \$5

HOME-MADE PASTA OPTIONS (not gf) \$4

Please advise our staff of any dietary requirements or allergies at the time of ordering, thank you



VO - VEGETARIAN OPTION (with mock meat)

VGO - VEGAN OPTION (with mock meat)

GFO - GLUTEN FREE OPTION

HO - HALAL OPTION

