

ANTIPASTI

focaccia garlic and rosemary with shaved parmigiano 12 **V GFO**

- add a side of warmed olives 7

burrata on pizza bread, grilled stone fruits, toasted hazelnuts,
balsamic glaze 21 **V**

arancini pumpkin, served on whipped ricotta, sunflower seeds 18 **V**

bruschetta fresh salad of tomato, red onion and basil
on toasted ciabatta with confit garlic spread 17 **V GFO**

pesce crudo cured fish with tomato dressing, parmigiano and herb
oil, chived mascarpone 20 **GF**

calamari pan seared with garlic, balsamic and bitter leaves
on toasted focaccia 20 **GFO**

add or substitute gluten free focaccia for \$3

INSALATA

rocket, pear, parmigiano and walnut salad 16 **V GF**

grilled eggplant roasted capsicum, red wine vinaigrette,
ricotta salata, herbs 17 **V GF**

PIZZA

gluten free base add \$5 / **vegan** cheese add \$3

margherita tomato base, fior di latte, fresh basil 24 **V**

giardino tomato base, mushrooms, olives, roasted capsicum, red onion,
artichokes, cheese 26 **V**

funghi ricotta base, mushrooms, caramelised onions, stracciatella and thyme 26 **V**

'nduja tomato base, red onion, roasted capsicum, green chillies,
spicy 'nduja sausage, cheese 27

pepperoni tomato base, salami, mushrooms, roasted capsicum, cheese 26

'a rucola tomato base and cheese, topped with prosciutto crudo, rocket,
shaved parmigiano, balsamic glaze 28

pollo tomato base, red onion, roasted chicken, mushrooms, fior di latte, olives,
pancetta, cheese 27

capricciosa tomato base, smoked ham, mushrooms, olives, anchovies, cheese 27

bianca ricotta base, caramelised onion, topped with stracciatella, prosciutto crudo 28

CALZONE

traditional folded pizza / served with side salad and dipping sauce

salumi red onion, chicken, spicy 'nduja sausage, smoked ham, salami,
crispy pancetta, cheese, aioli 33

carciofo smoked ham, mushrooms, fior di latte, artichokes, cheese, pesto aioli 32

di napoli salami, semi dried tomatoes, olives, capers, anchovies, oregano,
cheese, chilli aioli 32

We use pitted olives in our pizza and however, please be aware we cannot guarantee that they do not contain pits.

Any additional ingredients may incur an extra charge

PASTA

lasagna

pasta sheets layered with traditional beef mince ragu,
rocket and parmigiano side salad 31

fusilli spagnolo

calamari, chorizo, pine nuts, garlic, chilli, finished with lemon juice and pangrattato 36

rigatoni ragu

beef and lamb slow cooked for eight hours with red wine, tomatoes, herbs 36

fusilli arrabbiata

spicy napoletana sauce topped with dollops of fresh stracciatella and pangrattato 32 **V**

tagliatelle gamberi

prawns tossed in aglio e olio sauce with chilli 33

rigatoni carbonara

pancetta, egg yolk, parmigiano 32

tagliatelle marinara

shellfish, calamari and fish tossed in a light napoletana sugo 42

ADD TO ANY PASTA DISH

- House-made Gnocchi
- Gluten-Free Penne

Please note, all our pasta is served al dente unless requested otherwise

RISOTTO

pollo chicken risotto, topped with crispy pancetta and spicy 'nduja crumb 34 **GF**

saffron risotto with salted, fresh zucchini, peas and shaved pecorino 33 **V GF**

MAIN

veal scallopine lightly floured veal with a reduced marsala sauce,
with crushed, herbed potatoes and greens 46 **GF**

lamb rump grilled medium, with fregola tossed in olive caramel,
roasted dutch carrots and px sherry jus 42

market fish pan fried, light shellfish broth, pan fried gnoccho, butter beans
and grilled radicchio 44