

PIZZE

Margherita (v)	25
<i>s.m. tomato, f.d.l. mozzarella , basil</i>	
<i>Add buffalo mozzarella +\$5</i>	
Calabrese	29
<i>s.m. tomato, f.d.l. mozzarella , salami, nduja, ricotta</i>	
Capricciosa	30
<i>s.m. tomato, f.d.l. mozzarella, ham, mushrooms, olives, artichokes</i>	
Boscaiola	32
<i>f.d.l mozzarella, truffle oil, Italian sausage, porcini mushrooms</i>	
3 Salumi	30
<i>s.m. tomato, f.d.l. mozzarella, ham, salami, Italian sausage</i>	
Diavola	29
<i>s.m. tomato, f.d.l. mozzarella, salami, homemade habanero jam, capsicum, jalapeños</i>	
Prosciutto e Bufala	33
<i>s.m tomato, f.d.l mozzarella, buffalo mozzarella, prosciutto San Daniele, cherry tomato, basil</i>	
<i>Add rocket +\$2</i>	
Mortadella	31
<i>f.d.l. mozzarella, mortadella, burrata, pistachio, garlic</i>	

GFO +4 Vegan cheese +4 (V) - Vegetarian No half/half

Whilst we endeavour to provide an allergen-friendly experience, cross-contamination may occur. Please notify our waitstaff if you have any allergies.

15% Public holiday surcharge.

PIZZE

Vegetariana (v)	29
<i>s.m. tomato, f.d.l. mozzarella , olives, zucchini, mushrooms, capsicum, cherry tomato</i>	
Calzone Classico (folded)	29
<i>s.m. tomato, f.d.l. mozzarella, salami, ham, ricotta</i>	
Wagyu	34
<i>s.m. tomato, f.d.l. mozzarella, beef wagyu bresaola, mushrooms, stracciatella, basil</i>	
Salsiccia e friarielli	29
<i>f.d.l. mozzarella, Italian sausage, Neapolitan broccoli rabe, garlic, chilli</i>	
Maradona	36
<i>f.d.l mozzarella, s.m tomato, house made meatballs, pistachio pesto, stracciatella cheese, parmesan chips</i>	
Sei un pollo	30
<i>f.d.l mozzarella, chicken confit, roasted potatoes, caramelised onion, provolone, garlic</i>	
Tropea	33
<i>s.m. tomato, f.d.l. mozzarella, prawns, calamari, cherry tomatoes, garlic, homemade habaerno jam</i>	

GFO +4 Vegan cheese +4 (V) - Vegetarian No half/half

Whilst we endeavour to provide an allergen-friendly experience, cross-contamination may occur. Please notify our waitstaff if you have any allergies.

15% Public holiday surcharge.

PASTA

Gnocchi Sorrentina (v)	32
<i>Wood fired handmade gnocchi, mozzarella, Napoli sauce, parmesan</i>	
<i>Cooked and served in a bread bowl +\$8</i>	
Paccheri Ragu' (gfo)	33
<i>Paccheri pasta , slow cooked lamb ragu', parmesan</i>	
Ravioli (vo)	35
<i>Handmade ravioli filled with ricotta and spinach, sage butter, beef reduction, parmesan fondue</i>	
Regina del bosco (v) (gfo)	36
<i>Reginette pasta, porcini and wild mushroom duxelles, truffle cream fondue</i>	
Linguine Pescatore (gfo)	40
<i>Prawns, pipis, crab, mussels, calamari, Napoli sauce, parsley, garlic</i>	
Homemade Lasagna	30
<i>f.d.l mozzarella, beef and pork bolognese, béchamel, parmesan</i>	
Fettuccine Carbonara (gfo)	30
<i>Guanciale, egg, parmesan, pepper</i>	
Risotto (gf)	38
<i>Vialone nano rice, house made lemon butter, prawns, pecorino</i>	

(v) - Vegetarian (vg) - Vegan (gf) - Gluten free (gfo) - Gluten free option
GFO +\$5

Whilst we endeavour to provide an allergen-friendly experience, cross-contamination may occur. Please notify our waitstaff if you have any allergies.

15% Public holiday surcharge.

SECONDI

Brasato di vitello (gf)	39
<i>Braised veal shank, saffron risotto, jus reduction</i>	
Baccala' e polenta (gf)	36
<i>Pan fried cod, cheesy soft polenta, dill oil</i>	

CONTORNI

Garden salad (vg) (gf)	16
<i>Mixed lettuce, cherry tomatoes, olives, onion, Italian dressing</i>	
Rucolina (v) (gf)	17
<i>Rocket, apple, parmesan, honey, Italian dressing</i>	
Patatine fritte (v)	12
<i>Fried chips, dip</i>	
Truffle & parmesan chips (v)	15
<i>Truffle mayo</i>	

BAMBINI

Penne pomodoro (v) (gfo)	15
<i>Napoli sauce</i>	
Penne ragu' (gfo)	16
<i>Lamb ragu'</i>	
Margherita (v)	15
<i>Pomodoro, fior di latte</i>	
Lasagna	16
<i>Beef and pork bolognese, parmesan</i>	

Whilst we endeavour to provide an allergen-friendly experience, cross-contamination may occur. Please notify our waitstaff if you have any allergies.

15% Public holiday surcharge.

CHEF'S SIGNATURE SHARING BANQUET

\$65 per person
[Min. 2 people]

Burrata

Burrata cheese, eggplant caponata, crisp bread, dehydrated olives

Montanara

Double cooked puffy bread, slow cooked veal, tonnata sauce, crispy capers

Wagyu Bresaola

Rocket, honey, shaved parmesan

Linguine Pescatore

Prawns, pipis, crab, mussels, calamari, Napoli sauce, parsley, garlic

or

Risotto

House made lemon butter, prawns, pecorino

Rucolina

Rocket, parmesan, apple, honey in Italian dressing

Tiramisu

Limoncello

Homemade Limoncello cream (2)