

# ANTIPASTI

<b>Signature Pala Romana (3)</b>	<b>25</b>
<i>Ask our friendly team</i>	
<i>Add one +\$8</i>	
<b>Pane &amp; olives (v) (vg)</b>	<b>19</b>
<i>Wood fired bread, Sicilian marinated olives</i>	
<i>Add stracciatella dip +\$5</i>	
<b>Focaccia (v)</b>	<b>16</b>
<i>f.d.l mozzarella , garlic oil, oregano</i>	
<b>La Bruschetta (3) (v) (vg)</b>	<b>18</b>
<i>Roma tomatoes, red onion, basil, garlic, oregano</i>	
<i>Add buffalo mozzarella +\$5</i>	
<i>Add one +\$6</i>	
<b>Cozze Marinara (gf)</b>	<b>25</b>
<i>Sautéed mussels, Napoli sauce, chilli, parsley</i>	
<b>Arancini (v) (3)</b>	<b>17</b>
<i>Porcini mushroom, truffle, mushroom sauce</i>	
<i>Add one +\$4</i>	
<b>The Veal donut</b>	<b>24</b>
<i>Double cooked puffy bread, slow cooked veal, tonnata sauce, crispy capers</i>	
<b>Gnocco Fritto</b>	<b>27</b>
<i>Golden fried pillows of pizza dough, capocollo, stracciatella cheese</i>	
<b>Polpette al Sugo (4)</b>	<b>22</b>
<i>House made pork meatballs, Napoli sauce, parmesan, basil, wood fired bread</i>	
<b>Burrata (v) (gfo)</b>	<b>24</b>
<i>Burrata cheese, eggplant caponata, crisp bread, dehydrated olives</i>	
<b>Tagliere della Casa (to share)</b>	<b>44</b>
<i>Best selection of Italian cured meats and cheese served with gnoccho fritto and house marinated vegetables</i>	

(v) - Vegetarian (vg) - Vegan (gf) - Gluten Free

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

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

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

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# PIZZE

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

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

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# PASTA

<b>Gnocchi Sorrentina (v)</b>	<b>32</b>
<i>Wood fired handmade gnocchi, mozzarella, Napoli sauce, parmesan</i>	
<i>Cooked and served in a bread bowl +\$8</i>	
<b>Lamb Ragu' (gfo)</b>	<b>34</b>
<i>Paccheri, slow cooked lamb ragu', parmesan fondue</i>	
<b>Ravioli (vo)</b>	<b>35</b>
<i>Handmade ravioli filled with ricotta and spinach, sage butter, beef reduction, parmesan fondue</i>	
<b>Regina del bosco (v) (gfo)</b>	<b>36</b>
<i>Reginette pasta, porcini and wild mushroom duxelles, truffle cream fondue</i>	
<i>Add Italian sausage +\$5</i>	
<b>Linguine Pescatore (gfo)</b>	<b>42</b>
<i>Prawns, pipis, crab, mussels, calamari, Napoli sauce, parsley, garlic</i>	
<b>Homemade Lasagna</b>	<b>32</b>
<i>f.d.l mozzarella, beef and pork bolognese, béchamel, parmesan</i>	
<b>Risotto (gf)</b>	<b>38</b>
<i>Vialone nano rice, house made lemon butter, prawns, pecorino</i>	

# MAINS

<b>The Pot - Our Signature</b>	<b>42</b>
<i>Slow cooked king prawns, cuttlefish, whitebait, mussels, cured cod, Napoli sauce, woodfired, covered in our sourdough.</i>	
<b>Brasato di vitello (gf)</b>	<b>39</b>
<i>Braised veal shank, saffron rice, jus reduction</i>	

# CONTORNI

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

# BAMBINI

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

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# *CHEF'S SIGNATURE SHARING BANQUET*

**\$65 per person**  
*[Min. 2 people]*

**To Start - Signature Pala Romana**  
*Ask our friendly team*

## **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)*