

## ANTIPASTI

<b>bruschetta pomodoro</b> vine ripened tomatoes, red onion, basil	16
<b>focaccina</b> oven baked homemade Italian bread, garlic, evo, balsamic, herbs add vannella burrata 8      add prosciutto 9	14
<b>garlic prawns</b> sizzling prawns in evo, garlic, chilli	24
<b>olive fritte</b> homemade marinated olives, served warm	14
<b>arancini siciliani</b> rice balls, slow cooked meat sauce, mozzarella	18
<b>zucchini flowers</b> filled with ricotta, mascarpone & parmesan cheese ( <i>seasonal</i> )	22
<b>lasagna spring rolls</b> slow cooked meat and bechamel	18
<b>funghi trifolati</b> king oyster mushrooms, cherry tomatoes, garlic, evo	22
<b>calamari fritti</b> calamari, aioli sauce, lemon	24
<b>polpette</b> veal and pork meatballs, melted mozzarella, napoletana sauce	24
<b>antipasto misto for two</b> selection of cured meats, cheeses, grilled vegetables	45

## PIZZAS

<b>margherita</b> tomato, fior di latte cheese, basil	24
<b>lizzy</b> tomato, buffalo mozzarella, fresh heirloom tomato, evo and lots of basil	26
<b>tutto</b> tomato, fior di latte, Italian salami, ham, capsicum, onions, mushrooms, olives	29
<b>quattro formaggi</b> gorgonzola, taleggio, asiago, fior di latte, cheese	29
<b>gamberetti</b> tomato, fior di latte, prawns, garlic, chilli	29
<b>napoletana</b> tomato, fior di latte, anchovies, olives, oregano	26
<b>pollo arrosto</b> tomato, fior di latte, chicken, caramalised onions, mushrooms, capsicum	29
<b>calabria</b> fior di latte, broccolini, italian sausage, nduja	28
<b>parma</b> fior di latte, prosciutto crudo, rocket, parmesan	29
<b>four seasons</b> tomato, prawns, mushroom, ham, artichoke, olives, fior di latte cheese	29
<b>silana</b> fior di latte, potato, pancetta, parmesan, fresh rosemary	26
<b>salumi</b> tomato, fior di latte, ham, sausage, salami	29
<b>mamma mia</b> tomato, fior di latte, eggplant, zucchini, artichoke, capsicum, mushroom, red onion, basil	28
gluten free pizza bases available extra 5, vegan cheese available extra 5	

## INSALATA

<b>mista</b> mixed lettuce, cucumber, tomato, red onion, chef's dressing	16
<b>rocket salad</b> pear, gorgonzola cheese, Italian dressing	18
<b>caprese con burrata</b> heirloom tomatoes, burrata, extra virgin olive oil	24
<b>radicchio</b> radicchio, fennel, orange, chef's dressing	20

dishes may contain gluten, dairy, soy, nuts, eggs, shellfish, fish, for any allergies please ask our staff which dish may suit your needs

15% surcharge will apply on public holidays | card payment surcharge applies

## PASTA

<b>gnocchi sorrentina</b> homemade gnocchi, fior di latte, parmesan, basil, pink sauce	29
<b>gnocchi quattro formaggi</b> gorgonzola, taleggio, asiago, parmesan	30
<b>calamarata</b> calamarata pasta, calamari, evo, garlic, chilli, red capsicum, cherry tomatoes	34
<b>spaghetti carbonara</b> pancetta, creamy eggs, pecorino, parmesan	32
<b>pappardelle ragù e piselli</b> slow cooked beef and pork, peas, napolitana sauce	38
<b>rigatoni alla norma</b> short pasta with napolitana sauce, eggplant, ricotta cheese	32
<b>rigatoni amatriciana</b> short pasta with pancetta, onions, basil, napolitana sauce	34
<b>linguini marinara</b> seasonal seafood, garlic, parsley, napolitana sauce	38
<b>orecchiette bari</b> Italian sausage, broccolini and onions	34
<b>spaghetti nero di seppia</b> sauteed garlic prawns, cuttlefish, red sauce, black ink spaghetti	36
<b>orecchiette pesto di zucchini</b> zucchini, asparagus, parmesan cheese	32
<b>linguini mare e monti</b> prawns, king brown mushrooms, cherry tomatoes	36
<b>risotto funghi</b> arborio rice, king brown mushrooms, saffron, onion, parsley	34
<b>risotto pollo</b> arborio rice, chicken, king oyster mushroom, peas and taleggio cheese	36
<b>risotto gamberi</b> arborio rice, prawns, fresh english spinach	36

## MAINS

<b>cotoletta di pollo</b> crumbed chicken schnitzel, sauteed vegetables	29
<b>vitello alla griglia</b> grilled veal, rosemary, evo, sauteed vegetables	36
<b>rotolino di pollo</b> chicken fillet stuffed with pecorino cheese, pancetta, caramelised onion, mushroom wine sauce, sauteed vegetables	39
<b>scaloppine alla pizzaiola</b> veal in a red sauce, black olives, capers, oregano, vegetables	40
<b>carrè d'agnello</b> grilled lamb rack, Italian herbs, sauteed vegetables	44
<b>scaloppine in bianco</b> veal, celery, onions, bacon, black pepper, sauteed vegetables	40
<b>bistecca alla griglia</b> (500g) grain fed t-bone steak, sauteed vegetables	49
<b>scotch fillet</b> (300g) grass fed scotch fillet, sauteed vegetables choice of peppercorn or mushroom sauce	46
<b>salmone alla griglia</b> grilled salmon fillet drizzled with evo, lemon juice, parsley	42

## SIDES

<b>patatine fritte</b> fries	12
<b>sweet potato</b> sweet potato fries	13
<b>garlic bread</b> garlic, butter, parsley	10
<b>patate al forno</b> roasted potatoes	14
<b>verdure miste</b> sautéed seasonal vegetables	14
<b>broccolini saltati</b> sauteed with extra virgin olive oil & garlic	16

## DOLCI

chefs' daily dessert selection, ask our staff for today's blackboard specials	14
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