

MENU

MON 12pm - 9pm / TUE - WED - THU 12pm - 9pm / FRI - 12pm - 10pm / SAT 3 pm - 10pm / SUN 4 pm - 8pm

SNACKS AND SIDES

SICILIAN OLIVES (GF) (V) \$12

CHIPS (GF) (V) \$12

PANE PIZZA (V) \$16
MEDITERRANEAN DIP

GRILLED BABY BROCCOLINI (V) \$14
GARLIC OIL ~ PARMESAN ~ BALSAMIC

STARTERS

CAPRESE (V) \$25
BUFFALO MOZZARELLA ~ CHERRY TOMATOES
BREAD ~ BALSAMIC GLAZE ~ BASIL
ADD SAN DANIELE PROSCIUTTO + \$6

GRILLED OCTOPUS \$27
CAULIFLOWER PURE' ~ GREEN OLIVE OIL
RED PEPPER ~ DILL ~ CRISPY PASTRY

GNOCCHI FRITTI (V) \$20
DEEP FRIED CRUMBED RICOTTA GNOCCHI
CHERRY TOMATO SALSA ~ STRACCIATELLA

GORGONZOLA POLENTA (GF) (V) \$19
DEEP FRIED POLENTA STICKS ~ ROMESCO SAUCE

CALAMARI FRITTI \$25
DEEP FRIED CALAMARI ~ AIOLI
ADD PRAWNS + \$6

ARANCINI (V) \$20
MUSHROOM ~ SCAMORZA ~ TRUFFLE MAYONNAISE

BEEF CARPACCIO (GF) \$26
BEEF FILLET ~ ROCKET ~ CITRUS VINAIGRETTE

ANTIPASTO \$39 (SERVE 2)
(Gf Crackers are available on request)
CURED MEAT ~ CHEESE ~ ARANCINI
SICILIAN OLIVES ~ BREAD ~ POLENTA

FORMAGGI (V) \$32
(Gf Crackers are available on request)
SELECTION OF CHEESE ~ TRUFFLE HONEY

PASTA

(GF - DF & VEGAN options available on request)

GNOCCHI AL PESTO (V) \$30
PESTO ~ SUNDRIED TOMATOES ~ CREAMY PECORINO ~ PINENUTS

TAGLIATELLE ALLA BOLOGNESE \$32
FRESH EGG PASTA ~ BOLOGNESE BEEF RAGU' ~ PARMESAN

CARBONARA \$32
BUCATINI ~ GUANCIALE (PORK) ~ PECORINO
EGG YOLK ~ PARMESAN

NDUJA RAVIOLI \$32
SPICY PORK FRESH EGG PASTA ~ GORGONZOLA CREAM ~ TRUFFLE

DUCK RAGU' \$34
PACCHERI PASTA ~ PORCINI ~ PARMESAN

SEAFOOD BUCATINI (DF) \$36
PRAWNS ~ CLAMS ~ NDUJA (PORK)
SUNDRIED TOMATO ~ SAFFRON ~ PARSLEY

BEEF RISOTTO (GF) \$32
BEEF CHEEK ~ ASPARAGUS ~ TRUFFLE ~ MUSHROOMS

MAINS

POLPETTE \$32
NONNA'S RECIPE BEEF MEATBALLS ~ NAPOLI SAUCE
PARMESAN ~ BREAD

PORCHETTA (GF - DF) \$38
ITALIAN STYLE PORK BELLY ~ ROASTED POTATOES
GRILLED VEGGIES ~ RED WINE JUS

SLOW COOKED BEEF CHEEK (GF) \$39
MASHED POTATO ~ GRILLED BROCCOLINI

GAMBERONI (GF) \$40
GRILLED KING PRAWNS ~ LEMON ~ HERB BUTTER ~ GREEN SALAD

BURRAMUNDI FILLET (GF) \$39
CREAMY HERBAL SAUCE ~ PICKLED FENNEL ~ GRILLED VEGETABLES

SALADS

GREEN SALAD (GF) \$23
(Can be made vegetarian on request)
COS LETTUCE ~ TOMATOES ~ MINT ~ ALMOND
THYME ~ PARMESAN ~ CRISPY PROSCIUTTO

SALMON SALAD (GF) \$26
SMOKED SALMON ~ CHERRY TOMATOES ~ MIXED LEAVES
MANGO ~ CUCUMBER ~ FENNEL ~ RED ONION

PIZZA

(Gf base available on request + \$6 ~ Vegan cheese + \$5)

MARGHERITA (V) \$27
BUFFALO MOZZARELLA ~ TOMATO SAUCE
EXTRA VERGIN OLIVE OIL ~ BASIL

PUTTANESCA \$29
ANCHOVIES ~ OLIVES ~ CAPERS
GARLIC ~ TOMATO SAUCE ~ CHILLI ~ PARMESAN

DIAVOLA \$29
SALAME CALABRESE ~ TOMATO SAUCE
TAMBORINE MOZZARELLA ~ CHILLI

PRIMAVERA \$32
PROSCIUTTO SAN DANIELE ~ MOZZARELLA
TOMATO SAUCE ~ ROCKET ~ PARMESAN

CAPRICCIOSA \$29
TOMATO SAUCE ~ TAMBORINE MOZZARELLA
HAM ~ MUSHROOMS ~ ARTICHOKE ~ OLIVES

ROMANA \$32
PORCHETTA ~ SCAMORZA CHEESE ~ CAPSICUM
TAMBORINE MOZZARELLA ~ ROMESCO PESTO

CONTADINA (V) \$30
EGGPLANT ~ CAPSICUM ~ TOMATO SAUCE
ZUCCHINI ~ MUSHROOMS ~ MOZZARELLA ~ OLIVES

TARTUFO \$32
TRUFFLE PASTE ~ PANCETTA ~ MOZZARELLA
TAMBORINE SCAMORZA ~ ROASTED POTATOES

FRIARIELLI \$32
ITALIAN SAUSAGE, SCAMORZA CHEESE, BROCCOLI
LEAVES, CHILLI, TAMBORINE MOZZARELLA

GAMBERI \$32
PRAWNS ~ CHILLI ~ CHERRY TOMATOES
TAMBORINE MOZZARELLA ~ ZUCCHINI

PANUOZZO

(Traditonal pizza sandwich)

SORRENTO (V) \$27
BUFFALO MOZZARELLA ~ ROMA TOMATOES
EXTRA VIRGIN OILIVE OIL ~ FRESH BASIL ~ PARMESAN
ADD SAN DANIELE PROSCIUTTO + \$6

GRAGNANO \$30
PANCETTA ~ ROASTED POTATOES ~ SCAMORZA CHEESE
TAMBORINE MOZZARELLA ~ TRUFFLE PASTE

BOLOGNA \$30
MORTADELLA ~ STRACCIATELLA CHEESE
TAMBORINE MOZZARELLA ~ PISTACCHIO ~ PESTO

VESUVIO \$32
ITALIAN SAUSAGE ~ SCAMORZA CHEESE ~ BROCCOLI
LEAVES ~ CHILLI ~ TAMBORINE MOZZARELLA

DESSERTS

NUTELLA CALZONE \$24 (SERVE 2)
PISTACCHIO ~ STRAWBERRY ~ STRACCIATELLA CHEESE
VANILLA GELATO

TIRAMISU' \$16

PANNACOTTA (GF) \$16
CAPRESE CHOCOLATE CAKE ~ PISTACCHIO ~ RASPBERRIES

CANNOLI (2) \$16

AFFOGATO (GF - V) \$16
VANILLA GELATO ~ ESPRESSO ~ FRANGELICO