

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) \$16
GARLIC OIL ~ PARMESAN ~ BALSAMIC

STARTERS

BURRATA (V) \$28
BURRATA CHEESE ~ CHERRY TOMATOES
FOCACCIA ~ BALSAMIC GLAZE ~ BASIL
ADD SAN DANIELE PROSCIUTTO + \$6

GRILLED OCTOPUS \$28
CAULIFLOWER PUREE ~ GREEN OLIVE OIL
RED PEPPER ~ DILL ~ CRISPY PASTRY

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

BRUSCHETTA ((V) \$20
TOMATOES ~ ONION ~ OLIVE OIL ~ GARLIC
BALSAMIC ~ BASIL ~ STRACCIATELLA CHEESE

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

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

BEEF CARPACCIO \$26 (Gf Crackers are available on request)
BEEF FILLET ~ ROCKET ~ CITRUS VINAIGRETTE ~ BREAD

ANTIPASTO \$39 (SERVE 2)
(Gf Crackers are available on request)
SELECTED CURED MEAT ~ CHEESE ~ BREAD
SICILIAN OLIVES ~ HOMEMADE SUNDRIED TOMATOES

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

PASTA

(GF - DF & VEGAN options available on request)

GNOCCHI NOCI E PERA (V) \$30
GORGONZOLA CREAM ~ WALNUT ~ PEAR

TAGLIATELLE ALLA BOLOGNESE \$32
BOLOGNESE BEEF RAGU' ~ PARMESAN

CARBONARA \$32
LINGUINE ~ GUANCIALE ~ PECORINO
EGG YOLK ~ PARMESAN

NDUJA RAVIOLI (V) \$34
SPICY PORK ~ TRUFFLE CREAM ~ PECORINO

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

SEAFOOD PUTTANESCA (DF) \$36
LINGUINE PASTA ~ PRAWNS ~ CLAMS ~ CHERRY TOMATOES

BEEF RISOTTO (GF) \$32
BEEF CHEEK ~ ASPARAGUS ~ SAFFRON ~ ONION

MAINS

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

ROASTED CHICKEN (GF - DF) \$39
SPATCHCOCK ~ ROSEMARY ~ PAPRIKA
ROASTED POTATOES ~ GRILLED VEGETABLES

SLOW COOKED BEEF CHEEK (GF) \$40
ROASTED POTATOES ~ GRILLED VEGETABLES

GAMBERONI (GF) \$42
GRILLED KING PRAWNS ~ LEMON ~ HERB BUTTER ~ GREEN SALAD

BURRAMUNDI FILLET (GF) \$40
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) \$28
BUFFALO MOZZARELLA ~ TOMATO SAUCE
EXTRA VIRGIN OLIVE OIL ~ BASIL

PUTTANESCA \$30
ANCHOVIES ~ OLIVES ~ CAPERS ~ OREGANO
GARLIC ~ TOMATO SAUCE ~ CHILLI

DIAVOLA \$30
SALAME CALABRESE ~ TOMATO SAUCE
TAMBORINE MOZZARELLA ~ CHILLI

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

CAPRICCIOSA \$30
TOMATO SAUCE ~ TAMBORINE MOZZARELLA
HAM ~ MUSHROOMS ~ ARTICHOKE ~ OLIVES

PARMIGIANA \$32
BURRATA ~ CHERRY TOMATOES ~ FRIED EGGPLANT
BASIL ~ TOMATO SAUCE

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 \$32
SAN DANIELE PROSCIUTTO ~ BUFFALO MOZZARELLA
ROMA TOMATOES ~ FRESH BASIL ~ PARMESAN

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

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

DESSERTS

CANNOLI (2) \$16
PISTACCHIO ~ CHOCOLATE ~ PISTACCHIO ~ VANILLA

TIRAMISU' \$16
MASCARPONE ~ ESPRESSO ~ CACAO

COCONUT PANNA COTTA (GF) (DF) \$17
MIX NUTS MERENGUE ~ CARAMELIZED PINEAPPLE

PEACH SORBET \$17
CRISPY CRUMBLES ~ MASCARPONE
SOAKED CAMPARI PEACHES

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