

MENU

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

SNACKS AND SIDES

SICILIAN OLIVES (GF) (V) \$12

CHIPS (GF) (V) \$13

PANE PIZZA (V) \$17

RUCOLA E PARMIGIANO (V - GF) \$13

GRILLED BABY BROCCOLINI (V - GF) \$17

ROASTED POTATOES (V - GF) \$13

GRISSINI & TUNA MAYO \$12

SOURDOUGH BREAD & OLIVE OIL (V) \$10

STARTERS

BURRATA (V) \$26
BURRATA CHEESE ~ CHERRY TOMATOES
BALSAMIC GLAZE ~ BASIL
ADD SAN DANIELE PROSCIUTTO + \$7

GRILLED OCTOPUS \$30
CAPSICUM PUREE ~ GREEN OLIVE OIL
RED PEPPER ~ DILL ~ CRISPY PASTRY

POLPETTE (4) \$28
NONNA'S RECIPE BEEF MEATBALLS

BRUSCHETTA AL POMODORO ((V) \$22
TOMATOES ~ ONION ~ OLIVE OIL ~ GARLIC
BALSAMIC ~ BASIL ~ STRACCIATELLA CHEESE

CALAMARI FRITTI \$26
DEEP FRIED CALAMARI ~ AIOLI
ADD PRAWNS (6) + \$8

ARANCINI (V) \$22
MUSHROOM ~ SCAMORZA ~ TRUFFLE MAYONNAISE

BEEF CARPACCIO \$28 (Gf Crackers are available on request)
BEEF FILLET ~ ROCKET ~ CITRUS VINAIGRETTE

TRIO CURED MEAT \$30
PROSCIUTTO SAN DANIELE ~ BRESAOLA ~ CAPOCOLLO

PASTA

(GF - DF & VEGAN options available on request)

GNOCCHI AL PESTO (V) \$33
PECORINO ~ PARMESAN ~ PINENUTS ~ SUNDRIED TOMATOES

TAGLIATELLE ALLA BOLOGNESE \$33
BOLOGNESE BEEF RAGU' ~ PARMESAN

CARBONARA \$34
LINGUINE ~ GUANCIALE ~ PECORINO ~ EGG YOLK ~ PARMESAN

NDUJA RAVIOLI \$36
SPICY PORK ~ TRUFFLE CREAM ~ GORGONZOLA

LAMB RAGU' \$36
CASARECCE PASTA ~ STRACCIATELLA CHEESE ~ PARMESAN

SEAFOOD PUTTANESCA (DF) \$38
LINGUINE PASTA ~ PRAWNS ~ CLAMS ~ CHERRY TOMATOES ~ CHILLI

SCALLOPS & SAFFRON RISOTTO (GF) \$39
PARMESAN ~ ASPARAGUS ~ ONION ~ CHIVES

MAINS

PARMIGIANA DI MELANZANE (V) (GF) \$36
EGGPLANT ~ NAPOLI SAUCE ~ MOZZARELLA ~ BASIL

ROASTED CHICKEN (GF - DF) \$42
SPATCHCOCK ~ CARROTS ~ PAPRIKA

SLOW COOK BEEF CHEEK (GF) \$42
CHERRY TOMATOES ~ SALAD

GAMBERONI (GF) \$43
GRILLED KING PRAWNS ~ LEMON ~ HERB BUTTER ~ SALAD

BURRAMUNDI FILLET (GF) \$42
CREAMY HERBAL SAUCE ~ PICKLED FENNEL

SALADS

GREEN SALAD (GF) \$26
(Can be made vegetarian on request)
COS LETTUCE ~ TOMATOES ~ MINT ~ ALMOND
THYME ~ PARMESAN ~ CRISPY PROSCIUTTO

SALMON SALAD (GF) \$29
SMOKED SALMON ~ CHERRY TOMATOES ~ MIXED LEAVES
MANGO ~ CUCUMBER ~ FENNEL ~ RED ONION

PIZZA

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

MARGHERITA (V) \$29
BUFFALO MOZZARELLA ~ TOMATO SAUCE
EXTRA VIRGIN OLIVE OIL ~ BASIL

PUTTANESCA \$31
ANCHOVIES ~ OLIVES ~ CAPERS ~ OREGANO
GARLIC ~ TOMATO SAUCE ~ CHILLI

DIAVOLA \$31
SALAME CALABRESE ~ TOMATO SAUCE
TAMBORINE MOZZARELLA ~ CHILLI

PRIMAVERA \$33
PROSCIUTTO SAN DANIELE ~ MOZZARELLA
TOMATO SAUCE ~ ROCKET ~ PARMESAN

BOLOGNA \$33
MORTADELLA ~ BURRATA CHEESE
TAMBORINE MOZZARELLA ~ PISTACCHIO ~ PESTO

CAPRICCIOSA \$32
TOMATO SAUCE ~ TAMBORINE MOZZARELLA
HAM ~ MUSHROOMS ~ ARTICHOKE ~ OLIVES

VALTELLINA \$33
BRESAOLA ~ ROCKET ~ BOCCONCINI
CHERRY TOMATOES ~ PARMESAN

CONTADINA (V) \$31
EGGPLANT ~ CAPSICUM ~ TOMATO SAUCE
ZUCCHINI ~ MUSHROOMS ~ MOZZARELLA ~ OLIVES

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

FRIARIELLI \$33
ITALIAN SAUSAGE, SCAMORZA CHEESE, BROCCOLI
LEAVES, CHILLI, TAMBORINE MOZZARELLA

GAMBERI \$33
PRAWNS ~ CHILLI ~ CHERRY TOMATOES
TAMBORINE MOZZARELLA ~ ZUCCHINI

PANUOZZO

(Traditonal pizza sandwich)

SORRENTO \$33
SAN DANIELE PROSCIUTTO ~ BUFFALO MOZZARELLA
ROMA TOMATOES ~ FRESH BASIL ~ PARMESAN

VESUVIO \$33
ITALIAN SAUSAGE ~ SCAMORZA CHEESE ~ BROCCOLI LEAVES ~
CHILLI ~ TAMBORINE MOZZARELLA

DESSERTS

CANNOLI (2) \$18
PISTACCHIO ~ CHOCOLATE ~ PISTACCHIO ~ VANILLA

TIRAMISU' \$17
MASCARPONE ~ ESPRESSO ~ CACAO

CREME BRULE' (GF) \$17
CREAM ~ SUGAR ~ EGG YOLK ~ VANILLA

LEMON CHEESECAKE \$18
CREAM CHEESE ~ RICOTTA ~ MASCARPONE ~ MIX BERRIES

AFFOGATO (GF) \$18
VANILLA GELATO ~ ESPRESSO ~ FRANGELICO

FORMAGGI (V) \$24
(Gf Crackers are available on request)
SELECTION OF CHEESE ~ TRUFFLE HONEY