



CAPRI SHARING

\$75 pp

Minimum 4 people

SICILIAN OLIVES V - GF

Sicilian olives.

NONNA'S RECIPE MEATBALLS

Nonna's beef meatballs prepared in our traditional house style.

TRUFFLE AND MUSHROOM ARANCINI V

Mushroom arancini with scamorza and truffle mayo.

TOMATO AND STRACCIATELLA BRUSCHETTA V

Tomato bruschetta with stracciatella, olive oil, garlic, balsamic and basil.

GREEN SALAD

Cos lettuce with tomatoes, mint, almond, thyme, parmesan and crispy prosciutto.

TRUFFLE & NDUJA RAVIOLI

Ravioli with truffle, 'nduja, gorgonzola and parmesan.

LAMB RAGU

Casarecce pasta with lamb ragu, stracciatella and parmesan.

PIZZA DIAVOLA

Salame Calabrese with tomato sauce, Tamborine mozzarella and chilli.

CANNOLI V

Crisp cannoli filled with ricotta, chocolate, vanilla and pistachio.

Menu prices and dishes are subject to change due to seasonality and product availability.

"Please advise our team of any allergies or dietary requirements when ordering. While all care is taken, we cannot guarantee dishes are completely free from allergens."





POSITANO SHARING

\$55 pp

Minimum 4 people

BRUSCHETTA AL POMODORO V

Tomato bruschetta with onion, garlic, balsamic, basil and stracciatella.

TRUFFLE AND MUSHROOM ARANCINI V

Mushroom arancini with scamorza and truffle mayo.

GREEN SALAD

Cos lettuce with tomatoes, mint, almond, thyme, parmesan and crispy prosciutto.

GNOCCHI FRIARIELLI E SALSICCIA

Potato gnocchi with Neapolitan broccoli pesto, Italian sausage, 'nduja, sundried tomato and parmesan.

BOLOGNESE RAGU

Casarecce pasta with lamb ragu, stracciatella and parmesan.

CANNOLI V

Crisp cannoli filled with ricotta, chocolate, vanilla and pistachio.

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AMALFI SHARING

\$55 pp

Minimum 4 people

NONNA'S RECIPE MEATBALLS

Nonna's beef meatballs prepared in our traditional house style.

TRUFFLE AND MUSHROOM ARANCINI V

Mushroom arancini with scamorza and truffle mayo.

GREEN SALAD

Cos lettuce with tomatoes, mint, almond, thyme, parmesan and crispy prosciutto.

GNOCCHI FRIARIELLI E SALSICCIA

Potato gnocchi with Neapolitan broccoli pesto, Italian sausage, 'nduja, sundried tomato and parmesan.

PIZZA DIAVOLA

Salame Calabrese with tomato sauce, Tamborine mozzarella and chili.

CANNOLI V

Crisp cannoli filled with ricotta, chocolate, vanilla and pistachio.

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VEGETARIAN SHARING

\$55 pp

Minimum 4 people

BRUSCHETTA AL POMODORO V

Tomato bruschetta with onion, garlic, balsamic, basil and stracciatella.

TRUFFLE AND MUSHROOM ARANCINI V

Mushroom arancini with scamorza and truffle mayo.

GREEN SALAD V

Cos lettuce with tomatoes, mint, almond, thyme and parmesan.

GNOCCHI FRIARIELLI PESTO V

Potato gnocchi with Neapolitan broccoli pesto, sundried tomato, pecorino and parmesan.

MARGHERITA V

Tomato sauce and bocconcini mozzarella with basil and extra virgin olive oil.

CANNOLI V

Crisp cannoli filled with ricotta, chocolate, vanilla and pistachio.

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ALTERNATE DROP

\$65 pp

Minimum 2 people

ENTREES

BURRATA V

Creamy burrata with cherry tomatoes, pistachio pesto, fresh basil and rocket

GRILLED OCTOPUS A

Grilled octopus with cauliflower, pink pepper, dill and crispy pastry.

MAINS

SLOW COOKED BEEF CHEEK GF

Slow-cooked beef cheek with polenta, cherry tomatoes and chimichurri.

BARRAMUNDI FILLET GF - A

Barramundi fillet with creamy herb sauce and pickled fennel.

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