

MENU

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

SNACKS AND SIDES

SICILIAN OLIVES (GF) (V) \$13

CHIPS (GF) (V) \$14

ROCKET AND PARMESAN (V - GF) \$14

GRILLED BABY BROCCOLINI (V - GF) \$18

ROASTED POTATOES (V - GF) \$14

GRISSINI & TUNA MAYO \$13

ANCHOVY TOAST WITH GOAT CHEESE MOUSSE \$16
CHIVES ~ CAPERS ~ FENNEL JAM ~ CHILLI

HOUSEMADE FOCACCIA WITH OLIVE OIL AND BALSAMIC (V) \$13
ADD MORTADELLA AND STRACCIATELLA \$7

STARTERS

BURRATA (V) \$29
BURRATA CHEESE ~ CHERRY TOMATOES
BALSAMIC GLAZE ~ BASIL
ADD SAN DANIELE PROSCIUTTO + \$7

GRILLED OCTOPUS \$30
CAULIFLOWER PURE ~ GREEN OLIVE OIL
PINK PEPPERS ~ DILL ~ CRISPY PASTRY

POLPETTE (4) \$29
NONNA'S RECIPE BEEF MEATBALLS ~ TOMATO SAUCE

BRUSCHETTA AL POMODORO (V) \$24
TOMATOES ~ ONION ~ OLIVE OIL ~ GARLIC
BALSAMIC ~ BASIL ~ STRACCIATELLA CHEESE

CALAMARI FRITTI \$28
DEEP FRIED CALAMARI ~ AIOLI
ADD PRAWNS (6) + \$8

ARANCINI (V) \$24
MUSHROOM ~ SCAMORZA ~ TRUFFLE MAYONNAISE

BEEF CARPACCIO \$30
BEEF FILLET ~ ROCKET ~ CITRUS VINAIGRETTE

ANTIPASTO \$45
CURED MEAT SELECTION ~ FOCACCIA ~ SUNDRIED TOMATOES
OLIVES ~ GOAT CHEESE

PASTA

(GF - DF & VEGAN options available on request)

GNOCCHI FRIARIELLI E SALSICCIA \$36
NEAPOLITAN BROCCOLI PESTO ~ ITALIAN SAUSAGE
CHILLI ~ PARMESAN ~ NDUJA ~ SUNDRIED TOMATOES

TAGLIATELLE ALLA BOLOGNESE \$37
BOLOGNESE BEEF RAGU' ~ PARMESAN

CARBONARA \$38
LINGUINE ~ GUANCIALE ~ PECORINO ~ EGG YOLK ~ PARMESAN

GOAT CHEESE RAVIOLI (V) \$38
PUMPKIN ~ SAGE ~ PARMESAN

LAMB RAGU' \$39
CASARECCE PASTA ~ STRACCIATELLA CHEESE ~ PARMESAN

KING PRAWNS LINGUINE \$42
LEMON PANGRATTATO ~ CHERRY TOMATOES ~ CHILLI ~ GARLIC

SCALLOPS & SAFFRON RISOTTO (GF) \$40
PARMESAN ~ ASPARAGUS ~ ONION ~ CHIVES

SPINACH AND RICOTTA CANNELLONI (V) \$36
RICOTTA ~ SPINACH ~ PARMESAN ~ BECHAMEL

SALADS

GREEN SALAD (GF) \$28
(Can be made vegetarian on request)
COS LETTUCE ~ TOMATOES ~ MINT ~ ALMOND
THYME ~ PARMESAN ~ CRISPY PROSCIUTTO

SALMON SALAD (GF) \$30
SMOKED SALMON ~ CHERRY TOMATOES ~ MIXED LEAVES
MANGO ~ CUCUMBER ~ FENNEL ~ RED ONION

MAINS

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

SLOW COOK BEEF CHEEK (GF) \$44
CHERRY TOMATOES ~ CHIMICHURRI SAUCE ~ MASHED POTATOES

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

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

PIZZA

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

MARGHERITA (V) \$30
BUFFALO MOZZARELLA ~ TOMATO SAUCE
EXTRA VIRGIN OLIVE OIL ~ BASIL

PUTTANESCA \$32
ANCHOVIES ~ OLIVES ~ CAPERS ~ OREGANO
GARLIC ~ TOMATO SAUCE ~ CHILLI

DIAVOLA \$32
SALAME CALABRESE ~ TOMATO SAUCE
TAMBORINE MOZZARELLA ~ CHILLI

PRIMAVERA \$34
PROSCIUTTO SAN DANIELE ~ MOZZARELLA
TOMATO SAUCE ~ ROCKET ~ PARMESAN

BOLOGNA \$34
MORTADELLA ~ BURRATA CHEESE
TAMBORINE MOZZARELLA ~ PISTACCHIO ~ PESTO

CAPRICCIOSA \$34
TOMATO SAUCE ~ TAMBORINE MOZZARELLA
HAM ~ MUSHROOMS ~ ARTICHOKE ~ OLIVES

GORGONZOLA (V) \$33
GORGONZOLA ~ PEAR ~ MOZZARELLA
PARMESAN ~ WALNUT ~ HONEY

CONTADINA (V) \$32
EGGPLANT ~ CAPSICUM ~ TOMATO SAUCE
ZUCCHINI ~ MUSHROOMS ~ MOZZARELLA ~ OLIVES

TARTUFO \$33
TRUFFLE PASTE ~ PANCETTA ~ MOZZARELLA
TAMBORINE SCAMORZA ~ ROASTED POTATOES

FRIARIELLI \$34
ITALIAN SAUSAGE ~ SCAMORZA CHEESE
NEAPOLITAN BROCCOLI ~ CHILLI ~ TAMBORINE MOZZARELLA

GAMBERI \$34
PRAWNS ~ CHILLI ~ CHERRY TOMATOES
TAMBORINE MOZZARELLA ~ ZUCCHINI

PANUOZZO

(Traditional 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