

MENU

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

SNACKS

SICILIAN OLIVES (GF) (V) \$11

CHIPS (GF) (V) \$11

PANE PIZZA (V) \$15
GARLIC OIL ~ PARMESAN ~ OREGANO

STARTERS

CAPRESE (V) \$25
BUFFALO MOZZARELLA ~ CHERRY TOMATOES
BREAD ~ BALSAMIC GLAZE ~ BASIL
ADD SAN DANIELE PROSCIUTTO + \$5

GRILLED OCTOPUS \$26
CAULIFLOWER PUREE ~ GREEN OLIVE OIL
RED PEPPER ~ DILL ~ CRISPY PASTRY

GNOCCHI FRITTI (V) \$19
DEEP FRIED CRUMBED RICOTTA GNOCCHI
CHERRY TOMATO SALSA ~ STRACCIATELLA CHEESE

GORGONZOLA POLENTA (GF) (V) \$17
DEEP FRIED POLENTA STICKS ~ ROMESCO SAUCE

MOZZARELLA IN CARROZZA \$18
(can be made vegetarian on request)
DEEP FRIED CRUMBED BUFFALO MOZZARELLA TOAST
TOPPED WITH MORTADELLA

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

ARANCINI (V) \$18
MUSHROOM ~ SCAMORZA CHEESE ~ TRUFFLE MAYONNAISE

BEEF CARPACCIO (GF) \$25
BEEF FILLET ~ ROCKET ~ CITRUS VINAIGRETTE

PASTA

GNOCCHI ALLA NORMA (V) \$29
(GF & VEGAN option available on request)
CHERRY TOMATO SAUCE ~ EGGPLANT ~ STRACCIATELLA ~ PARMESAN

TAGLIATELLE ALLA BOLOGNESE \$30
BOLOGNESE BEEF RAGU' ~ PARMESAN

BUCATINI ALLA CARBONARA \$30
GUANCIALE (PORK) ~ PECORINO ~ EGG YOLK ~ PARMESAN

NDUJA RAVIOLI \$29
SPICY PORK FRESH EGG PASTA ~ GORGONZOLA CREAM ~ TRUFFLE

DUCK RAGU' \$32
PACCHERI PASTA ~ PORCINI ~ PARMESAN

SPAGHETTI ALLE VONGOLE \$32
FRESH EGG PASTA ~ CLAMS ~ NDUJA (PORK)
SUNDRIED TOMATO ~ SAFFRON ~ PARSLEY

LAMB RISOTTO (GF) \$32
LAMB ~ ASPARAGUS ~ TRUFFLE ~ MUSHROOMS

MORE...

POLPETTE \$30
NONNA'S RECIPE BEEF MEATBALLS ~ NAPOLI SAUCE
PARMESAN ~ BREAD

SLOW COOKED LAMB SHANK (GF) \$40
ROASTED POTATO ~ GRILLED VEGETABLES

GAMBERONI (GF) \$38
GRILLED KING PRAWNS ~ LEMON ~ HERB BUTTER ~ GREEN SALAD

TASMANIAN SALMON FILLET (GF) \$38
CREAMY HERBAL SAUCE ~ PICKLED FENNEL ~ GRILLED VEGETABLES

SALADS

GREEN SALAD (GF) \$22
(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

SHARING

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

PIZZA

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

MARGHERITA (V) \$26
BUFFALO MOZZARELLA ~ TOMATO SAUCE
EXTRA VERGIN OLIVE OIL ~ BASIL

PUTTANESCA \$27
ANCHOVIES ~ BLACK OLIVES ~ CAPERS
GARLIC ~ TOMATO SAUCE ~ CHILLI ~ PARMESAN

DIAVOLA \$28
SALAME CALABRESE ~ TOMATO SAUCE
TAMBORINE MOZZARELLA ~ CHILLI

PRIMAVERA \$30
PROSCIUTTO SAN DANIELE ~ MOZZARELLA
TOMATO SAUCE ~ ROCKET ~ PARMESAN

CAPRICCIOSA \$28
TOMATO SAUCE ~ TAMBORINE MOZZARELLA
HAM ~ MUSHROOMS ~ ARTICHOKE ~ OLIVES

ROMANA \$30
PORCHETTA ~ SCAMORZA CHEESE ~ CAPSICUM
TAMBORINE MOZZARELLA ~ ROMESCO PESTO

CONTADINA (V) \$29
EGGPLANT ~ CAPSICUM ~ TOMATO SAUCE
ZUCCHINI ~ MUSHROOMS ~ MOZZARELLA ~ OLIVES

TARTUFO \$29
TRUFFLE PASTE ~ PANCETTA ~ MOZZARELLA
TAMBORINE SCAMORZA ~ ROASTED POTATOES

FRIARIELLI \$30
ITALIAN SAUSAGE, SCAMORZA CHEESE, BROCCOLI
LEAVES, CHILLI, TAMBORINE MOZZARELLA

GAMBERI \$30
PRAWNS ~ CHILLI ~ CHERRY TOMATOES
TAMBORINE MOZZARELLA ~ ZUCCHINI

PANUOZZO

(Traditional pizza sandwich)

SORRENTO (V) \$26
BUFFALO MOZZARELLA ~ ROMA TOMATOES
EXTRA VIRGIN OLIVE OIL ~ FRESH BASIL ~ PARMESAN
ADD SAN DANIELE PROSCIUTTO + \$5

GRAGNANO \$28
PANCETTA ~ ROASTED POTATOES ~ SCAMORZA CHEESE
TAMBORINE MOZZARELLA ~ TRUFFLE PASTE

BOLOGNA \$29
MORTADELLA ~ STRACCIATELLA CHEESE
TAMBORINE MOZZARELLA ~ PISTACCHIO ~ PESTO

NAPOLI \$30
MEATBALLS ~ SCAMORZA CHEESE ~ BASIL
TAMBORINE MOZZARELLA ~ NAPOLI SAUCE

VESUVIO \$30
ITALIAN SAUSAGE ~ SCAMORZA CHEESE ~ BROCCOLI
LEAVES ~ CHILLI ~ TAMBORINE MOZZARELLA

DESSERTS

NUTELLA CALZONE \$23 (SERVE 2)
PISTACCHIO ~ STRAWBERRY ~ STRACCIATELLA CHEESE
VANILLA GELATO

TIRAMISU' \$16

CREME BRULE \$15

CANNOLI (2) \$16
CHOCOLATE ~ RICOTTA

AFFOGATO \$15
VANILLA GELATO ~ ESPRESSO ~ FRANGELICO