



WOOD FIRED FOCACCIA

DESIGNED FOR SHARING

Olio \$14 (VE)

Sea salt, oregano & extra virgin olive oil.

Formaggio \$18 (VE)

Fior di latte, garlic & rosemary.

Burrata \$28 (VE)

Burrata cheese, fresh basil & cherry tomatoes.

ANTIPASTI

SMALL PLATES

Salumi e Formaggi (for 2 ppl) \$28

Thinly sliced prosciutto di Parma (18mths), ham off the bone, aged Grana Padano and taleggio cheese, Italian mixed olives, and house made grissini.

Olive Miste (VE, GF) \$11

Mix of Ligurian and green Sicilian olives.

Burrata (VE, GF) \$13

Soft mozzarella shell filled with creamy stracciatella cheese. Served with extra virgin olive oil and black salt.

Anchovies (GF) \$9

Marinated Italian white anchovies with extra virgin olive oil.

Polenta e Tartufo Nero (VE) \$17

House made crispy cornmeal chips and truffle aioli.

Pere al Forno (VE, GF) \$18

Roasted seasonal pears (3) with gorgonzola, walnuts and honey.

Polpette di Pasta (VE) \$18

Lightly fried pasta and cheese balls (4) with Napolitana sauce and grated Montasio cheese.

Calamari Fritti (GF) \$18/32

Lightly fried premium baby calamari with house made aioli.

INSALATA

Rocket & Grana \$16 (VE, GF)

Fresh rocket with shaved Grana Padano and extra virgin olive oil.

Insalata Caprese \$19 (VE, GF)

Italian buffalo mozzarella with seasonal tomatoes, fresh basil, oregano & extra virgin olive oil.

Insalata di Zucca \$19 (VE, GF)

Roasted pumpkin, goat's cheese, house made rocket pesto, pepitas, pickled red onion, Grana Padano & balsamic.

PASTA BAMBINI

Kids 12 & under

Orecchiette or Spaghetti \$16

Pomodoro (VE)

Traditional Italian style tomato sauce and Grana Padano.

Burro (VE)

Butter & cheese.

Carbonara

Light cream sauce with pancetta and Grana Padano.

PLEASE NOTE

All seatings are for 90 minutes.
Friday-Sunday groups of 8+ will incur a 10% surcharge. There is a 15% surcharge on public holidays. We cater to different allergies as best as possible, but our menu contains allergens, and food is prepared in a kitchen that handles nuts, shellfish, and gluten. Menu changes cannot be guaranteed at all times.

VE= Vegetarian

GF= Gluten Free

Menu

WOOD FIRED PIZZAS

ROSSA - RED BASE

Margherita (VE) \$22
Tomato sauce, fior di latte and fresh basil.

Diavola \$28
Tomato sauce, fior di latte, italian sausage, mild salami, roasted capsicum and chili oil.

Capricciosa \$28
Tomato sauce, fior di latte, ham off the bone, black olives and white button mushrooms.

+ add anchovies \$7

Bufalina \$33
Tomato sauce, fresh basil, prosciutto di Parma and fresh buffalo mozzarella.

Pepperoni \$27
Tomato sauce, fior di latte and mild pepperoni.

Mare \$36
Tomato sauce, scallops, wild caught prawns, New Zealand mussels, baby calamari and garlic oil.

Ortolana (VE) \$27
Tomato sauce, fior di latte, mushrooms, eggplant and capsicum.

Maialina \$31
Tomato sauce, fior di latte, Italian sausage, ham off the bone, salami and smoked pancetta.

Napoletana \$27
Tomato sauce, fior di latte, white anchovies, olives, capers, basil and extra virgin olive oil.

Calzone Bianco \$28
Folded pizza with ham off the bone, salami, buffalo ricotta, tomato sauce and fior di latte. Grated Grana Padano on top.

BIANCA - WHITE BASE

Rustica \$28
Fior di latte, baked potatoes, smoked pancetta and provolone cheese.

Quattro Formaggi (VE) \$31
Four cheeses: fior di latte, gorgonzola, provolone and Grana Padano.

PASTA

GF PASTA + \$3

Spaghetti con Gamberetti \$34
Spaghetti with wild caught prawns, garlic, chili, Italian parsley, and Grana Padano in a delicate white wine sauce.

Pappardelle Con Ragù di Manzo \$33
Egg pappardelle with slow cooked beef ragù. Grated ricotta salata on top.

Orecchiette Con Salsiccia e Taleggio \$31
Short pasta from Puglia, Italian sausage, and a rich taleggio cream sauce. Crispy pancetta on top.

Gnocchi Quattro Formaggi (VE) \$33
Artisanal potato gnocchi in a creamy sauce with gorgonzola, provolone, fior di latte and Grana Padano.

Fregola Sarda Ai Frutti di Mare \$36
Small Sardinian style pasta in a light Napolitana sauce with wild caught prawns, scallops and New Zealand mussels.

Risotto Ai Porcini (VE) \$34
Traditional Italian risotto with porcini mushrooms and Grana Padano.

MAINS

Pollo Al Forno (GF*) \$34
Half spatchcock chicken roasted in the wood fired oven. Served with crispy polenta cake, seasonal greens and cacciatore sauce.

Stinco di Agnello Brasato (GF*) \$38
Lamb shank braised with red wine and rosemary. Served with mashed potatoes.

Pesce del Giorno (GF*) \$38
Fresh fish of the day. Please ask our friendly wait staff for further details.

DOLCE

Tiramisù \$15

Classic Italian coffee flavoured dessert with Savoyard biscuits, espresso coffee, and creamy mascarpone

Cannoli (3) \$15

Crispy waffle cones filled with vanilla buffalo ricotta. Chocolate Frangelico dressing and hazelnut praline.
+extra cannolo +\$4

Affogato al Caffè \$9

Vanilla gelato, espresso.
+ add Frangelico \$6