



WOOD FIRED FOCACCIA

DESIGNED FOR SHARING

Olio e Oregano (VE) \$14

Sea salt | oregano | extra virgin olive oil

Formaggio (VE) \$18

Fior di latte | garlic | rosemary

Burrata e Pomodorini (VE) \$28

Burrata cheese | fior di latte cherry tomatoes | basil

STARTERS | ANTIPASTI

Olive Miste (VE, VG, GF)

Mixed Ligurian and Sicilian olives

\$11

Patatine Fritte (VE, GF)

Potato fries | rosemary salt | aioli

\$12

Burrata (VE, GF)

Burrata cheese | extra virgin olive oil | black salt

\$13

Polpette di Pasta (VE)

Pasta and cheese fritters | Napoletana sauce Montasio cheese

\$18

Carpaccio Di Manzo (GF)

Beef | capsicum sauce | buffalo ricotta | extra virgin olive oil | rocket

\$19

Calamari Fritti (GF)

Baby calamari | aioli

\$19/33

Prosciutto e Melone (GF)

Prosciutto (18 months) | rock melon buffalo ricotta | basil

\$23

Anchovies

Italian white anchovies

\$12

COLD CUTS | SALUMI

Prosciutto (18 months) \$12

Salame \$12

Prosciutto Cotto \$12

SALAD | INSALATA

Insalata Caprese (VE, GF) \$19

Buffalo mozzarella | seasonal tomatoes | basil | oregano | extra virgin olive oil

Rucola e Grana (VE, GF) \$16

Rocket | Grana Padano | extra virgin olive oil

Insalata di Barbabietole (VE, GF) \$19

Beetroot | rocket | goat cheese walnuts | balsamic | extra virgin olive oil

PASTA | PRIMI

GLUTEN FREE PASTA + \$4

Spaghetti Ai Gamberi 🍤

Wild caught prawns | garlic | chilli | Italian parsley Grana Padano

\$34

Linguine Ai Frutti Di Mare

Napoletana sauce | Wild caught prawns | scallops baby calamari | fish fillet | cherry tomatoes

\$36

Reginette Con Ragù di Manzo

Beef ragù | salted ricotta

\$33

Risotto Alla Zucca e Pancetta

Roasted pumpkin | pancetta | Grana Padano sage | pine nuts

\$34

Gnocchi Ai Tartufo Nero (VE)

Truffled cream | mushrooms | Grana Padano

\$33

Gnocchi Alla Sorrentina(VE)

Baked gnocchi | Napoletana sauce | basil fior di latte | Grana Padano

\$33

Orecchiette Con Salsiccia e Taleggio

Taleggio cream | Italian sausage | Grana Padano crispy pancetta

\$33

Menu

WOOD FIRED PIZZA

PIZZE ROSSE (RED BASE)

Margherita (VE) \$22

Tomato sauce | fior di latte | basil

Diavola \$28

Tomato sauce | fior di latte | Italian sausage
salami | roasted capsicum | chilli oil

Capricciosa \$28

Tomato sauce | fior di latte | ham off the bone
black olives | mushrooms | artichokes
+ Add white anchovies \$7

Bufalina \$33

Tomato sauce | prosciutto | buffalo mozzarella
basil

Pepperoni \$27

Tomato sauce | fior di latte | pepperoni

Ortolana (VE) \$27

Tomato sauce | fior di latte | mushrooms
red onion | black olives | capsicum | artichokes

Maialina \$31

Tomato sauce | fior di latte | Italian sausage
ham off the bone | salami | pancetta

Napoletana \$27

Tomato sauce | fior di latte | white anchovies
olives | capers | basil | extra virgin olive oil

Calzone Bianco (folded pizza) \$28

Ham off the bone | salami | ricotta | tomato
sauce | fior di latte | grated Padano

PIZZE BIANCHE (WHITE BASE)

Gamberi \$37

Fior di latte | wild caught prawns | sundried
tomatoes | rocket - pesto | garlic oil

Boscaiola \$28

Fior di latte | provolone | pancetta | mushrooms
thyme

Zucca e Nduja \$31

Pumpkin purée | spicy nduja | Italian sausage
fior di latte | red onion | rocket

MAINS | SECONDI

SERVED WITH SEASONAL SIDES

Pollo Al Forno (GF) \$34

Wood fire roasted half spatchcock chicken
salsa verde

Scaloppine Al Limone (GF) \$37

Thinly cut beef | lemon butter sauce

Pesce del Giorno (GF) \$38

Fish of the day

DESSERT | DOLCE

Tiramisu \$15

Coffee | Savoyard biscuits | mascarpone | cacao

Cannoli (3) \$15

Waffle cone | vanilla buffalo ricotta | pistachio
chocolate dressing
+ extra cannolo \$4

Pannacotta (GF) \$13

Seasonal flavor

Affogato al Caffè \$11

Vanilla gelato | espresso
+ add Frangelico \$6

KIDS | BAMBINI

Kids 12 & under

Orecchiette or Spaghetti \$16

Pomodoro (VE, DF)

Burro e Formaggio (VE)

Butter | Grana Padano

Carbonara

Cream | pancetta | Grana Padano

PLEASE NOTE

All seatings are for 90 minutes
unless otherwise advised.

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 always guaranteed.

Credit card payment surcharges applies: Visa,

MC & Amex 1.12%

Take away boxes **50c each**

VE= Vegetarian | GF= Gluten Free