



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 Al Tartufo

Potato fries | Truffled aioli

\$13

Burrata (VE, GF)

Burrata cheese | extra virgin olive oil | black salt

\$13

Calamari Fritti (GF)

Baby calamari | aioli

\$19/33

Carpaccio Di Manzo (GF)

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

\$19

Anchovies

Italian white anchovies

\$12

Prosciutto e Melone (GF)

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

\$23

Insalata di Capesante

Pan fried scallops | rocket | endive | orange apple | sweet and sour dressing

\$26

Arancini Al Pomodoro

Tomato and mozzarella risotto balls rocket pesto | montasio

\$18

Prosciutto (18 months)

\$12

Salame

\$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 Ai Funghi Porcini (VE, VG, GF)

Mixed wild mushrooms | Truffle oil Italian parsley | Grana Padano

\$34

Gnocchi Ai Tartufo Nero (VE)

Truffled cream | mushrooms | Grana Padano

\$33

Orecchiette Con Salsiccia e Taleggio

Taleggio cream | Italian sausage | Grana Padano crispy pancetta

\$33

Ravioli Ricotta e Spinaci (VE)

Spinach and ricotta ravioli | Sage butter

\$33

Menu

WOOD FIRED PIZZA

PIZZE ROSSE (RED BASE)

Margherita (VE) \$22

Tomato sauce | mozzarella | basil

Diavola \$28

Tomato sauce | mozzarella | Italian sausage
hot salami | roasted capsicum | chilli oil

Capricciosa \$28

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

Napoletana \$27

Tomato sauce | mozzarella | white anchovies
olives | capers | basil | extra virgin olive oil

Burrata e Prosciutto \$33

Tomato sauce | prosciutto | whole burrata
rocket | extra virgin olive oil

Fiamma Verde \$31

Tomato sauce | spicy nduja | pancetta | buffalo
ricotta | rocket pesto

Pepperoni \$27

Tomato sauce | mozzarella | pepperoni

Calzone Bianco (folded pizza) \$28

Ham off the bone | salami | ricotta | tomato
sauce | mozzarella | Grana Padano

PIZZE BIANCHE (WHITE BASE)

Gamberi \$37

Mozzarella | wild caught prawns | sundried
tomatoes | rocket - pesto | garlic oil

Romana \$29

Mozzarella | hot salami | potatoes | semi dried
tomatoes | garlic oil | rosemary

Boscaiola \$28

Mozzarella | provolone | pancetta | mushrooms
thyme

Tartufata (VE, VG) \$28

Black Truffle | mozzarella | mixed mushrooms
pickled onion | rocket

MAINS | SECONDI

SERVED WITH SEASONAL SIDES

Pollo Al Forno (GF) \$34

Wood fire roasted half spatchcock chicken and
salsa verde

Cotoletta alla Milanese \$32

Crumbed and fried pork cutlet with caper butter sauce

Guancia Di Manzo \$38

Slow braised beef cheek in a mirepoix of
vegetables

Pesce del Giorno (GF) \$38

Fish of the day

DESSERT | DOLCE

Tiramisu \$15

Coffee | Savoyard biscuits | mascarpone | cacao

Pizza Fritta Con Nutella \$16

Fried dough | cinnamon sugar | nutella
hazelnut

Pannacotta (GF) \$13

Seasonal flavor

Affogato al Caffè \$11

Vanilla gelato | espresso
+ add Frangelico \$6

Cannoli (3) \$15

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

KIDS | BAMBINI

Kids 12 & under

Orecchiette or Spaghetti \$16

Pomodoro (VE, DF)

Burro e Formaggio (VE)

Butter | Grana Padano

Carbonara

Cream | pancetta | Grana Padano | egg yolk

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