



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)

\$12

Mixed Ligurian and Sicilian olives

Patatine Fritte Al Tartufo

\$14

Potato fries | Truffled aioli

Burrata (VE, GF)

\$14

Burrata cheese | extra virgin olive oil | black salt

Calamari Fritti (GF)

\$20/35

Baby calamari | aioli

Carpaccio Di Manzo (GF)

\$21

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

Anchovies

\$13

Italian white anchovies

Prosciutto e Melone (GF)

\$24

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

Insalata di Capesante

\$28

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

Arancini Di Riso (4)

\$19

Seasonal flavour

Prosciutto (18 months)

\$14

Salame

\$13

SALAD | INSALATA

Insalata Caprese (VE, GF) \$20

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

Rucola e Grana (VE, GF) \$18

Rocket | Grana Padano | extra virgin olive oil

Insalata di Barbabietole (VE, GF) \$20

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

PASTA | PRIMI

GLUTEN FREE PASTA + \$4

Spaghetti Ai Gamberi 🍤

\$36

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

Linguine Ai Frutti Di Mare

\$38

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

Reginette Con Ragù di Manzo

\$35

Beef ragù | salted ricotta

Risotto Ai Funghi Porcini (VE, VG, GF)

\$36

Mixed wild mushrooms | Truffle oil Italian parsley | Grana Padano

Gnocchi Al Tartufo Nero (VE)

\$35

Truffled cream | mushrooms | Grana Padano

Orecchiette Con Salsiccia e Taleggio

\$34

Taleggio cream | Italian sausage | Grana Padano crispy pancetta

Ravioli Ricotta e Spinaci (VE)

\$34

Spinach and ricotta ravioli | Sage butter

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 \$35

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 | Italian sausage
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) \$36

Wood fire roasted half spatchcock chicken and
salsa verde

Cotoletta alla Milanese \$34

Crumbed and fried pork cutlet with caper butter sauce

Scaloppine Ai Funghi \$38

Thinly cut beef with a creamy mushroom
sauce

Pesce del Giorno (GF) \$41

Fish of the day

DESSERT | DOLCE

Tiramisu \$16

Coffee | Savoyard biscuits | mascarpone | cacao

Affogato al Caffè \$12

Vanilla gelato | espresso
+ add Frangelico \$6

Cannoli (2) \$12

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

Pannacotta (GF) \$14

Seasonal flavor

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