

Italians just want to welcome people by sharing what they have. Our role in life is to feed people. A lot. We can't help it.

BUON APPETITO!

(GF) - Gluten Free *Can be made gluten free
(N) - Contains Nuts *Can be made without nuts

PANE (breads)

Sourdough With:

Extra virgin olive oil & balsamic	4.5
Garlic & herb bread	7.5
Garlic & herb bread with melted mozzarella	8.5

House-Made Oven Baked Flat Bread with garlic, rosemary & sea salt	9.5
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Selection of Dips

served with garlic & rosemary flat bread	16.5
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Choose From Any 3 Below

Pumpkin, spicy roasted capsicum, beetroot, basil pesto(N), semi dried tomato or hummus

ZUPPE- SOUP

Stracciatella Soup	14.5
Light italian egg drop soup with risoni, parmesan & chicken (GF*)	

CAPITAL

ANTIPASTI

Warm Sicilian Olives (GF)	8.5 each
Marinated Button Mushrooms with goats curd & smoked almonds (GF, N*)	
Cauliflower & Provolone Fritti with garlic aioli	
House Pickles a selection of seasonal vegetables pickled & preserved (GF)	

Smoked Trout Paté with crostini (GF*)	9.0 each
Truffle & Asparagus Frittata with shaved pecorino & rocket (GF)	
Calabrese Salami with grissini (GF*)	
Grilled Chorizo with roast apple, fetta & sherry (GF)	
Corn & Mascarpone Arancini served with pesto	
Calamari Fritti crisp calamari with aioli & pink onion (GF)	
Fried Gnocchi Alla Romana with green olive tapanade	

ONE BILL PER TABLE - GRAZIE

Cuca Spanish Sardines with crostini (GF*)	9.5 each
Baked Italian Meatballs served in a rich napoletana sugo	
Slow Cooked Pork Belly filled with fig & apple farce & served with buttered radish (GF)	
Prawn Salmoriglio prawn tails in southern italian dressing of wild oregano & peppers (GF)	
Saganaki with lemon & parsley (GF)	
Prosciutto di Parma with moscato soaked dwarf figs (GF)	
House Made Beef Bresaola red wine cured beef with pickled pear (GF)	
Mozzarella di Bufala with vincotto & salsa (GF)	

Selection of any 5 items....	38.5
Selection of any 8 items....	63.5
Selection of any 10 items....	76.5

PIZZE - 13"

* Add bufala mozzarella to any pizza	4.5
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Pizza Bianca – white pizza

with mozzarella, garlic & olive oil base

Leek & White Anchovy	27.5
Buttered leeks, thin sliced potato, black olive, rosemary & fresh white anchovy	
Chicken & Pancetta	27.5
parsley, caramelised onion, roasted red capsicum & spinach	
Wild Mushroom (N)	27.0
walnut paste, drizzled with truffle oil & fresh rocket	
Pork Belly (N*)	30.5
red onion, gorgonzola, toasted walnuts, rocket, fig jam & wild mushrooms	
Pescatore	32.0
slipper bug, shellfish, prawns, market fish, baby calamari, fresh tomato & fresh chilli	

Pizza rossa - red pizza	
with san marzano tomato base	
*Add bufala mozzarella to any pizza	4.5
Margherita	23.5
roma tomato, garlic, fior di latte, fresh basil & sicilian sea salt	
Prosciutto di Parma	28.5
roma tomato, rocket & shaved parmigiano cheese	
Italian Meatballs	28.0
fior di latte, roasted red capsicums, pesto di casa & fresh basil	
Bresaola	28.5
thin slices of cured beef, kale, broccolini, roast pear with red onion jam	
Calabrese Salami	28.5
roma tomato, fior di latte, roasted red capsicum, black olives & pesto di casa	
Roast Sweet Potato (N*)	26.5
sweet potato, caramelised onion, goats curd, smoked almonds and rocket	

No half and half... scusa

Pasta

[*Housemade pasta]

*Spaghetti Prawns & Chorizo	27.0
prawn tails, chorizo, chilli, garlic and anchovy with toasted sourdough crumb	
Traditional Orrechiette Carbonara	25.5
guanciale, egg, broccolini, parmesan cheese & fresh parsley	
Goat Ragu Rigatoni	27.5
slow cooked goat shoulder in tomato, chilli & fennel with black olive crumb	
*Fettucine alla Boscaiola	26.5
chicken, pancetta & mushrooms in a confit garlic cream sauce with fresh parsley	

* Squid Ink Spaghetti Marinara	32.0
slipper bug, prawns, market fish, shellfish & calamari with garlic, chilli, tomato, baby spinach & extra virgin olive oil	
*Lasagne	28.0
braised beef cheek & wild boar ragu with truffle oil & pepper berry mascarpone	
Three Cheese Beetroot Gnocchi (N)	26.5
roast pear, walnut & torn mint	
Roast Cauliflower Risotto (GF, N*)	27.5
with agro dolce dressing & toasted tallegio	
Risotto Milanese (GF)	28.5
slow cooked osso bucco on a safron risotto with crisp garlic chips and parsley	

Mains

Skillet Roasted Market Fish (GF)	36.0
with yellow tomato passata, mussels, green olive & artichoke	
Slow Cooked Lamb Shoulder (GF)	36.0
with crispy kale, backed buckwheat polenta & confit cherry tomato	
Charred Veal Cutlet (GF, N)	38.0
veal rib eye cooked medium & served on traditional peperonata with fennel & asiago gratin	
Chargrilled Chicken Skewer Salad (GF, N*)	25.0
with beetroot, pistachio, crispy prosciutto & marinated fetta and rocket salad with blood orange dressing	
Baked Blue Cheese Gnocchi alla Romana	25.5
served with confit tomato, pumpkin puree, asparagus & torn herbs	

Contorni (sides)

New season organic potatoes with roast garlic, rosemary salt and aioli (GF)	9.5
Mixed organic greens pan fried with anchovy garlic & pecorino (GF)	9.0
Pear, parmesan & walnut salad dressed with vincotto (GF, N*)	9.0

Dolci

Honey Bomboloni (N)	15.5
with honey syrup, chestnut mousse, burnt butter ice cream, toasted almonds & crystal lavender	
Warm Lemoncello Pudding	14.5
with lemon ice cream	
Chocolate & Beetroot Budino (GF, DF, N)	14.0
with coconut sorbet & candied citrus	
Nutella Pizza (N)	16.5
chocolate pizza dough, nutella, crumbed meringue, crushed pistachios, mascarpone ice cream & fresh berries	
Tiramisu (N*)	14.0
with mascarpone ice cream, chocolate & coffee crisps, tia maria & marsala syrup dusted with finely crushed vanilla beans	

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