

ITALIANS ARE PASSIONATE PEOPLE.
WE LOVE TO ENJOY THE BEST THINGS IN LIFE - GOOD
COMPANY, GOOD PRODUCE, GOOD OLIVE OIL AND
GOOD WINE.
WE INVITE YOU WITH AN OPEN HEART AND STOMACH,
TO SHARE WITH US DELICIOUS, RUSTIC ITALIAN FOOD,
DONE WELL.

BUON APPETITO



pane.

FRESH BREAD	
with Sicilian olive oil + vincotto	\$8
GARLIC & HERB BREAD	\$10
Add mozzarella	\$5
GARLIC & HERB PIZZETTA	\$18
with napoli + mozerella	

antipasti.

MIXED OLIVES	
Warm Sicilian & Ligurian olives & toasted fennel seed (GF, Veg, V)	\$9
PROSUTTO CON BUFFALO	
thinly sliced prosciutto di parma, buffalo mozzarella, basil infused extra virgin oil (GF)	\$16
BRUSCHETTA (2 pcs)	
Tomato, spanish onion, basil and ricotta on sour dough (Veg)	\$16
ARANCINI (3 pcs)	
Wild mushroom & scamorza cheese served with truffle aioli (Veg) (extra arancini \$6)	\$16
CROQUETTE ALLA MILANESE (3 pcs)	
Traditional style croquette with prosciutto served with a caper aioli (extra croquette \$6)	\$17
CALAMARI FRITTI	
Served with a wild rocket and fennel parmesan and orange reduction salad (GF)	\$23
ANTIPASTO PLATTER FOR 2	
Chefs selection of prosciutto di parma, fennel salami, calamari fritti, warm olives, buffalo mozzarella fresh ciabatta	\$36

pasta.

ALL PASTAS SERVED WITH PARMESAN UNLESS REQUESTED
ADD GLUTEN FREE PASTA \$3.5
ADD GNOCCHI \$4

PENNE CAFONE	
Napoli sauce, roasted capsicum, garlic, chili, cherry tomatoes, olives (Veg)	\$28
GNOCCHI ZUCCA	
Caramelised onion, roast pumpkin, spinach, gorgonzola cream and garlic (Veg)	\$30
GNOCCHI RAGU	
Slow cooked beef cheek ragu served with house made parmesan gnocchi, spinach, serviced with whipped ricotta	\$30
SPAGHETTI CARBONARA	
Pancetta, garlic, egg yolk, cream, cracked black pepper and parmesan	\$28
FETTUCINE BOLOGNESE	
Slow cooked Tuscan Bolognese ragu	\$27
FETTUCINE ALLA BOSCAIOLA	
Chicken, pancetta, wild mushrooms, garlic, cream	\$29
SPAGHETTI SUL MARE	
Prawns, pancetta, anchovies, garlic in a napoli sauce	\$32
PENNE ALLA VODKA	
Pancetta, chicken, onion in vodka based rose sauce with buffalo cheese (VO)	\$30
PENNE PASTA E PISELLI	
Pancetta, peas, cherry tomatoes, cracked pepper & parmesan (VO)	\$28
SPAGHETTI MARINARA	
Scallops, fish, prawns, calamari, garlic, cherry tomatoes Red OR white sauce	\$32
PENNE CAPITALE	
Chicken, prawns, mushroom, olives, garlic in a Napoli and cream sauce	\$32
LASAGNE	
Traditional layers of bolognese ragu, bechamel and mozzarella	\$30
FUNGHI RISOTTO	
Forest mushroom, garlic, parmesan in a traditional risotto base with Tasmanian truffle oil (GF, Veg)	\$29
PESCATORE RISOTTO	
Scallops, fish, prawns, calamari, garlic in a tomato base risotto (GF)	\$32

risotto.

pizza.

NO HALF ANF HALF.... SCUSA

THIN BASE AVAILABLE ON REQUEST
GLUTEN FREE BASE ADD \$4.5
VEGAN CHEESE \$3.5

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MARGHERITA		
Napoli base, mozzarella, garlic, fresh basil & sea salt (Veg, V*)	\$22	\$25
Add prosciutto Di Parma \$5.0		
CHICKEN & PANCETTA		
Confit garlic, chicken, roasted red capsicum, caramelised onion, baby spinach	\$26	\$29
ROASTED PUMPKIN		
Confit garlic, pumpkin, caramelised onion, wild rocket, marinated goats cheese, pine nuts and sweet balsamic (Veg, V*, N*)	\$26	\$29
SALUMI		
Napoli base, mozzarella, prosciutto, leg ham, calabrese salami, Italian sausage & garlic	\$28	\$32
LA BOMBA		
Napoli base, mozzarella, Italian sausage, brie cheese, onion, prawn, cracked pepper, spinach, garlic	\$26	\$29
PROSCIUTTO		
Napoli base, mozzarella, prosciutto, rocket, parmesan & Balsamic glaze	\$26	\$29
CAPRICCIOSA		
Napoli base, mozzarella, shaved leg ham, olives, mushrooms, anchovies	\$26	\$29
FOREST MUSHROOM		
Confit garlic, mozzarella, mushrooms, truffle oil, walnuts, rocket (Veg, VO)	\$26	\$29
RAGAZZI		
Napoli base, mozzarella, chicken, brie cheese, semi dried tomatoes, spinach, roasted capsicum, cracked pepper	\$28	\$32
PICCANTE		
Napoli base, mozzarella, leg ham, salami, onion, jalapenos, olives, chili	\$26	\$29
PESCATORE		
Confit garlic, prawns, calamari, fish, anchovies & garlic	\$28	\$32

contorni.

PATATE FRITTE		
Steak fries with garlic & truffle aioli (Veg)	\$12	
WILD ROCKET SALAD		
shaved parmesan, olive oil, vincotto (GF, N*, V*)	\$12	
MEDITERRANEAN SALAD		
roasted beetroot, pistachio, crispy prosciutto, goats cheese & wild rocket salad dressed with an orange dressing (GF, N*)	\$15	
BUTTERED BROCCOLINI		
Garlic butter sautéed and balsamic glaze (Veg, GF)	\$13	

secondi.

PAN ROASTED CHICKEN		
Served with roasted beetroot, pistachio, crispy prosciutto, goats cheese & wild rocket salad dressed with an orange dressing (GF, N*)	\$36	
CALAMARI FRITTI		
Served with a wild rocket and fennel salad with a orange reduction dressing (GF)	\$33	
BEEF CHEEK		
12 hr cooked beef cheek with cauliflower puree, parship crisps and a marsala jus	\$38	
ALL DISHES BELOW SERVED WITH PARMESAN MASH AND BROCCOLINI		
VEAL ALLA MARSALA		
Pan seared veal served with a mushroom, cream and marsala sauce	\$39	
COTOLETTA BOLOGNESE		
Crumbed veal with leg ham, Bolognese ragu and house blend mozzarella	\$39	
POLLO AI FUNGHI		
Crumbed chicken breast served with a creamy white wine and mushroom sauce	\$36	

dolci.

CANNOLI		
Traditional hard shell pastry filled with Nutella mascarpone & berries (2) (N)	\$14	
CREME BRULE		
Chocolate hazelnut custard served with a traditional orange biscotti	\$15	
TRADITIONAL TIRAMISU		
Rich flavours of cocoa, espresso & mascarpone served with amaretti crumbs (N*)	\$16	
LIQUEUR AFFOGATO		
Frangelico, Ferrero Rocher gelato, espresso, amaretti biscotti (GF*, N)	\$17	
GELATO (3 SCOOPS)		
Lemon, Mango, Raspberry sorbert	\$15	

bambini.

SPAGHETTI BOLOGNESE		
TRADITIONAL SLOW COOKED BOLOGNESE RAGU (GF*)	\$15	
PIZZA MARGHERITA		
NAPOLETANA, GARLIC, MOZZARELLA (VEG, V*)	\$15	
SPAGHETTI NAPOLETANA		
HOUSE MADE NAPOLETANA SAUCE (GF*, VEG)	\$15	
FRIED CALAMARI		
SERVED WITH CHIPS AND TOMATO SAUCE	\$16	