



WOOD FIRED FOCACCIA

DESIGNED FOR SHARING

Olio e Oregano (VE) \$16

Sea salt | oregano | extra virgin olive oil

Formaggio (VE) \$20

Fior di latte | garlic | rosemary

STARTERS | ANTIPASTI

Olive Miste (VE, VG, GF)

Mixed Ligurian and Sicilian olives

\$14

Patatine Fritte

Potato fries | rosemary salt | garlic aioli

\$15

Burrata (VE, GF)

Burrata cheese | extra virgin olive oil | black salt
+ add side of Focaccia

\$17

Arancini Di Riso (4)

Seasonal flavour

\$19

Carpaccio Di Manzo (GF)

Wagyu Rump MB6-7 | capsicum sauce | gorgonzola | extra virgin olive oil | caramelised walnuts

\$25

Calamari Fritti (GF)

Premium calamari | aioli

\$23/43

Polpette Fritte (3)

Lamb and beef meat balls | Napoletana sauce | grated Grana Padano
+ add side of Focaccia

\$24

Anchovies

Salted brown anchovies or white marinated anchovies

\$15

Tagliere Di Salumi

Selection of squid-in salami and prosciutto

\$19

Gamberetti al Forno (8)

Wild-caught garlic prawns | semi-dried tomatoes | capers | basil
+ add side of Focaccia

\$24

\$7

SALAD | INSALATA

Insalata Caprese (VE, GF) \$23

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) \$23

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

PASTA | PRIMI

GLUTEN FREE PASTA + \$6

Spaghetti Ai Gamberi 🍤

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

\$39

Risotto Alla Pescatora

Wild-caught prawns | calamari | snapper fillets | clam meat | green peas | saffron sauce | roasted almonds

\$39

Pappardelle Con Ragù di Manzo

Beef ragù | salted ricotta

\$38

Orecchiette Con Salsiccia e Taleggio

Taleggio cream | Italian sausage | Grana Padano | crispy pancetta

\$36

Gnocchi Al Tartufo Nero (VE)

Truffled cream | mushrooms | Grana Padano

\$37

Menu

WOOD FIRED PIZZA

GLUTEN FREE PIZZA + \$8

PIZZE ROSSE (RED BASE)

Margherita (VE) \$24
Tomato sauce | mozzarella | basil

Peperoni \$27
Tomato sauce | mozzarella | pepperoni

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 (8) \$7

Napoletana \$27
Tomato sauce | mozzarella | white anchovies | olives | capers | basil | extra virgin olive oil

Parma \$35
Tomato sauce | Buffalo Mozzarella | Prosciutto di Parma | basil

Calzone Bianco (folded pizza) \$28
Ham off the bone | salami | ricotta | tomato sauce | mozzarella | Grana Padano

PIZZE BIANCHE (WHITE BASE)

Gamberi \$35
Mozzarella | wild-caught prawns | sundried tomatoes | rocket - pesto | garlic oil

Romana \$29
Mozzarella | hot salami | Italian sausage | potatoes | semi-dried tomatoes | garlic oil | rosemary

Tartufata e Pancetta \$29
Black Truffle | mozzarella | mixed mushrooms | pancetta | rocket

MAINS | SECONDI

SERVED WITH SEASONAL SIDES

Pollo Al Forno (GF) \$39
Wood fire roasted half spatchcock chicken and salsa verde

Cotoletta alla Milanese \$39
Crumbed and fried pork cutlet with creamy caper sauce

Scaloppine Ai Funghi \$39
Thinly cut beef with a creamy mushroom sauce

Pesce del Giorno (GF) \$43
Fish of the day

EXTRA SIDE \$6 - Broccolini | Roasted Pumpkin & Onion

DESSERT | DOLCE

Tiramisu \$16
Coffee | Savoyard biscuits | mascarpone | cacao

Affogato al Caffè \$14
Vanilla gelato | espresso

+ add Frangelico \$6

Cannoli (2) \$12
Waffle cone | vanilla ricotta | pistachio | chocolate dressing
+ add extra cannolo \$4

Panna Cotta (GF) \$16
Seasonal flavour

KIDS | BAMBINI

Kids 12 & under

Orecchiette or Spaghetti

Pomodoro (VE) \$16

Burro e Formaggio (VE) \$16
Butter | Grana Padano

Carbonara \$18
Cream | pancetta | Grana Padano | egg yolk

Beef Ragù \$18

PLEASE NOTE

All seatings are for 90 minutes unless otherwise advised.

Friday-Sunday groups of 8+ will incur a 10% surcharge.

A 15% surcharge applies 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 always be guaranteed.

Credit card payment surcharge applies: Visa, MC & Amex 1.12%

Takeaway boxes 50c each

VE= Vegetarian | GF= Gluten Free