



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)

\$14

Mixed Ligurian and Sicilian olives

Burrata (VE, GF)

\$21

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

Carpaccio Di Manzo (GF)

\$28

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

Polpette Fritte (3)

\$24

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

Tagliere Di Salumi (GF)

\$23

Selection of squid-ink salami and prosciutto

Patatine Fritte (GF)

\$18

Potato fries | rosemary salt | garlic aioli

Arancini Di Riso (4)

\$21

Seasonal flavour

Calamari Fritti (GF)

\$25/46

Premium calamari | aioli

Anchovies (GF)

\$15

Salted brown anchovies or white marinated anchovies

Gamberetti al Forno (8) (GF)

\$28

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

\$7

SALAD | INSALATA

Insalata Caprese (VE, GF) \$24

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 🦞

\$39

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

Pappardelle Con Ragù di Manzo

\$38

Beef ragù | salted ricotta

Gnocchi Al Tartufo Nero (VE)

\$39

Truffled cream | mushrooms | Grana Padano

Pappardelle al Bosco (VE)

\$37

Porcini ragù | peas | cream | zucchini | rosemary pangrattato

Risotto Alla Pescatora (GF)

\$39

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

Orecchiette Con Salsiccia e Taleggio

\$38

Taleggio cream | Italian sausage | Grana Padano | crispy pancetta

Menu

WOOD FIRED PIZZA

GLUTEN FREE PIZZA + \$8

PIZZE ROSSE (RED BASE)

Margherita (VE) \$27
Tomato sauce | mozzarella | basil

Peperoni \$29
Tomato sauce | mozzarella | pepperoni

Diavola \$30
Tomato sauce | mozzarella | Italian sausage | hot salami | roasted capsicum | chilli oil

Capricciosa \$30
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

Ortonala (VE) \$31
Tomato sauce | fior di latte | mushrooms | olives | capsicum | artichokes | rocket

Parma \$35

Tomato sauce | Buffalo Mozzarella | Prosciutto di Parma | basil

Calzone Bianco (folded pizza) \$30

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 \$30

Black Truffle | mozzarella | mixed mushrooms | pancetta | rocket

MAINS | SECONDI

SERVED WITH SEASONAL SIDES

Pollo Al Forno (GF) \$41
Wood fire roasted half spatchcock chicken and salsa verde

Cotoletta alla Milanese \$41
Crumbed and fried pork cutlet with creamy caper sauce

Scaloppine Ai Funghi (GF) \$41

Thinly cut beef with a creamy mushroom sauce

Pesce del Giorno (GF) \$45

Fish of the day

DESSERT | DOLCE

Tiramisu \$17
Coffee | Savoyard biscuits | mascarpone | cacao

Affogato al Caffè \$14
Vanilla gelato | espresso
+ add Frangelico \$7

Cannoli (2) \$15

Waffle cone | vanilla ricotta | pistachio | chocolate dressing
+ add extra cannolo \$5

Panna Cotta (GF) \$17

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