



WOOD FIRED FOCACCIA

DESIGNED FOR SHARING

Olio e Oregano (VE) \$17

Sea salt | oregano | extra virgin olive oil

Formaggio (VE) \$21

Fior di latte | garlic | rosemary

STARTERS | ANTIPASTI

Olive Ascolane (6)

\$18

fried olives | 'Nduja salami

Burrata al Sol (VE, GF)

\$26

Burrata cheese | tomato granita | EVOO | balsamic glaze | 2 pc bread

Carpaccio Di Manzo (GF)

\$29

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

Polpette Fritte (3)

\$26

Lamb and beef meat balls | Napoletana sauce | grated Grana Padano | 2 pc bread

Prosciutto Melone (GF)

\$19

Rockmelon | Prosciutto di Parma | ricotta

Patatine Fritte (GF)

\$19

Potato fries | rosemary salt | garlic aioli

Arancini Di Riso (4)

\$22

Seasonal flavour

Calamari Fritti (GF)

\$26/45

Premium calamari | aioli

Anchovies (GF)

\$15

Salted brown anchovies or white marinated anchovies

Gamberetti al Forno (8) (GF)

\$29

Wild-caught garlic prawns | semi-dried tomatoes | capers | basil | 2 pc bread

SALAD | INSALATA

Insalata Caprese (VE, GF) \$26

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) \$24

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

PASTA | PRIMI

GLUTEN FREE PASTA + \$7

Spaghetti Ai Gamberi 🦐

\$41

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

Pappardelle Con Ragù di Manzo

\$39

Beef ragù | salted ricotta

Gnocchi Al Tartufo Nero (VE)

\$39

Truffled cream | mushrooms | Grana Padano

Pappardelle al Bosco (VE)

\$38

Porcini ragù | peas | cream | rosemary pangrattato

Risotto Alla Pescatora (GF)

\$41

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

Orecchiette Con Salsiccia e Taleggio

\$39

Taleggio cream | Italian sausage | Grana Padano | crispy pancetta

Menu

WOOD FIRED PIZZA

GLUTEN FREE PIZZA + \$8.50

PIZZE ROSSE (RED BASE)

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

Pepperoni \$30
Tomato sauce | mozzarella | pepperoni

Diavola \$31
Tomato sauce | mozzarella | Italian sausage | hot salami | roasted capsicum | chilli oil

Capricciosa \$31
Tomato sauce | mozzarella | ham off the bone | black olives | mushrooms | artichokes

Napoletana \$28
Tomato sauce | mozzarella | white anchovies | olives | capers | basil | extra virgin olive oil

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

Parma \$36

Tomato sauce | Buffalo Mozzarella | Prosciutto di Parma | basil

Calzone Bianco (folded pizza) \$31
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 \$30
Mozzarella | hot salami | Italian sausage | potatoes | semi-dried tomatoes | garlic oil | rosemary

Tartufata e Pancetta \$32
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) \$43
Thinly cut beef with a creamy mushroom sauce

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

DESSERT | DOLCE

Tiramisu \$18
Coffee | Savoyard biscuits | mascarpone | cacao

Affogato al Caffè \$15
Vanilla gelato | espresso
+ add Frangelico \$7

Cannoli (2) \$16
Waffle cone | vanilla ricotta | pistachio | chocolate dressing
+ add extra cannolo \$6

Panna Cotta (GF) \$18
Seasonal flavour

KIDS | BAMBINI

Kids 12 & under

Orecchiette or Spaghetti

Pomodoro (VE) \$17

Burro e Formaggio (VE) \$17
Butter | Grana Padano

Carbonara \$19
Cream | pancetta | Grana Padano | egg yolk

Beef Ragù \$19

PLEASE NOTE

All seatings are for 90 minutes unless otherwise advised.

Saturday-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.

Takeaway boxes **50c each**

VE= Vegetarian | GF= Gluten Free

All seafood is imported