

PANE – BREADS freshly baked on premises

Bruschetta – focaccia topped with fresh tomato,
extra virgin olive oil, basil and garlic 13

Bruschetta con Bocconcini – focaccia, topped
with tomato, bocconcini cheese and basil 14

Garlic Focaccia – focaccia, topped with garlic,
mozzarella cheese and oregano 13

Herb Focaccia – focaccia, topped with pesto,
mozzarella cheese and oregano 13

Plain Focaccia – focaccia with oregano and olive oil 10

Focaccia Rustica – focaccia topped with black
olives, anchovies, oregano and olive oil
13

PRIMI PIATTI - ENTREES

Antipasto all’Italiana – selection of Italian style

appetizers

18.5 (for two 27.)

Carpaccio di manzo – herb crusted beef carpaccio,

horseraddish cream, parmesan crisp, raddish

19.5

Arancini di Zucca – pumpkin, gorgonzola and

leek risotto balls

18.5

Squazzata di Cozze – fresh mussels, tomato, white wine,

garlic, chilli

18.5

Calamari Fritti – fried calamari, fennel, iceberg

salad, basil aoli

19.5

Fiori di Zucchine – zucchini flowers filled with buffalo

mozzarella, parmesan cheese, coated in a light batter

19.5

PIZZA

Margherita- tomato, mozzarella, fresh basil

20

.5

Napoletana- tomato, mozzarella, black olives, anchovies

21

.5

Capricciosa- tomato, mozzarella, smoked ham, mushrooms, olives	23
Pizza con Rucola- tomato, rocket, prosciutto & shaved parmesan cheese	23
.5	
Pizza alla Pescatore- tomato, mozzarella, mixed seafood	26
Bufalina- Buffalo mozzarella cheese, cherry tomato, oregano and basil	23
Pizza Genovese- pesto, sundried tomatoes, roasted peppers, goats' cheese	23
.5	
Pizza Bianca con Patate- mozzarella, potato, caramelized onion, parmesan, rosemary	23
Pizza alla Norcina- tomato, spicy pork sausage, spinach, mascarpone cheese, a touch of nutmeg	24
Ortolana- tomato, mozzarella, roasted capsicum, eggplant, zucchini, pumpkin, olives, spinach leaves	23
Tropicana- tomato, mozzarella, smoked ham, pineapple	21
.5	

Ai Funghi Porcini- tomato, mozzarella, porcini

mushrooms and a touch of Truffle Oil

24

Calabrese- hot salami, mozzarella, tomato, olives & chili

23.5

CARNI E PESCI – MEAT AND FISH

Filetto di Manzo 35

Char grilled prime cut scotch fillet, served with sweet potato mash, green peppercorn sauce

Piccata Lombarda 33

Veal scallopini with a lemon sauce, semolina gnocchi, sauteed spinach

Arrosto di Agnello 35

Roasted lamb rump, eggplant puree, potato terrine, chargrilled radicchio, rosemary jus

Pollo con Granturco 33

Confit chicken breast, young corn puree, charred corn, asparagus mousse

Pesce del Giorno 33.

Fish of the Day

INSALATE E CONTORNI – SALAD

Garden Salad 9.5

Garden salad, tomato, olives and cucumber

Cos Lettuce 14.5

Avocado, parmesan cheese, Caesar dressing

Spinaci 9.5

Spinach leaves, sundried tomatoes, bocconcini cheese

Rucola 10.5

Roquette leaves with shaved Parmesan cheese & balsamic

Insalata Siciliana 14.5

Orange, red onion, black olives, extra virgin olive oil

Verdure saltate 10.5

z	Sautéed vegetables	
u		
c	Patatine	9.5
c	Chips	
a		
	Patate Arrosto	9.5
e	Roasted potatoes, rosemary & garlic	

Pollo- roasted pumpkin, chicken breast and

fontina cheese 24.5

Calzone- pizza folded in two with lightly smoked Virginia

ham and mozzarella cheese 23

Vegan Pizza available on request

BAMBINI –KIDS MENU-

Fish and Chips	12.50
Penne Bolognese	12.50
Crumbed chicken tenderloins with chips	12.50
Pizza Margherita	12.50
Vanilla ice cream with chocolate topping	8.50

RISOTTI

Risotto con Funghi Misti 25
Carnaroli rice with mixed mushrooms, truffle oil

Risotto con Capesante e Asparagi 26.5
Carnaroli rice with scallops and asparagus

PASTE

Gnocchi Gorgonzola	24.5
Potato dumplings, gorgonzola cheese and cream sauce	
Ravioli con Formaggio di Capra e Spinaci	25.5
Fresh handmade pasta filled with goat cheese, spinach, roast tomato sauce	
Pappardelle al Ragu` con Polpette	26.5
Long flat pasta, braised beef, tomato, meatball ragu`	
Spaghetti con Crema di Zucchine	
23.5	
Zucchini, cream, lemon zest, saffron	
Filatelli con Gamberetti	25.5
Semolina pasta with baby prawns, bisque sauce	
Linguine ai Frutti di Mare	29.5
Long thin flat pasta, mixed seafood, white wine, garlic	
Pasta di Maise Con Sugo (gluten free)	23.5
Organic flour of corn pasta with tomato sauce	

DOLCI

Pistacchio Panna Cotta

Shortbread biscuit base, chocolate
sauce 14.5

Peach Tart

Peach tart, caramel, vanilla & amaretto

ice cream 14.5

Tiramisu`

Traditional Italian coffee trifle
14.5

Chocolate Fondant

Chilled chocolate
fondant, orange
caramel sauce,
raspberry sorbet 14.5

Torta Caprese

Flourless lemon
and white
chocolate cake
made with almond
meal, lemon curd,
vanilla gelato gf 14.5

Nutella Pizza

Pizza base topped with Nutella,
strawberries,

vanilla ice cream (to share)
19.5

Formaggi

Selection of European cheeses with
dried fruit,

in house fruit paste and crackers
21.5

CAFFE E TE` - COFFEE & TEA

Espresso Short Black 3.8

Cappuccino, Café Latte, Flat White, 4.5
Long Black,Macchiato

Vienna, Mochaccino, Mochalatte, Chai
Latte 5.5

Traditional Italian Hot Chocolate 5.5

Caffe Corretto Short black with Grappa 9.

Affogato with vanilla ice cream and
Galliano Liqueur 14.5

Liqueur Coffees Irish (Whiskey),
Jamaican (Tia Maria),Italian (Frangelico),
Mexican (Kahlua), French (Brandy) 10.5

Iced Coffees/ Chocolate/ Caffe Shakerato 8.5

Loose Leaf Tea English breakfast, Earl Grey,

Lemongrass, Chamomile, Peppermint,

Sencha Green 5.5

Soy Milk .50