
MENU

Wood Oven Baked Pizza (gluten-free base available +\$1.5)

- **Margherita VERACE v**

A\$19.00

San marzano tomato, basil, extra virgin olive oil, buffalo mozzarella

- **Calzone al forno**

A\$22.00

San marzano tomato, fior di latte, mild salami, ricotta, prosciutto cotto, basil

- **Portofino**

A\$23.50

San marzano tomato, fior di latte, garlic prawns, cherry tomato, chilli, oregano

- **Parmigiana v**

A\$22.50

San marzano tomato, fior di latte, torn eggplant parmigiana

- **Quattro Fromaggi v**

A\$22.00

Pizza in bianco, fior di latte, grana padano, emmental, gorgonzola, basil

- **Ortolana V**

A\$22.50

Pizza in bianco, fior di latte, zucchini, capsicum, eggplant, onion

- **Carnivora**

A\$24.50

San marzano tomato, fior di latte, mild salami, rictooa, prosciutto cotto, basil

- **Porcina v**

A\$24.50

Pizza in bianco, fior di latte, porcini mushroom, gorgonzola, hot salami, parsley

- **Capricciosa**

A\$23.90

San marzano tomato, fior di latte, artichokes, olives, prosciutto cotto, mushrooms

- **Caserta**

A\$22.50

San marzano tomato, fior di latte, 20 mth prosciutto di parma, rocket

- **Diavola**

A\$22.50

San marzano tomato, fior di latte, hot salami, rocket

- **Napolitana**

A\$19.00

San marzano tomato, fior di latte, anchovies, olives, oregano

- **Suprema v**

A\$24.50

San marzano tomato, fior di latte, pumpkin, rocket, pine nuts, goats cheese

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Dessert

- **Sticky date**

A\$10.90

- **Waffles**

A\$12.90

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Risotto

- **CON FUNGHI v**

A\$21.50

Button and porcini mushrooms cooked in arborio rice in a creamy sauce topped with parmesan cheese

- **ORTOLANO**

A\$21.50

A vegetable medley slowly cooked in napolitana sauce with arborio rice topped with parmesan cheese

- **ALLA ZUCCA**

A\$21.50

Olive oil, brown onion and garlic cooked with pumpkin and baby spinach, finished in a creamy sauce

- **DI CASA**

A\$21.50

Chicken breast pieces cooked with baby spinach, basil, semi-dried tomato and pine nuts in a creamy lemon sauce

- **MARINARA**

A\$21.50

Prawns, scallops, calamari, diced barramundi and mussels cooked with garlic in a light napolitana sauce

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Pasta (Served with your choice of pasta - Penne, Spaghetti or Fettuccini (Gnocchi, Beef Ravioli, Beef Tortellini & Gluten Free pasta +2.0)

- **NAPOLITANA**

A\$19.90

Traditional house-made napolitana sauce

- **BOLOGNESE**

A\$20.90

Traditional house-made bolognese sauce

- **PUTTANESCA**

A\$21.90

Anchovies, capers, olives, garlic, hint of chilli cooked in napolitana sauce

- **PRIMAVERA v**

A\$21.90

Medley of vegetables, fresh garlic, basil, light napoli sauce

- **CARBONARA**

A\$21.90

Bacon pieces, garlic, cracked black pepper, parmesan cheese, light cream and egg

- **CON POLLO**

A\$22.90

Chicken, mushroom, broccoli, garlic, white wine and rose sauce

- **DA VINCI**

A\$24.90

Prawns, chicken, mushroom, red onion, bacon, fresh basil, rose sauce

- **HOUSE-MADE LASAGNA**

A\$22.00

Traditional house-made lasagne