



*Fresh Pasta. Great Pizza.
Good Times!*



..... Stuzzichino

Marinated Olives Kalamata & Green Olives 9.90
Burrata 10.90 | **Parma Prosciutto (DOP)** 9.90
Homemade Puffy Focaccia w/ evoo & aged balsamic 11.90

... Starters & Sharers ...

Garlic bread 7.90
Australian garlic, parsley, salt

Bruschetta 12.90
Panna di casa, ripe tomato, onion, pesto, evoo

Antipasto 26.90
A variety of Italian cold cuts. Assorted cheese, marinated vegetables served with crispy bread sticks and crackers

Sizzling Garlic Prawns 26.90
6 Large prawns cooked in olive oil infused with Neapolitan sauce, garlic, white wine, Italian herbs

Cozze (Mussels) 25.90
Australian Black mussels cooked in aromatic Neapolitan sauce, garlic, parsley and a touch of chilli. Served with toasted Panna di casa

Homemade Meatballs 16.90
3 Homemade succulent meatballs cooked in Neapolitan sauce

..... Salads

Mixed Green Salad 12.90
Mixed leaves with cucumber, cherry tomato, olives, Italian balsamic dressing

Burrata Caprese 19.90
Creamy Burrata, cherry tomatoes, fresh basil, mixed with evoo and Italian balsamic

Prawn Salad (Cold) 23.90
5 Cooked King Prawns (Cold), mixed leaves, cherry tomatoes and lemon

..... Pasta

Homemade Pappardelle Beef Ragu 28.90
8-hours slow cooked diced beef ragu

Spaghetti Marinara 34.90
Neapolitan sauce, prawns, mussels, calamari, clams, chunks of fish

Homemade Gnocchi 27.90
Homemade sweet potato gnocchi with cherry tomatoes & rose cream sauce

Homemade Fettuccine Boscaiola 28.90
Australian bacon, mushrooms, shallots and cream

Spaghetti Carbonara 29.90
Australian bacon, egg yolk, onion, shallots and cream

Spaghetti con Gamberi 31.90
Herb marinated prawn, cherry tomatoes, baby spinach, confit garlic, and a touch of fresh chili

Squid Ink Spaghetti 32.90
Cherry tomatoes, shallots, onions, calamari, large prawns and a touch of Neapolitan sauce

Homemade Beef Lasagne 28.90
Slow-cooked Bolognese, bechamel, fior di latte, parmesan and a touch of Neapolitan sauce

Pizza

Margherita	San Marzano, fior di latte, cherry tomatoes, fresh basilico, evoo	22.90
Quattro Formagi	Fior di latte, ricotta, gorgonzola, burrata, evoo	29.90
Zucchine	Fior Di Latte, zucchini, nduja, rosemary, evoo	25.90
Vegetariana	San Marzano, fior di latte, zucchini, eggplant, mushroom, parsley, evoo	23.90
Hawaiian	San Marzano, fior di latte, ham, pineapple, evoo	26.90
Sausage	Fior Di Latte, sausage, roasted potatoes, cherry tomatoes, parmesan, evoo	25.90
Diavola	San Marzano, fior di latte, salami, olives, onion, chilli, evoo	26.90
Capricciosa	San Marzano, fior di latte, ham, mushroom, olive, evoo	26.90
Meat Lovers	San Marzano, fior di latte, ham, salami, sausage, oregano, evoo	26.90
Mortadella	Fior Di Latte, mortadella, pesto, toasted pistachios, evoo	27.90
Gamberi	Fior Di Latte, prawns, zucchini, cherry tomatoes, parsley, evoo	29.90
Burrata	San Marzano, fior di latte, burrata, prosciutto, nduja, evoo	30.90
Marinara	Fior di latte, mixed seafood marinara, gamberi, evoo	31.90

Add ons:

Ham, Salami, Sausage, Mushroom, Onion, Olives **3.90** | Prosciutto, Prawns, Anchovies **5.90**
Burrata **10.90**

Piatti di Carne & Risotto

Veal Saltimbocca 37.90
Lightly floured veal scallopine backstrap with provolone cheese & prosciutto di parma. Infused with rich sage and white wine sauce.
Served with roasted seasonal vegetables

Veal Avocado 37.90
Tender veal backstrap cooked with an Avocado infused cream and shallot.
Served with roasted seasonal vegetables

Fresh Salmon Fillet 36.90
Fresh Tasmanian Salmon Fillet
Served with a bed of broccolini, cherry tomato, Bernaise sauce, lemon and fries

Pollo Parmigiana 32.90
Lightly pounded Chicken breast fillet cooked with eggplants and fior di latte.
Served with roasted seasonal vegetables

Pollo / Veal Funghi 32.90 / 37.90
Lightly pounded Chicken breast fillet / veal backstrap cooked with mushroom, cream, butter.
Served with roasted seasonal vegetables

Angus Steak (300g) 38.90
300 gram Black Angus Striploin cooked to your liking.
Served with an ensemble of broccolini, cherry tomato, mushroom sauce or peppercorn jus and mashed potato

Risotto Marinara 35.90
Italian Arborio rice risotto simmered slowly with prawn, mussels, calamari, clam, chunks of fish, & Napoletana sauce

Contorni

Mashed Potato 9.90 | Fries 9.90 | Steamed Veges 10.90

.....Dolci.....

Gelato 5 | 8 | 11

Vanilla Bean, Chocolate, Hazelnut, Pistachio

Tiramisu 12.90

Homemade Italian Classic made with our signature recipe

Nutella Pizza 20.90

Decorated w/ Seasonal Fresh Fruits and Icing Sugar with a Vanilla Gelato center
Made to share

Affagato

Classico 8.90 | w/ Liqueur 16.90

.....Amaro &.....

Digestives

11.90

Homemade Limoncello		Montenegro		Averna
White Sambuca		Frangelico		Disoronno Ameretto
Kahlua		Campari		Aperol



A message from our team:

Please notify our staff of any dietary requirements and allergies

All our food is freshly prepared in house for your maximum satisfaction during your meal

We appreciate you being here with us

Please enjoy your meal, share some memories, love and laughter

Thank you

Buon Appetito!

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Appetito!



House Wines

Vino Rosso | Vino Bianco

Glass 8.90 | 1/2 L 22.90 | Bottle (1 L) 32.90

Sparkling Wine



2017 Canti Rosé Prosecco D.O.C	Veneto, Italy	Sweet Almond, Floral	10 45
2021 Gasparini Prosecco DOCG	Veneto, Italy	Lemon Blossom, Citrus	11 49

Vino Rosato

2017 La Catrina Pink Moscato 'Artist Series'	Riverland, SA	Red Fruits, Citrus	11 49
2021 H&B Provence Rosé	Côtes de Provence, France	Fennel, Anise	13 60

Vino Bianco

2020 Stonefish Sauvignon Blanc	Margaret River, WA	Pear, Citrus	11 49
2021 Hartz Barn Riesling	Clare Valley, SA	Citrus, Lime	12 53
2020 Villa Teresa Pinot Grigio (Biologico)	Veneto, Italy	Pear, Lemon, Melon	11 49
2020 Lama Di Pietra Chardonnay 'Diomede'	Puglia, Italy	Pear, Yellow Apple	11 49
2020 Briccotondo Langhe Arneis D.O.C	Fontanafredda, Italy	Ripe Pear, Hawthorn	95

Vino Rosso al Bicchiere

2020 Wicked Thorn Pinot Noir	Grampians, VIC	Cherry, Strawberry	11 49
2019 Stonefish Cabernet Sauvignon	Margaret River, SA	Blackberry, Plum	12 53
2017 Stonefish Shiraz 'Reserve'	Barossa Valley, SA	Plum, Blue/Blackberry	12 53
2017 Terre Natuzzi Chianti 'Riserva'	Toscana, Italy	Bell Pepper, Plum	11 49
2018 Gianni Masciarelli Montepulciano 'd'Abruzzo'	Abruzzo, Italy	Cherry, Red Fruit	12 53
2018 Lungarotti Rubesco Sangiovese 'Colorino'	Umbria, Italy	Blackberry, Dark Cherry	13 59

Vino Rosso per Bottiglia

2018 Saint Petri Grenache Shiraz Mataro	Barossa Valley, SA	Red Cherry, Olive, Red Jubes	150
2020 Shiraz Viogner Five Barrels 'Neil McGuigan'	Barossa Valley, SA	Lush Fruit, Honeysuckle	82
2017/18 Posta Piana Primitivo 'Cantine Paradiso'	Puglia, Italy	Vanilla, Chocolate, Oak	69
2018 Il Teo Primitivo di Manduria	Puglia, Italy	Cherry, Blackberry, Spice	120
2016 Due Lune Nero d'Avola	Terre Siciliane, Italy	Red Fruit, Blackberry, Leather	105
2019 Marco Bonfante Barbera d'Asti 'Superiore'	Piedmonte, Italy	Strawberry, Cherry, Raspberry	72
2018 Barolo Serralunga d'Alba 'Nebbiolo'	Piedmonte, Italy	Oak, Leather, Cherry	150



Beers

On Tap

Birra Moretti (4.6%)	8.90 11.90
Kosciuszko Pale Ale (4.5%)	8.90 11.90



Bottles

Peroni Nastro Azzurro (5.0%)	9.90
Crown Lager (4.9%)	9.90
Cascade Premium Light Beer (2.9%)	9.90
Somersby Apple Cider (4.5%)	8.90
Peroni Zero (0.0%)	7.90

Mocktails | 13.90

Grove Margarita

Seedlip Grove, Agave Syrup, Fresh Lime Juice, Salt Rim

Highball

Raspberry cordial, lemonade, sparkling water, simple syrup, rosemary, Lychee Garnish

Espresso MartiNO

Seedlip Grove, Adore Florito espresso, simple syrup, cacao

Cocktails

Spritz Aperitivo

15.90

Aperol or Campari, Prosecco, Soda Water, Orange

Negroni

17.90

Londons Dry Gin, Cinzano Rosso, Campari, Orange peel

Margarita | Blue

17.90

Silver Tequila, Cointreau/Blue Curaçao, Agave syrup, Lime juice, Salt rim

Espresso Martini

17.90

Adore Florito espresso, Vodka, Kahlua, Simple Syrup, Coffee beans, Cacao

Mimosa

13.90

Prosecco, Orange Juice, Orange peel

Dry Martini

14.90

Londons Dry Gin, Vermouth Bianco, Green Olive

Paradiso

18.90

Vodka, Paraiso, Elderwood, Lychee, Simple Syrup, Lemon Juice



Spirits | 11.90

Please ask our wait staff for availability on spirits

13.90 | Premium (Top-Shelf) Spirits

Soft Drinks

Coca Cola (Classic, No Sugar), Fanta, Sprite	4.90
Chinotto, Aranciata, Limonata	5.90
Lemon Lime and Bitters, Pink Lemonade	5.90
Apple Juice, Orange Juice	5.90
Purezza Sparkling 750ml	8.90
BYO (Only on Monday to Thursday)	6pp