



Antipasti

- Garlic Bread** V \$8.99
Toasted sourdough panino marinated with butter and garlic.
- Bruschetta** V GF \$11.99
Toasted sourdough bread topped with 100% Italian Extra Virgin Olive Oil, fresh diced tomato, garlic, and basil. (Serves 2)
- Arancini** V \$12.99
Home-made risotto rice ball.
Two styles - Four Cheese or Traditional with Bolognese sauce, mozzarella, and peas.
- Sauté di Cozze al Pomodoro** GF \$22.90
Organically farmed mussels sautéed with garlic, white wine, and Napoli sauce. Served with toasted sourdough bread.
- Crudo e Bufala** GF \$23.90
San Daniele prosciutto and creamy buffalo mozzarella, with toasted sourdough bread.

Pizza

“Pizzas made fresh each day- rustic style as from an Italian country kitchen.”

- Margherita** V \$17.50
Homemade tomato sauce, mozzarella, and fresh basil.
- Vegetariana** V \$19.00
Home-made tomato sauce, mozzarella, cherry tomatoes, eggplant, capsicum, and zucchini.
- Hawaiian** \$20.00
Home-made tomato sauce, mozzarella, pineapple, and gold medal winning ham.
- Classic Ham Funghi** \$21.00
Classic Golden Ham layer with Mushroom, cherry tomato on our home style. Pizza bases topped with home-made tomato sauce.
- Diavola** \$22.00
Home-made tomato sauce, mozzarella, spice salami, olives, onions, and chilli.
- Prosciutto Cotto e Funghi** \$26.00
Fresh seasonal mushrooms, cherry tomato and thinly sliced prosciutto layered on our home style pizza bases topped with our home-made tomato sauce.
- ADD ON:** CHICKEN (\$3), PRAWNS (\$4), PROSCIUTTO (\$4), ALL VEGGIES (\$1) EACH

Handmade Gnocchi

“Made the traditional Northern Italian way-firm yet melt-in-your-mouth tender-with high quality potatoes, not too much flour and free-range eggs. Gluten free option available.”

- Gnocchi Napoli** V \$23.00
Served with our slow-cooked, home-style Napoli sauce.
- Gnocchi Sorrentina** V \$26.99
House made Gnocchi, made to melt-in-your-mouth, cooked in a Napoli sauce with Mozzarella cheese and topped with Parmesan cheese. Baked in the oven.
- Gnocchi Pesto alla Genovese** V \$28.50
Homemade Genovese style pesto with basil, pine nuts, garlic, and 24-month aged Parmesan.
- Gnocchi Gamberi con salsa di spinaci e zafferano** V \$29.50
A delicious combination handmade Gnocchi and prawns in a sauce of spinach and saffron.
- Gnocchi Funghi Porcini** V \$29.90
Italian Porcini mushroom and sliced Smokey bacon, with a touch of cream.
- Slow cooked lamb ragu with handmade Gnocchi** \$32.90
Succulent lamb shoulder is slowly braised with onion, carrots, celery, tomatoes & hardy herbs, yielding an intensely flavourful braised lamb Ragu sauce.

Gluten free, dairy free, vegetarian & vegan option available.

Pasta/Primi Piatti

“Handmade artisanal Tagliatelle, Spaghetti & Pappardelle-made with free-range eggs. All sauces made to authentic Italian recipes. Gluten Free Penne available.”

Spaghetti Carbonara \$26.99

Smokey bacon, free range eggs, ground black peppercorn and Pecorino cheese.

Pappardelle alla Bolognese \$24.99

Slow cooked Bolognese sauce- with beef, tomato, onion, carrots, celery, spices, and herbs.

Tagliatelle Napoli V \$22.99

Traditional Italian tomato sauce, slow cooked- just like Mamma used to make.

Tagliatelle con Piselli, Crudo San Daniele e Fondue di Grana Padano \$29.50

A flavourful combination of fresh peas, San Daniele Prosciutto and melted 24-month-old Grana Padano Parmesan cheese.

Lasagne Special \$26.00

Traditional slow cooked Bolognese made with Beef.

Marinara con Tagliolini al Nero di Sepia \$39.99

Fresh back hand made Tagliolini, made with squid ink, served with a special selection of fresh seafood and cherry tomatoes, cooked in homemade Napoli sauce. (Also available with extra virgin olive oil and white wine.)

ADD ON: CHICKEN (\$3), PRAWNS (\$4), PROSCIUTTO (\$4), ALL VEGGIES (\$1) EACH

Secondi Piatti

Aged Eye Fillet GF \$36.99

Aged eye fillet with sautéed mushrooms, mash potato, seasonal vegetables, and our house-made demi-glace sauce.

Tagliata di Pollo GF \$27.00

Slices of free-range chicken breast, cooked to perfection – served with rocket, cherry tomatoes, and shavings of 24-month-old Grana Padano.

Caciucco GF \$39.00

Traditional Italian seafood stew made with fresh organic mussels, pipis, prawns, and calamari. Slowly cooked in our home-made Napoli sauce and served with sourdough bread.

Chicken Parmigiana \$22.99

Crumbed chicken breast covered in home-made Napoli sauce with melted mozzarella cheese, served with chips and green leaf salad. *Extra: Add ham \$4*

Slow-Cooked Lamb Shank \$34.99

12-hour slow-cooked lamb shank served with seasonal vegetables and creamy potato mash.

Risottos

Chicken & mushroom Risotto GF \$32.00

Cooked in a creamy base with chicken & mushroom.

Vegetarian Risotto GF V \$28.99

Napoli base, cooked with saffron and seasonal vegetables

Gluten free, dairy free, vegetarian & vegan option available.

Insalate e contorni

Salads and Sides

Insalata di Giardino V GF \$12.00

Selected salad leaf mix with cherry tomatoes, dressed with a simple aged Balsamic Vinegar and Extra Virgin Olive Oil mix.

Caprese salad V \$21.99

Italian salad with fresh buffalo mozzarella, sliced tomato and fresh basil with Extra Virgin Olive Oil.

Patatine Fritte / Bowl of Chips \$8.00

Menu per bambini

Suitable for children up to the age of 10.

Home-made Spaghetti Napoli V \$12.50

Home-made Tagliatelle Bolognese \$12.50

Free Range Chicken Nuggets and Chips \$14.00

