

ANTIPASTI

MIXED OLIVES Warm Italian olives, chilli, garlic & herbs (V) (VG) (GF)	7
WOOD-FIRED BREAD Garlic & herb flatbread served with olive oil & aged balsamic (V) (VG)	9
WOOD-FIRED CHEESE BREAD Garlic, herb & cheese flatbread (V) (VGR)	13
PROSCIUTTO PLATE Prosciutto D'Abruzzo aged 18 mths (GF)	11
SALAMI PLATE De Palma salami Norcia (GF)	11
CAPOCOLLO PLATE De Palma capocollo (GF)	11
CARBONARA CROQUETTES Golden fried pasta balls (3) filled with macaroni cheese, garlic aioli, crispy guanciale, pecorino (VR)	17
CALAMARI FRITTI Flour dusted, golden fried calamari, confit garlic aioli	18/29
BURRATA Fresh burrata, sweet & sour capsicums, pine nuts, olive oil (V) (GF)	24
ARANCINI Risotto balls stuffed with eggplant & mozzarella, Parmesan, Arrabbiata sauce (2) (V)	18
WAGYU CARPACCIO Mayura Wagyu beef, salsa tonnata, crispy capers (GF)	24
ISABELLA'S SIGNATURE ANTIPASTI Calamari, carbonara croquettes, prosciutto D'Abruzzo, capocollo, salami Norcia, mixed olives, buffalo mozzarella, Sardinian pecorino cheese, carta di musica, sweet chilli jam, & semi-dried cherry tomatoes (GFR)	49
Add wood-fired bread	5

Sharing

\$55 per person. Minimum 2 people.
Add a glass of Cavedon Prosecco for \$10

STARTERS TO SHARE

MIXED OLIVES Warm Italian olives, chilli, garlic & herbs	
WOOD-FIRED CHEESE BREAD Garlic, herb & cheese flatbread	
BURRATA Fresh burrata, sweet & sour capsicums, pine nuts, olive oil	

SIDE TO SHARE

RADICCHIO & ROCKET INSALATA Rocket, radicchio, Parmesan, toasted almonds, aged balsamic	
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SECONDI

CHICKEN COTOLETTA Crispy chicken breast filled with truffle paste, Fontina & prosciutto D'Abruzzo, rocket, Parmesan, fried egg	32
BARRAMUNDI Barramundi fillet, olive & caper sauce, chilli, garlic, lobster stock, lemon, fresh herbs (GF)	39
PORCHETTA Slow-roasted pork belly, mushroom sauce, chiodini mushrooms, apple & fennel puree, red wine jus (GFR)	36
STEAK TAGLIATA 300g Shorthorn rump, semi-dried cherry tomatoes, rocket, Parmesan, aged balsamic, rosemary garlic chips (GFR)	39
TRUFFLE RIB-EYE 400g bone-in rib-eye, truffle butter, crispy sage, red wine jus, rosemary garlic chips (GFR)	69
Add 10g of Truffle+10	
BEETROOT SALAD Beetroot, rocket, pistachios, fennel, orange, aged balsamic, goats cheese (V, VGR, GF)	23

CONTORNI & INSALATE

ROSEMARY GARLIC CHIPS Rosemary, crispy garlic, aioli (V) (VGR)	10
PARMESAN TRUFFLE CHIPS Parmesan, truffle oil, aioli (V) (VGR)	13
RADICCHIO & ROCKET INSALATA Rocket, radicchio, Parmesan, toasted almonds, aged balsamic (V) (VGR) (GF)	14
SAUTÉED GREENS Baby green beans, guanciale (VGR) (VR) (GF)	12
BEETROOT SALAD Beetroot, rocket, pistachios, fennel, orange, aged balsamic, goats cheese (V) (VGR) (GF)	14

MAINS TO SHARE

(Please choose two for the table)	
GNOCCHI NAPOLI Napoli sauce, stracciatella cheese, basil, Parmesan	
RIGATONI BOLOGNESE Slow-cooked beef Bolognese, Parmesan, pangrattato	
CHICKEN COTOLETTA Crispy chicken breast filled with truffle paste, Fontina & prosciutto D'Abruzzo, rocket, Parmesan, fried egg	
BEETROOT SALAD Beetroot, rocket, pistachios, fennel, orange, aged balsamic, goat's cheese	
STEAK TAGLIATA 200g Shorthorn rump, semi-dried cherry tomatoes, rocket, Parmesan, aged balsamic, rosemary garlic chips	

DESSERT TO SHARE

TIRAMISU Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream	
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FATTO IN CASA

Made In House

PIZZA

Add Burrata to any pizza +\$10

MARGHERITA Tomato base, fior di latte cheese, basil (V) (VGR)	22
BUFFALO MARGHERITA Tomato base, buffalo mozzarella, basil, Parmesan (V)	25
PEPPERONI Tomato base, fior di latte cheese, pepperoni	25
DIAVOLA Tomato base, fior di latte cheese, salami, spicy pork nduja, chiodini mushrooms, basil	29
PROSCIUTTO Tomato base, fior di latte cheese, prosciutto D'Abruzzo, rocket, Parmesan	27
PRAWN & NDUJA Tomato base, fior di latte cheese, prawns, spicy pork nduja, char-grilled zucchini, mint	30
CARNE Tomato base, fior di latte cheese, porchetta, pork & fennel sausage, pepperoni	26
FOUR CHEESE & HONEY Fior di latte, buffalo mozzarella, Parmesan, Gorgonzola, honey (V)	24
PEPERONATA Fior di latte cheese base, mixed capsicum, char-grilled zucchini, semi-dried tomatoes, stracciatella (V) (VGR)	26
TRUFFLE & POTATO Truffle & cauliflower base, roast potatoes, caramelised onions, chiodini mushrooms, goat's cheese (V)	24
CAPRICCIOSA Tomato base, fior di latte cheese, ham, artichokes, Kalamata olives, chiodini mushrooms (VR) (VGR)	26
ITALIAN SAUSAGE Kale, mascarpone cream & fior di latte cheese base, pork & fennel sausage, chilli & garlic Italian greens (VR)	26
PINEAPPLE Fior di latte cheese base, buffalo mozzarella, caramelised pineapple (V) (VGR)	24
Include Ham	2

PASTA

Gluten Free options available

GNOCCHI NAPOLI Napoli sauce, stracciatella cheese, basil, Parmesan (V)	26
PROSCIUTTO TORTELLINI Tortellini filled with beef and mortadella, cream and prosciutto sauce, Parmesan	32
RIGATONI BOLOGNESE Slow-cooked beef Bolognese, Parmesan, pangrattato (GFR)	27
PUMPKIN RAVIOLI Filled with butternut pumpkin, burnt butter, sage, amaretto biscuit, Parmesan, orange zest (V)	29
SEAFOOD FREGOLA Calamari, clams, barramundi, prawns, garlic, chilli, lobster stock, fresh herbs, breadcrumbs, lemon	35
LAMB RAGU CASARECCE Slow-cooked lamb shoulder, red wine, garlic, mint, pecorino (GFR)	34
SPAGHETTI GAMBERI Prawns, Arrabbiata sauce, lobster stock, capers, rocket (GFR)	34

DOLCI

TIRAMISU Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream (V)	16
RICOTTA CANNOLI Pistachio or Chocolate. Crispy pastry tube filled with sweet ricotta and pistachios or chocolate (V)	8ea
COCONUT & CHERRY PANNA COTTA Amaretto biscuit, amarena cherries (GFR)	15
AFFOGATO Espresso, vanilla gelato (V) (GF) Add Liqueur - Amaretto / Frangelico / Kahlua / Baileys	12 +7

Please advise your waiter of any dietary requirements or allergies you may have.
While we will do our utmost to fulfil requests, please note this is not an allergen free kitchen.
There is a risk of cross contamination and any dish may contain trace elements due to the nature of our ingredients and kitchen environment.
Public Holiday 10% Surcharge Applies.
(V) Vegetarian (VG) Vegan (GF) Gluten Free (R) On Request

BAMBINI

(Children up to 12 years old)
Includes a scoop of vanilla gelato

PIZZA MARGHERITA 12
Tomato base, fior di latte cheese (V) (VGR)

SPAGHETTI NAPOLI 12
Napoli sauce, Parmesan (V) (VGR) (GFR)

SPAGHETTI BOLOGNESE 12
Beef Bolognese sauce, Parmesan (GFR)

HAM & PINEAPPLE PIZZA 12
Tomato base, fior di latte cheese, ham, roasted pineapple

Lunch Menu

Available Monday - Friday until 3pm. Includes one house beverage
1-course \$25pp 2-course \$32pp 3-course \$39pp
*Not available on public holidays.

ENTRÉE

WOOD-FIRED CHEESE BREAD
Garlic, herb & cheese flatbread (V) (VGR)

ARANCINO
Risotto ball served with Arrabbiata sauce & Parmesan (I) (V)

CALAMARI FRITTI
Flour dusted, golden fried calamari, confit garlic aioli

SECONDI

GNOCCHETTI NAPOLI
Napoli sauce, stracciatella cheese, basil, Parmesan (V)

RIGATONI BOLOGNESE
Slow-cooked beef Bolognese, Parmesan, pangrattato (GFR)

MARGHERITA PIZZA
Tomato base, fior di latte cheese, basil (V) (VGR)

FOUR CHEESE & HONEY PIZZA
Fior di latte, buffalo mozzarella, Parmesan, Gorgonzola, honey (V)

BEETROOT SALAD
Beetroot, rocket, pistachios, fennel, orange, aged balsamic, goats cheese (V) (VGR) (GF)

RUMP MEDAGLIONE +\$8pp
200g rump eye served with rocket, semi-dried cherry tomatoes,
Parmesan, aged balsamic (GFR)

DOLCI

TIRAMISU
Traditional layered espresso-dipped savoiardi biscuits,
Marsala and mascarpone cream (V)

BEVANDE

Peroni Red/Leggera
Vino Rosso or Bianco
Peroni Zero (Non-Alcoholic)
Soft Drink
Coffee

