

LUNCH



LUNCH MENU UNDER \$20

Freshly Baked House-made Bread

PIZZA POCKET SANDWICH

HAM & CHEESE \$16

Ham, Cheese, Mayo, Tomato

MORTADELLA POCKET \$18

Mortadella, Burrata, Rocket,

CAPRESE POCKET \$17

Mozzerella, Buffalo, Tomato, Pesto Mayo, Rocket

CRUMB CHICKEN POCKET \$20

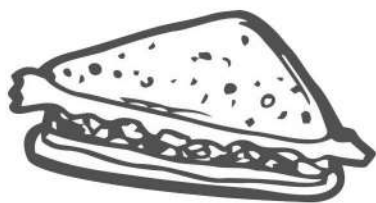
Chicken, Spicy Mayo, Coleslaw

LAMB SANDWICH \$20

Slow cooked Lamb, Tomato, chimichuri, Pickled Onion, Rocket

POACH CHICKEN SANDWICH \$19

Poach Chicken, Pesto, Mayo, Rocket, Tomato



SALAD

CHICKEN SALAD \$19

Chicken, Mixed leaves, Walnut, Grape Tomato, Cucumber, Onion, Olives

BROWN RICE SALAD \$20

Brown rice, Green Peas, Mixed Leaves, Miso Dressing, Grapes Tomato, Poach Chicken, Fried Onion

PENNE PESTO SALAD \$18

Penne, Chicken, Pesto, Mayo, Grape Tomato, Pangrattato (Toasted Breadcrumbs)

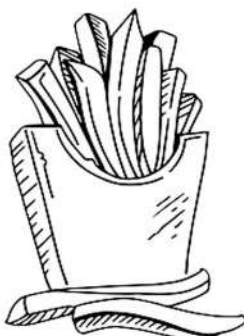
EXTRAS

Fries +\$7

Smoked Salmon +\$7

Jalepenos +\$1

Pickled Onion +\$1



PASTA



SEAFOOD



SCOGLIO \$30

Squid, Mussels, Prawns, Cherry Tomato, Chilli, Garlic, Parsley

PUTTANESCA \$27

Peeled Tomato Sauce, Anchovies, Olives, Caper

GAMBERI \$28

King Prawns, Zucchini, Cherry Tomato, Fresh Chilli, Garlic, Parsley, Pangrattato

MARINARA \$30

Squid, Mussels, Prawns, Garlic, Chilli, Napoletana, Parsley

MEAT

BOLOGNESE \$25

Peeled Tomato Sauce, Carrots, Garlic, Onion, Celery, Slow Cooked Ragu

BOSCAIOLA \$27

Bacon, Onion, Mushroom, Cream, Garlic, Parsley, Parmesan

CLASSIC/N'DUJA CARBONARA \$26/28

Guanciale, Egg, Parmesan, Pecorino Romano

SALSICCIA E SPINACI \$27

Italian Pork Sausage, Spinach, Pink sauce, Garlic, Chilli

LASAGNA \$28

Traditional Italian Beef Bolo, Besciamella Cream and Mozzarella



VEGETARIAN

TRUFFLE MUSHROOM \$29

Mushroom, Gorgonzola, Cream, Truffle paste

VEGETARIANA \$26

Zucchini, Mushroom, Grape Tomato, Garlic, Parsley, Olives, parmesan

ARRABBIATA \$25

Fresh Chilly, Garlic, Calabrian Chilly, Spanish Onion, Tomato Sauce

Extra Burrata **+\$8**



HOME-MADE PASTA

CHEF'S SPECIAL

KIDS MENU

EGG SPAGHETTI \$4

EGG FETTUCCINE \$4

GNOCHHI \$5

RAVIOLI \$5

PENNE-GLUTEN FREE \$2

Fettuccine Lamb Ragu \$34

Pumpkin Ravioli \$32

Penne Neapolitana \$14

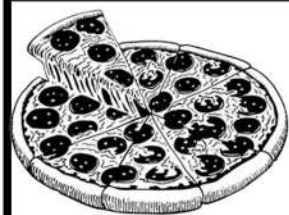
Spaghetti Bolognese \$15

Spaghetti Butter \$13

Parmesan

PIZZA

Vegan Mozzarella \$3 extra
GF Pizza Base \$5 extra



PIZZA ROSSE

BUFFALA /MARGHERITTA \$29/24

San Marzano Tomato Sauce, Fresh Buffaalo, Fior di latte Mozzarella, Basil



DIAVOLA \$28

San Marzano Tomato Sauce, Fior di latte Mozzarella, Caramalised Onion, Pepperoni, olives, chilli

PARMA \$28

San Marzano Tomato Sauce, Fior di latte Mozzarella, Prosciutto, Rocket, Grape Tomato, Parmesan

NAPOLETANA \$27

San Marzano Tomato Sauce, Fior di latte Mozzarella, Capers, Anchovies, Olives

CAPRICCIOSA \$28

San Marzano Tomato Sauce, Fior di latte Mozzarella, Mushroom, Ham, Olives

TROPICALE \$26

San Marzano Tomato Sauce, Fior di latte Mozzarella, Pineapple, Ham

PRAWN \$30

San Marzano Tomato sauce, Fior di latte Mozzarella, King Prawns, Grape Tomato, Onion, Parsley, Garlic oil, chilli oil

VEGETARIAN \$27

San Marzano Tomato sauce, Fior di latte Mozzarella, Mushroom, Olives, Roasted Capsicum, Zucchini, Eggplant

CALABRESE \$27

San Marzano Tomato Sauce, Fior di latte Mozzarella, N'Duja, Capsicum, Onion, Calabrian Chilli

MEAT LOVER \$30

San Marzano Tomato Sauce, Fior di latte Mozzarella, Ham, Pork Sausage, Mortadella, Pepperoni



PIZZA BIANCHE

TRUFFLE \$30

Fior di latte Mozzarella, Gorgonzola, Mushroom, Truffle Paste

SALSICCIA E PATATE \$27

Fior di latte Mozzarella, Italian Pork Sausage, Roasted Potatoes, Rosemary

QUATTRO FORMAGGI \$28

Fior di latte Mozzarella, Gorgonzola, Parmesan, Ricotta

PATATE E ARRABIATA \$28

Fior di latte Mozzarella, Ricotta, Hot Honey, Caramalised Onion

CALZONE

HAM MUSHROOM CALZONE \$28

EGG PLANT PARMIGIANA \$27

Please note 1.5% processing fee applies to all card payment. Food prepared in our kitchen may contain nuts, Gluten and Eggs.
Please ask friendly staff for any special dietary requirements.

DESSERT



CLASSIC TIRAMISU \$16

Mascarpone Cheese, Eggs, Sugar, Ladyfinger Biscuits, Coffee/Expresso, Cocoa Powder

COCONUT PANACOTTA \$16

Coconut Milk, Cream, Sugar, Milk, with Passion Fruit Glaze, Seasonal fruits & berries



DRINKS



COCKTAILS

APEROL SPRITZ	\$16
Aperol, Prosecco and soda	
LYCHEE/PEACH BELLINI	\$16
Lychee/Peach Puree and prosecco	
GIN BASIL SMASH	\$16
Gin, Lemon Juice, Basil, Elder Flower Liqueur	
BELLA CIAO	\$19
Vodka, Lemon Juice, Triple sec, Prosecco and Rose water	
CLASSIC MARGARITA	\$19
Tequila, Triple sec, Lemon juice, Salt	
HUGO	\$20
Prosecco, Gin, vermouth, Elder Flower Liqueur and Fresh Mint	
LYCHEE COLADA	\$21
Malibu Rum, Lychee, Coconut Cream, Lychee liqueur	
NEGRONI	\$21
Campari, Gin, Cinzano Rosso	
MIX SPIRITS	
Major Types of Spirits	\$12
Tonic/Soda/Softdrinks	+\$4

BEERS

Peroni	\$10
Corona	\$10
Birra Moretti	\$11
Apple Cider	\$10



WINES

SPARKLING

2024 Val D'oca Millesimato Extra Dry Prosecco

Vento Italy

Glass/Bottle

\$12/50

RED

2002 Penfold Konunga Hills Shiraz

South Australia

\$14/56

2024 Lungarutti Sangiovese

Umbria Italy

\$14/56

WHITE

2025 Y series Pinot Grigio

South Australia

\$12/50

2023 Caldora colle del venti Pecorino

Abruzzo Italy

\$14/56

2024 Peartree Single Vineyard Sauvignon Blanc

Marlborough New Zealand

\$15/60

ROSE

2024 La Petite Planch Rose

\$12/50

2023 Caldora colle del venti Merlot Rosato Rose

Abruzzo Italy

\$14/56

DESSERT WINE

Moscato

\$13/52

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