

Menu



Amore Mio Ristorante Pizzeria

Cooking with Fine Ingredients &
Love

Antipasti / Entrée

Tagliere Misto / Meat & Cheese Platter of the House \$47

DOP San Daniele prosciutto, bresaola Valtellina, salame feline, DOP gorgonzola picante blue cheese, Asiago pressato di montagna DOP, Italian marinated artichokes and selected pickles.

Mixed Olives ✓ \$11

House marinated green olives of Cerignola, baby black Ligurian & black Kalamata.

Herb Focaccia ✓ \$11

Freshly baked focaccia with oregano, premium cold pressed evoo & salt flakes.

Smoked eggplant croquettes ✓ \$15

Smoked eggplant bocconcini with DOP Parmigiano Reggiano cheese. Served on a bed of rocket & with aioli sauce.

Beef Arancini della Casa \$15

Arancini balls with beef Bolognese, peas & provola cheese. Served on a bed of rocket & finished with DOP Grana & house aioli.

Porcini & Black Truffle Arancini ✓ \$17

Arancini balls with porcini mushrooms, black truffle of San Giovanni dei Gelsi & provola cheese. Served on a bed of rocket & with pecorino & house green mayonnaise.

Chili Mussels Sardinian Style \$29

Australian Mussels cooked with chilli, garlic and Napoletano sauce. Served with our house carasau bread.

Hand cut potato wedges ✓ \$15

Hand cut potato wedges, roasted and fried. Seasoned with Italian herbs, DOP Reggiano parmesan and served with housemade aioli & secret sauce.

Bruschetta focaccia ✓ \$16

Diced Roma tomatoes, fresh basil, premium cold pressed evoo, a touch of garlic & salt flakes on a freshly baked focaccia.
add DOP San Daniele prosciutto \$14 add Buffalo DOP mozzarella \$12

Confit garlic & rosemary focaccia ✓ \$12

Freshly baked focaccia with confit garlic cream, rosemary, premium cold pressed evoo & salt flakes.

Housemade Sardinian Pane Carasau bread ✓ \$11

Italian style salt & pepper squid rings, \$28

WA wild catch king prawns & baby octopus

Served with lemon, zucchini & house green mayonnaise.

Pizze regionali e specialità della casa

Amore Mio margherita

Mozzarella di Bufala Campana DOP, tomato sauce, fresh basil, fior di latte mozzarella, oregano & premium cold pressed evoo. \$28.50

Devil woman

Cacciatore salami, provola piccante selezione Auricchio, grilled capsicum, Kalamata olives, fior di latte mozzarella, tomato sauce, oregano & chilli. \$31.50

Montanara / Highlander

Pesto of porcini mushrooms & San Giovanni dei Gelsi black truffle, stracchino cheese, mushrooms & trifolati mushrooms, premium leg ham & fior di latte mozzarella. Finished with white truffle oil & DOP pecorino. \$34.50

Ortolana

Grilled capsicum, zucchini & eggplant, fior di latte mozzarella, tomato sauce, fresh basil, grated DOP Reggiano parmesan, oregano & premium evoo. \$29.50

Super capricciosa alla Bismark

Premium leg ham, mushrooms & trifolati mushrooms, grilled artichokes, Kalamata olives, egg, cracked black pepper, fior di latte, tomato sauce & oregano. Finished with shaved DOP Grana Padano parmesan & white truffle oil infusion. \$32.50

Crudo rucola & grana

DOP San Daniele prosciutto on a margherita base with rocket, cherry tomatoes, premium evoo & shaved DOP Grana Padano parmesan. \$32

Babbalucca

Porcini mushrooms, housemade pork sausage, stracchino, DOP Taleggio, fior di latte mozzarella, tomato sauce & shaved DOP Grana Padano parmesan. \$33

Funghi

Mushrooms & trifolati mushrooms, stracchino cheese, fior di latte mozzarella, tomato sauce, a touch of garlic & fresh parsley. \$29.50

Hot Sardegna

DOP Pecorino Sardo, housemade Campidanese pork sausage, onions, black Kalamata olives, mozzarella, tomato sauce, chilli & cracked black pepper. \$32

Crudo & porcini

Prosciutto di San Daniele DOP, porcini mushrooms, melted stracchino cheese, fior di latte & tomato sauce. \$33

Quattro formaggi / Cheeselovers

Emmental Switzerland AOP, Gorgonzola piccante blue cheese DOP, fior di latte, provola piccante selezione Auricchio & tomato sauce. \$30

Pizze regionali e specialità della casa - 2

San Daniele

Mozzarella di Bufala Campana DOP, prosciutto di San Daniele DOP, a touch of fior di latte mozzarella & tomato sauce. \$33.50

4 X 4 (pizza bianca)

4 Cheeses & 4 mushrooms: Taleggio DOP, stracchino, DOP Grana Padano parmesan & fior di latte with 2 porcini mushroom varieties, mushrooms & trifolati. \$33

Friarielli rossa

Naples broccolini, housemade Italian pork sausage, fresh chilli, fior di latte mozzarella & tomato sauce. \$31.50

Burrata special

A creamy handcrafted fior di Burrata melted & surrounded by DOP San Daniele prosciutto, fresh basil, tomato sauce & a filo of premium cold pressed evoo. \$35.50

Golosa

Salame cacciatore, Chèvre goat curd, basil pesto Genovese, grilled capsicum, premium Kalamata olives, fior di latte mozzarella & tomato sauce. \$31.50

Tirolese

Speck prosciutto San Michele, porcini mushrooms, würstel sausage, mascarpone, fior di latte mozzarella, tomato sauce & shaved DOP Grana Padano parmesan. \$33

Nduja

Nduja Calabrese hot sausage, red onions, green olives, anchovy fillets, fior di latte & tomato sauce. \$31.50

Pizza Caprese (pizza bianca)

Mozzarella di Bufala Campana DOP, sliced Roma tomatoes, oregano, a touch of fior di latte mozzarella, fresh basil & premium cold pressed evoo. \$31

Melanzane parmigiana

Grilled eggplant, grated DOP Reggiano parmesan, fresh basil, tomato sauce with a touch of garlic, premium cold pressed evoo & oregano. \$28.50

Crema di provola

Provola piccante selezione Auricchio cream cheese, aged salame casalingo, grilled artichokes, basil, tomato sauce, fior di latte & oregano. \$29.50

4 Mori

Salame cacciatore, porcini mushrooms, cream of DOP pecorino Sardo cheese, 4 black olives, tomato sauce & fior di latte mozzarella. \$32

Vulcano

Nduja Calabrese hot sausage, fresh rocket, sliced chilli, \$30.50

fior di latte mozzarella & tomato sauce.

Pizze regionali e specialità della casa - 3

Bresaola (pizza bianca)

Premium beef bresaola, fior di latte mozzarella, fresh rocket, cherry tomatoes, cold pressed evoo & shaved DOP Grana Padano parmesan. \$31.50

Capricciosa

Grilled artichokes, mushrooms, free-range leg ham, black Kalamata olives, fior di latte mozzarella, tomato sauce & oregano. \$30.50

Pizza Pugliese

A creamy handcrafted fior di Burrata, basil, tomato sauce & a filo of evoo. \$28.50

Monte Serpeddi

Housemade Campidanese pork sausage, mix mushrooms, premium black Kalamata olives, fior di latte mozzarella, fresh chilli & tomato sauce. Finished with grated DOP pecorino Sardo & a filo of white truffle oil infusion. \$32.50

2006

Italian DOP San Daniele prosciutto & French Camembert, cherry tomatoes, fior di latte mozzarella, tomato sauce & shaved DOP Grana Padano parmesan. \$32.50

Emiliana special (pizza bianca)

A creamy handcrafted fior di Burrata cheese surrounded by premium mortadella, pistachio nuts & a touch of fior di latte mozzarella. \$32.50

Rustica

Housemade Campidanese pork sausage, grilled capsicum, DOP Gorgonzola piccante blue cheese, black Kalamata olives, fior di latte & tomato sauce. \$31

Pizze di mare / Seafood pizza

Prawn marinara

House marinated prawn meat with garlic & parsley, marinara tomato sauce, fresh chilli, oregano, a touch of fior di latte mozzarella & fresh parsley. \$33.50

Salmone (pizza bianca)

Smoked TAS salmon, caviar, mascarpone cheese, red onions, capers, a touch of fior di latte mozzarella, cracked black pepper & fresh parsley. \$32

Frutti di mare

House marinated prawn meat with garlic & parsley, clams (shell on), house marinated mussels, fish sticks, Kalamata olives, marinara tomato sauce, a touch of fior di latte mozzarella & fresh parsley. \$36

Tonny

Premium Mediterranean yellow fin Sicilian tuna, basil pesto Genovese, cherry tomatoes, red onion, fior di latte mozzarella & tomato sauce. \$30

Baked Calzones

Classico con ricotta

Premium free-range leg ham, fresh farm ricotta, DOP Reggiano parmesan, fior di latte mozzarella, tomato sauce, fresh basil, cold pressed evoo & oregano. \$32

Calzone bomba

Hot salame casalingo, DOP Asiago cheese, Emmental Le Gruyere Switzerland AOP, fior di latte mozzarella & tomato sauce. Gratinato with DOP Gorgonzola piccante blue cheese. \$32

Cotto e funghi

Premium free-range leg ham, mushrooms & trifolati mushrooms, mozzarella & tomato sauce. \$29

Calzone Francese

An inside of porcini mushrooms, stracchino, DOP Taleggio, free-range leg ham, mix mushrooms, fior di latte. Topped with porcini mushroom sauce. Finished with shaved DOP Grana Padano parmesan & white truffle oil infusion. \$35

Margherita calzone

Fior di latte mozzarella, tomato sauce, fresh basil, oregano & a filo of premium cold pressed evoo. \$24

Gourmet Aussie Pizzas / chef selection

4 Meats

Chorizo sausage, free-range leg ham, rolled pancetta, aged salami free-range, mushrooms, fior di latte mozzarella, tomato sauce & oregano. \$31.50

Shepherd

Housemade roast lamb sausage, Chèvre goat curd, artisan semi-dried tomatoes, caramelised onion relish, spinach & a touch of fior di latte mozzarella. \$31.50

Suprema 3

First section: premium leg ham, hot salami casalingo, rolled pancetta & mushrooms. \$35.50
Second section: mild chorizo sausage, grilled capsicum, egg with pepper & salt flakes.
Third section: housemade pork sausage, garlic & rosemary baked potatoes & onions.
Everything on a margherita base finished with oregano.

Deluxe pizzas

Fior di pizza

A fresh creamy handcrafted fior di Burrata, DOP San Daniele prosciutto, cherry tomatoes, fresh rocket, sprinkled with first class evoo on a margherita base \$39

with a touch of fior di latte mozzarella.

Mari e monti / Mountain & sea

Mountain side; housemade pork sausage, porcini mushrooms, DOP Taleggio & fior di latte mozzarella. Topped with tomato sauce & shaved DOP Grana parmesan. \$39
Sea side with two sections; one with house marinated prawn meat, olives & marinara tomato sauce, the second with smoked TAS salmon, mascarpone cheese & caviar, both finished with fresh parsley.

Milano

DOP San Daniele prosciutto, mozzarella di Bufala Campana DOP, Premium black olives, cherry tomatoes, shaved DOP Grana Padano parmesan, a touch of fior di latte mozzarella & tomato sauce. \$37

Lord Micial

Sliced black summer truffle from Centro Tartufi Molise. DOP San Daniele prosciutto, organic mountain porcini mushrooms, DOP Taleggio, famigliole trifolati mushrooms & stracchino. On a base of San Giovanni dei Gelsi black truffle & porcini pesto with fior di latte mozzarella. \$65
Finished with a filo of world class CTM white truffle oil infusion & grated DOP pecorino.

Pizze regolari

Regular margherita  \$24.50
Fior di latte mozzarella, tomato sauce, oregano, premium cold pressed evoo & basil.

Canadese \$27.50
Premium free-range leg ham, mushrooms, würstel sausage, tomato sauce, fior di latte mozzarella & oregano.

Hot casalingo  \$27.50
Hot salame casalingo, provola piccante selezione Auricchio, fior di latte mozzarella, tomato sauce, oregano & basil.

Veggies  \$27.50
Mushrooms, grilled capsicum, black Kalamata olives, fior di latte mozzarella, tomato sauce, oregano & fresh basil.

4 Stagioni \$28
4 different sections: grilled artichokes, premium leg ham, mushrooms & Kalamata olives on a margherita base with oregano.

Cacciatore \$27.50
Premium cacciatore sausage, black Kalamata olives, fior di latte mozzarella, fresh basil, oregano & tomato sauce.

House Steak

WA premium Angus Striploin fonduta 350gr \$63
Grilled delicacy Angus beef top cut covered in melted DOP Fontina cheese from Val D'Aosta Italy, stir fried mushrooms. Served with a side of salad & red wine jus.
add hand cut chips & aioli \$9 add freshly baked focaccia \$9

Ham & cheese \$25.50
Premium free-range leg ham, fior di latte mozzarella & tomato sauce.

Salami \$25.50
Free-range aged salami, mozzarella, oregano, tomato sauce & fresh basil.

Ham & mushrooms \$26.50
Premium free-range leg ham, mushrooms, fior di latte mozzarella & tomato sauce.

Pancetta & patate (pizza bianca) \$26
Rolled pancetta, garlic & rosemary baked potatoes & fior di latte mozzarella.

Napoli \$25.50
Anchovy fillets, capers, fior di latte mozzarella, tomato sauce, oregano & basil.

Hawaiana \$26
Premium free-range leg ham, pineapple, fior di latte mozzarella & tomato sauce.

Pasta fresca all'uovo / Homemade egg pappardelle

Wild boar ragù alla cacciatora

This traditional Italian, rich and intensely flavoured pasta sauce is made with marinated Australian wild boar meat slow cooked with veggies, spices, red wine, tomato sauce, a bit of chilli, green olives of Cerignola & black Kalamata. Finished with DOP Reggiano & a filo of world class cold pressed evoo. \$37

Crema di funghi Porcini & Taleggio ✓

Juicy organic porcini mushrooms cooked into a creamy sauce with fresh mascarpone & DOP Taleggio cheese. Finished with DOP parmigiano Reggiano & a filo of white truffle oil infusion from Centro Tartufi Molise. \$37.50

Lamb ragù

Tender ragù of lamb, slow cooked with veggies & tomato sauce into a strongly flavoured sauce. Seasoned with shaved organic pecorino Sardo. \$36.50

Ravioli Sardi / Culurgiones ✓ not available GF

Culurgiones are a traditional ancient Sardinian pasta resembling a grain of wheat. This fresh durum wheat pasta is handcrafted one by one with a creamy filling of potato, DOP pecorino Sardo cheese, mint & a fresh garlic evoo infusion. Seasoned with a light tomato sauce, basil & pecorino Sardo DOP. \$37.50

Bronze-Drawn Pasta

Spaghetti alla Marinara

This seafood spaghetti marinara is made with wild WA king prawns, Australian mussels, Mediterranean Gold caviar (bottarga), premium Australian scallops, Sea Urchin cherry marinara sauce, chili (mild), a squeeze of lemon juice, premium cold pressed evoo & a touch of fresh parsley. \$47

Gnocchetti Sardi

Traditional durum wheat baby gnocchi from South Sardinian with a sauce made according to tradition with our housemade fresh Campidanese pork and fennel sausage and saffron. Finished with DOP pecorino cheese & cracked black pepper. \$34

Traditional Carbonara

Following the traditional Italian recipe; our housemade smoked guanciale (cured pork cheek), eggs & a mix of DOP Reggiano, DOP pecorino Romano & black pepper. \$33.50

Boscaiolo spaghetti ✓ (vegan)

Mixed mushroom sauce of porcini, field mushrooms & trifolati tossed with a pesto of San Giovanni dei Gelsi black truffle & porcini mushrooms, fresh parsley. \$35

Gluten free option your choice of penne or gnocchi

Sides

Amore Mio salad ✓

Premium Chèvre goat cheese, fresh rocket, cherry tomatoes, black Kalamata olives, shaved red onion, Modena Balsamic IGP glaze, premium cold pressed evoo & salt flakes. \$22.50

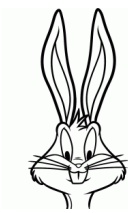
Burrata salad

A creamy fior di Burrata & cherry tomato salad, fresh rocket, seasoned with 100% cold pressed Italian evoo, salt flakes & fresh basil. \$26

Hand cut potato wedges

Hand cut potato wedges, roasted and fried. Seasoned with Italian herbs, DOP Reggiano parmesan and served with housemade aioli & secret sauce. \$15

Kids



Bugs Bunny Pizza \$22

A rabbit shaped pizza with fior di latte mozzarella, tomato sauce with a ham mouth, olive eyes, cherry tomato nose & pineapple ears.

Kids pizza \$18.50

A 10" pizza with fior di latte mozzarella, tomato sauce & up to 3 ingredients of their choice:
ham, mushrooms, olives, salami, fresh basil, pineapple, tomatoes.

Kids Bolognese \$16

Slow cooked rich beef Bolognese ragù sauce, premium DOP Reggiano parmesan. Served with spaghetti.

Kids Napoletana \$13

Napoletana sauce with premium DOP Reggiano parmesan & a filo of world class evoo. Served with spaghetti.



Pizza Extras

Housemade gluten free base +\$6.50

Made with the best Italian gluten free flour available on the Australian market imported from Naples

Vegan cheese swap

no charge
Additional vegan cheese +\$5

Cheeses

Mozzarella di Bufala Campana DOP +\$11
Fior di Burrata cheese +\$13
Fior di latte mozzarella +\$5
Gorgonzola blue cheese picante DOP, Premium goat cheese +\$8
Grated DOP pecorino Romano, shaved DOP Grana Padano parmesan
grated DOP Reggiano parmesan +\$4.50

Oil

White truffle oil infusion +\$3.50

Meats

DOP San Daniele prosciutto +\$14
Housemade pork sausage, chorizo, cacciatore salami +\$6.50
Nduja Calabrese hot sausage, speck San Michele (smoked), premium beef bresaola +\$9
Free-range ham, rolled pancetta, free-range salami, hot salame casalingo, bacon rasher +\$5.50
Chicken breast +\$6

Veggies

Porcini mushrooms +\$12
Fresh chilli, Kalamata olives, rocket, onions, pineapple, jalapenos, spinach, cherry tomatoes, sliced Roma tomatoes +\$4
Mushrooms or trifolati mushrooms, Naples broccolini (friarielli), grilled capsicum, zucchini, eggplant or artichokes +\$5
Baked potatoes +\$4.50

Fish

Anchovies +\$4
House marinated prawn meat with garlic & parsley +\$11
Premium Mediterranean yellow fin Sicilian tuna, smoked TAS salmon +\$9

Drinks & Wine

Spritz Specials

Aperol Spritz - Aperol, Prosecco, Soda Water	\$18
Limoncello Spritz - Prosecco, Limoncello, Soda Water	\$20

Cocktails / Classics

Negroni - Campari, Gin, Vermouth Rosso	\$21
American - Campari, Vermouth Rosso, Tonic Water	\$18
Espresso Martini - Espresso, Vodka, Kahlua, Sugar Syrup	\$20
Martini - Dry Vermouth, Gin/Vodka	\$18
Bicicletta - Campari, Vermentino di Sardegna, Soda Water	\$18
Pinque Rosé Gin & Tonic	\$18
Gin & Tonic / Gin Lemon	\$16
Vodka Tonic / Vodka Lemon	\$16
Jack Daniels & coke / Scotch & coke	\$18

Beers

Tap Beers:	middy	schooner
Peroni Nastro Azzurro 5%	\$13.5	\$15.5
Great Northern Super crisp 3.5%	\$10.5	\$12.5
Bottles:		
Ichnusa Lager 4.7%- Sardegna, Italy - special Heineken group beer	\$13	
Swan Draught Lager 4.5%	\$12	
Cider Colonial Bertie cider 4.2%	\$13	
Matso's Ginger Beer 3.5%	\$15	
Heineken non-alcoholic 0.0%	\$9	

Wines

Sparkling

Glass Bottle

Valdo Prosecco Etichetta Nera DOC 11.5%, Veneto, ITALY	\$14		
Fresh and lively, with crisp green apple, white flowers, and a delicate, refreshing finish.			
Nebbiolo D'Alba Rosato DOC BRUT ROSÉ, Piemonte, ITALY	\$60		
Medium to fine bubbles, delicate red fruit and crisp acidity.			
Lambrusco DOC secco Medici Ermete, 11%, Quercioli Reggiano, ITALY	\$59		
Famous Italian dry, sparkling red with fine bubbles.			
Shiraz Sparkling 12.9%, McLaren Vale, SA	\$14	\$56	
Bacco Line by Amore Mio House Wines Selection- Made with traditional method-Champagne. Refreshing red wine twist originated in South Australia, enjoyed as aperitif or with earthy dishes, perfect balance of rich dark berry flavours and effervescent finish.			
Valdo Prosecco Cuvée di Boj BRUT DOC 11.5% Veneto, ITALY	\$71		
Elegant and refined, with ripe pear, citrus zest, and a creamy, persistent mousse.			
Champagne Grand Vintage 'Anne de Madame' 2010 Pierre Mignon 12% FRANCE	\$185		
Complex and luxurious, with baked brioche, toasted almonds, and fine, lingering bubbles.			
Rosé		Glass	Bottle
Rosé 2024, McLaren Vale 12.9%, SA	\$13	\$50	
Bacco Line by Amore Mio House Wines Selection Elegant and vibrant wine with notes of fresh strawberries, ripe peaches and a subtle hint of citrus. Crisp and refreshing, it is the perfect companion for light dishes or relaxing moments.			
Rosso / Red		Glass	Bottle
Chianti 2022 Borgo della Terra 13% Toscana, ITALY	\$13		
Bright red fruit, cherry, and subtle spice with fresh acidity and a smooth, balanced finish.			
Shiraz Premium 2024 McLaren Vale 14.6%, SA	\$14	\$53	
Bacco Line by Amore Mio House Wines Selection Bold richness, showcasing deep flavours of ripe plumb, dark chocolate, and a touch of spice. Full bodied and Impeccably smooth.			
Nero d'Avola 2023 Baglioro dei Respiri 13.5% Sicilia, ITALY	\$14		
Juicy dark berries, soft tannins, and a touch of spice, offering a smooth and elegant sip.			
Carignano Del Sulcis Grotta Rossa 2021 Santadi 14% Sardegna, ITALY	\$15.5	\$67	
Unique Carignan grapes, deep and velvety, with dark berries, liquorice, and a hint of Mediterranean herbs. The grapes of this wine are grown on their native soil in Sardinia Island in the middle of Mediterranean Sea.			
Pinot Noir Premium 2023, Central Otago 13.5%, NEW ZEALAND	\$15	\$60	
Bacco line by Amore Mio House Wines Selection True reflection of New Zealand finest. Bursting with vibrant cherry, red berry with subtle earthy undertones, a silky and well-balanced wine.			
Santi Bivongi DOC 2022 Cantine Enopolis 14 % Calabria, ITALY	\$14	\$53	
Unique and matched blend of Magliocco, Greco Nero & Calabrese grapes. Vibrant and smooth, with red cherry, spice, and soft tannins for a balanced taste.			
Cabernet Sauvignon 2023 McLaren Vale 13.5%, SA	\$13	\$50	
Bacco line by Amore Mio House Wines Rich and full-bodied, this South Australian Cabernet Sauvignon showcases bold dark berry flavours, hints of oak, and smooth tannins.			
Granache - CANNONAU, Nepente di Oliena 2019 Tiscali 14% Sardegna, ITALY	\$15.5	\$75	
The most famous in Italy, warm and rich, with ripe red fruit, Mediterranean herbs, and soft tannins. Made in Sardinia island native soil.			
*** Vintages may vary depending on availability.***			
Rosso / Red - continued			
Bottle			
Dilé Rosso 14% Santo Stefano Belbo, Piedmont, ITALY	\$69		
Blend of Barbera & Cabernet Sauvignon, rich and fruity, with ripe dark berries, soft tannins, and a lingering, velvety finish.			

Nerello Mascarese, Fawarah 2022, 13% Sicilia, ITALY Grapes grown in the slopes of Mount Etna in a rich volcanic soil, elegant and fresh, with red berries, floral notes, and a mineral, slightly spicy finish.	\$71
Primitivo di Manduria 2021 Gran Maestro 14.5% Puglia, ITALY Rich and intense, with ripe plum, black pepper, and velvety tannins.	\$55
Syrah Amphora aged Testamozza 2020 Castrum Morisci 13.5%, Marche, ITALY Smooth and vibrant, with blackberry, pepper, and earthy notes from amphora aging.	\$89
Cabernet Merlot 2021 Via Caves 13.4% Margaret River, WA Dark fruit, cassis, and a hint of chocolate, with structured tannins and a long finish.	\$50
Malbec Cabernet 2022 Via Caves 12.5% Margaret River, WA Juicy plum, blackberry, and vanilla notes with a smooth, medium-bodied structure.	\$50
Sangiovese 2023 Caprili Ilex 13% Toscana, ITALY Fresh cherry, vibrant acidity, and a touch of earthiness for a lively, food-friendly profile.	\$54
Vulka Etna Rosso DOC 2020 Nicosia 13%, Sicilia, ITALY Elegant and mineral-driven, with red cherry, spice, and a hint of volcanic earth.	\$58
Barbera d'Alba 2021 Sansilvestro 14.5% Piemonte, ITALY Juicy red berries, bright acidity, and a smooth, fruit-driven finish.	\$60
Langhe Nebbiolo 2019 Broccardo 14% Piemonte, ITALY Silky and aromatic, with rose, red berries, and refined tannins.	\$71
Montepulciano d'Abruzzo 2021 Zaccagnini 13% Abruzzo, ITALY Smooth and full-bodied, with dark cherry, plum, and a touch of spice.	\$72
Chianti Riserva 2019 Contessa di Radda 14% Toscana, ITALY Bold and structured, with dark cherry, tobacco, and a hint of oak.	\$86
Gran Bericanto Riserva 2017 Colli Berici 15% Veneto, ITALY Deep and opulent, with black fruit, cocoa, and a velvety finish.	\$87
Tempranillo 2022 Samuel's George 13% McLaren Vale, SA Medium-bodied, with dark cherry, earthy spice, and supple tannins.	\$89
Granache 2022 Samuel's George 14.5% McLaren Vale, SA Soft and expressive, with wild strawberry, spice, and a smooth, lingering finish.	\$89
Nero D'Avola Cerasuolo Di Vittoria DOC 2021 Donnafugata 13% Sicilia, ITALY Bright and juicy, with red berries, floral notes, and a smooth texture.	\$97
Kaleidoscope Horizons 2016 14.5% Vale Samuel's George, SA Elegant and balanced blend of Grenache and Tempranillo, with red fruit, spice, and a silky finish.	\$122
Shiraz Voices of Angels 2021 14.5% Adelaide Hills, SA Top quality Australian shiraz, bold and spicy, with blackberry, dark chocolate, and a hint of black pepper.	\$127
Brunello di Montalcino 2018 Caprili 14.5% Toscana, ITALY Complex and elegant, with dark cherry, leather, and fine tannins.	\$131
Barolo Bricco San Pietro 2017 Broccardo 14.5% Piemonte, ITALY Structured and refined, with rose, tar, and deep red fruit flavors.	\$150
Amarone della Valpolicella 2015 Corte Saibante, Veneto ITALY Rich and intense, with dried fruit, dark chocolate, and velvety tannins.	\$192
Mille e Una Notte blend Nero D'Avola petit Verdot Syrah, Sicilia, ITALY Made in Volcanic soil, deep and complex, with dark berries, spice, and silky tannins.	\$242

*** Vintages may vary depending on availability.***

Bianco / White	Glass	Bottle
Vermentino di Gallura 14.5% Superiore 2019 Sardegna, ITALY One of the best Vermentino in the world made in Vermentino native soil. This aged Superiore quality gives its best complex structure in the year 2025-26.	\$16	\$74

Rich and aromatic with ripe melon, citrus, and a touch of almond.

Pinot Grigio 2024 McLaren Vale 12%, SA \$13.5 \$51

Bacco Line by Amore Mio House Wines

Light, crisp, and refreshingly elegant, this South Australian Pinot Grigio offers delicate citrus notes and a clean finish.

Aghiossi 2021 Bivongi 13% Calabria, ITALY \$14 \$56

Matched blend of Greco bianco, Malvasia & Chardonnay for an aromatic, balanced, with tropical fruit, citrus zest, and a mineral-driven finish.

Sauvignon Blanc Semillon 2023 McLaren Vale 11.5%, SA \$13 \$50

Bacco Line by Amore Mio House Wines

A vibrant blend with zesty citrus, tropical fruit notes, and a crisp, clean finish.

Passerina 102 IGT, 2022 Castrum Morisci 13% Marche, ITALY \$16.5 \$74

Fresh and vibrant, with citrus, white peach, and floral notes, balanced by crisp acidity and a mineral finish.

Waipara Riesling 2023, NEW ZEALAND \$14 \$53

Bacco Line by Amore Mio House Wines

Vibrant and aromatic, this Riesling from Waipara Valley bursts with notes of lime, green apple, and a hint of minerality. A beautifully balanced wine with a refreshing finish.

Sauvignon Blanc 2023 Via Caves 13% Margaret River, WA \$54

Vibrant and zesty, with passion fruit, gooseberry, and a crisp acidity.

Colombard-Sauv, Domaine Guillaman 2023 IGT 11.5% Cotes de Gascogne, FRANCE \$79

80% Colombard-20% Sauvignon Blanc. For six generations this blend has been a success, especially in the South West of France. Balanced, refreshing offers bright citrus combined with tropical fruit aromas with a crisp and zesty finish.

Gallicano Pecorino Amphora aged 2021 Castrum Morisch 14% Marche, ITALY \$109

Complex and textured, with ripe pear, dried herbs, and a subtle nuttiness, enhanced by the amphora aging.

Niro Pecorino 2022 Citra Terre Di Chieti 13% Abruzzo, ITALY \$50

Fresh and structured, with green apple, floral notes, and a lively mineral touch.

Chardonnay 2024 Via Caves 13.5% Margaret River, WA \$51

Elegant and creamy, with stone fruit, citrus, and a subtle oak influence.

Organic Cortese Gavi 2023 Cantine Picolli 13% Piemonte, ITALY \$53

Delicate and refreshing, with pear, white flowers, and a clean mineral finish.

Semillon Ancestors Wine 2019 Cirillo 10.5% Barossa Valley, SA \$92

Light and refined, with lemon curd, honey, and a silky, lingering finish.

Owners oldest custodians of the oldest still producing Semillon vines in the world.

Dessert wine

Glass Bottle

Moscato 2024 McLaren Vale 6.5%, SA \$12 \$48

Bacco Line by Amore Mio House Wines

Delicately sweet and delightfully fizzy, this Moscato bursts with notes of peach, orange blossom, and tropical fruit. Light and refreshing, an ideal choice for aperitif hour or dessert pairing.

Moscato d'Asti DOCG 2023 Il Bossetto 5% Piemonte, ITALY \$55

Sweet and aromatic, with notes of ripe peach, orange blossom, and honey.

Light and refreshing, an ideal choice for aperitif hour or dessert pairing.

Tawny Port McLaren Vale 16.5%, SA \$9

With layers of dried fruit, caramel, and a hint of toasted nuts, this beautiful aged fortified wine is the perfect companion to decadent desserts or a relaxing hand to your meal.

*** Vintages may vary depending on availability.***

After meal Digestives

Limoncello

\$10

Crema Limoncello	
Crema Melone	
Mirto di Sardegna	\$11
Frangelico	
Kahlua	
Baileys	
Vecchio Amaro del Capo	
Amaro Lucano	
Sambuca Molinari	
The Glenlivet Scotch Whisky	
Jack Daniel's Barrel Aged Rye	
Averna	\$12
Ramazzotti	
Cynar	\$13
Montenegro	
Fernet Branca	
Amaro Del Capo	
Disaronno Originale	\$14
Grappa di Moscato Sibona	\$15.5
Grappa di Barolo Sibona	\$16
Centerba Forte Apenninis Abruzzo	

Soft drinks

Chinotto San Pellegrino	\$6.5
Aranciata Rossa (blood orange) San Pellegrino	\$6.5
Limonata San Pellegrino	\$6.5
Coke/ Coke no sugar/ Sprite	\$6
Peach Iced tea	\$6

Juices: Apple/ Apple Blackcurrent/ Orange	\$5
Lemon Lime Bitters	\$6
Fire Engine	\$6
San Pellegrino sparkling water	\$9.5
Acqua Panna still water	\$9

Caffè

Espresso, Short macchiato	\$5
Double Espresso, Long Black, Long macchiato	\$6
Flat white, cappuccino, latte	\$5.50
Hot chocolate, mocha, chai latte	\$5.50
Pot of tea T2:	
English breakfast, Peppermint, Jasmine Green, Chamomile	\$5