



Menù

ASSAGGI

SCHIACCIATA – pizza flat bread herb & garlic \$12
Add Cetara Anchovies + \$15

MIXED OLIVES \$10

ANTIPASTI

FRITTO MISTO – with prawns, calamari, \$32
Zucchini, saffron mayo

ARANCINI – filled w/ mushroom porcini and \$20
scarmoza served with aioli

PRAWNS – Pan fried king prawns with garlic \$30
herb butter

ZUCCHINI FLOWERS – filled with ricotta, \$22
Pecorino & Parmesan cheese w/ Black Garlic Aioli
+ lemon zest

GRILLED SCALLOPS – w/ Garlic parsley \$32
butter & fresh lemon Zest

PIZZA FRITTA – topped w/ mortadella, stracciatella \$29
fried basil & pistachio

PASTA

PASTA SALSICCIA 2.0 – casarecce pasta, \$36
pork sausage, friarielli and wipped ricotta

BOLOGNESE TRADIZIONALE – Veal, beef \$32
and pork mince in rich tomato

LAMB RAGU PAPPARDELLE – slow cooked \$34
Lamb in rich tomato sauce

STROZZAPRETTI – Zucchini & mint purée, \$33
stracciatella, hazelnut

SPAGHETTI ALLO SCOGLIO – prawns, calamari, \$36
Vongole, seafood bisque, cherry tomato & basil sauce

PUTTANESCA – Spaghetti, with olives, capers, \$32
garlic & anchovies cherry tomato + basil

VODKA RIGATONI – Tomato & Vodka sauce \$30
cream and fresh ground chilli

AMATRICIANA – Crispy guanciale and chilli in \$32
tomato sauce

ARRABBIATA – Tomato Sauce, garlic, chilli, \$29
olive oil

NAPOLITANA – Queen st Italian house made \$29
tomato sauce cherry tomato, basil & parmesan cheese

WHITE VEAL RAGU – pappardelle with slow \$36
cooked veal in white wine and dash of cream

MAINS

PESCE DEL GIORNO – pan fried fish of the day, \$44
with caponata- eggplant, zucchini, hazelnuts & raisins

VEAL COTOLETTA – On the bone (300g) \$48
Arugula and shaved parmesan with Saffron Mayo

EYE FILLET STEAK – asparagus, confit tomato, \$52
beef jus sauce (250g)

LAMB CUTLETS – broccolini & mash potato, jus \$48

SIDES

MASH POTATO \$14

ROCKET AND PARMESAN – w/ walnuts \$16

TOMATO SALAD – Burnt peach, almond \$20
vinaigrette, fresh herbs
add burrata + \$12

ASPARAGUS AND HAZELNUTS \$14

BROCCOLINI – Garlic and E.V oil \$14

CHIPS \$12

DESSERT

TIRAMISU – house made \$18

CHEESECAKE – house made, amaretto, \$18
biscuit base, peaches, cinnamon cream

AFFOGATO – vanilla ice cream & espresso \$15
add 20ml spirt + \$12 (Frangelico, Baileys,
Disaronno, Coffee liquor)

PAVLOVA - Chantily cream, lemon curd, \$18
passion fruit and berries

CHOCOLATE MOUSSE - Dark chocolate & \$18
milk chocolate blend w/ cream, eggs, sugar, vanilla

KIDS MENU

Spaghetti / penne \$15
bolognese , tomato or butter sauce

Pizza Mickey Mouse \$15

Chips \$12

Vanilla bean gelato \$6 for scoop

**PLEASE ASK US ABOUT OUR
WEEKEND BOTTOMLESS LUNCH**



Pizza Menù

PIZZE SPECIALI

GAMBERI

Zucchini cream, fior di latte sautéed prawns, zucchini crisps, chilli & parsley \$ 32

LOZ

Smoked mozzarella, ham, roasted rosemary potatoes, shaved Parmesan basil and E.V oil \$30

DOMO

Yellow datterino tomato sauce, fior di latte, buffalo mozzarella, fresh ricotta, lemon zest, basil and E.V oil \$32

LA FRIARIELLI

Friarielli puree, smoked mozzarella, fresh buffalo mozzarella & Italian pork sausage and E.V oil \$32

SICILIA

Smoked buffalo, eggplant al funghetto, ricotta salata, fried basil and E.V oil \$29

CALABRO

Fior di latte, basil, roast capsicum, nduja cream & hot salami \$32

PIZZE CLASSICHE

MARGHERITA

Tomato san marzano, fior di latte Basil and E.V oil \$27

MARINARA

Tomato san marzano, Heirloom tomato organic garlic oregano and basil E.V oil \$26

DIAVOLA

Tomato san marzano, basil, fior di latte, hot salami, black olives and E.V oil \$29

ROMANA 2.0

Tomato san marzano, capers, Cetara anchovies, black olives, stracciatella basil, oregano and E.V oil \$31

CAPRICCIOSA

Tomato san marzano, fior di latte smoked ham, mushroom, artichokes black olives and E.V oil \$30

BRESAOLA

Wagyu beef bresaola, tomato sauce, buffalo mozzarella, arugula cherry tomatoes, shaved Parmesan & lemon olive oil \$33

VEGETARIANA

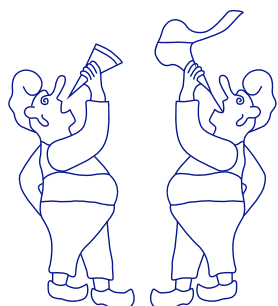
Zucchini puree, fior di latte, roast capsicum, mushroom, Onion and E.V oil \$28

TARTUFO

Black Truffle cream, Crispy pancetta, fior di latte, honey and E.V oil \$34

PROSCIUTTO

Tomato san marzano, fior di late, basil E.V oil, prosciutto, rocket and shaved Parmesan \$33



**CONTACT US FOR
FUNCTIONS + SET MENU**

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Wine List

SPARKLING

Pizzini Prosecco NV, King Valley, VIC	\$64.	Gls \$16
Pommery Champagne NV, Reims, FRA	\$140	

ROSE

Artigiano Rosato 22, Puglia ITA	\$70.	Gls \$16
Chateau La Gordonne 23, Provence FRA	\$92	

WHITE

Tim Adams Riesling 22, Clare Valley SA	\$70	Gls \$17
Kono Sauvignon Blanc 24, Marlborough NZ	\$60	Gls \$15
Sensi Pinot Grigio, 22, Venezie ITA (DOC)	\$68	Gls \$17
Mr Mick Fiano, Clare Valley SA	\$68	Gls \$16
Mount Langi pino gris 24, VIC	\$60	Gls \$17
Cantina Di Gambellara, Soave 23, Venezie ITA	\$80	
Cantine Petrosino 23, Grillo 22, Sicilia ITA	\$82	
Villa Sparina Gavi 22 Cortese Piemonte ITA, (DOCG)	\$110	
Tenuta Ulisse Terre D'Abruzzo Pecorino 24	\$80	Gls \$18
Kypra Verdiccio 21, Cupramontana ITA	\$110	
Mandriano, Vermentino 21, Tuscany ITA	\$75	
Langhe Arneis 22, Piedmont ITA	\$120	
Il Terraio Malvasia/Trebbiano, Toscana 21 (O), Tuscany ITA	\$114	
Dominique Roger, Sancerre 21, Sancerre FRA	\$110	
Closerie Des Alisiers, Petit Chablis 22, Bourgogne FRA	\$90	
Closerie Des Alisiers, Chablis 22, Bourgogne FRA	\$125	
Tyrrells Chardonnay 22, Hunter Valley, VIC	\$65	Gls \$16
Sassara Pinot griso 21 Veneto ITA natural wine	\$94	

RED

Kellybrook, Pinot noir 23, Yarra Valley, VIC,	\$88	Gls \$20
Dexter Mornington Peninsula, Pinot Noir 23, Yarra Valley VIC	\$160	
Sensi, Nero D'Avola 22, Sicilia ITA	\$64	Gls \$16
Triacca Alpi Retiche Nebbiolo, 21, Lombardy ITA	\$95	
Truffle Hunter Leda, Barbera D'Asti, Piedmont ITA	\$75	
Luca Bosio Barbera D'alba 19, Piedmont ITA DOC	\$80	Gls \$20
Boffa, Barbera D'alba 16, Piedmont ITA	\$120	
Rovellotti Nebbiolo/Vespolina/bonarda 19 Colline Novaresi ITA	\$140	
Artigiano, Primitivo 22, Puglia ITA	\$65	Gls \$17
Santodeno, Sangiovese 22, Emilia Romagna ITA	\$78	Gls \$19
Abtole Tempranillo 19, Rioja SPAIN	\$78	
Fasoli Gino, Valpolicella 22, Valpolicella ITA	\$110	
Sensi, Chianti 1.5 ltr 21, Tuscany ITA	\$95	
Sensi, Chianti 750ml 22, Tuscany ITA	\$65	
Passione di Re, Barolo Riserva 18, Piedmonte ITA	\$330	
Mitolo Jester, Shiraz 19, McLaren Vale SA	\$76	Gls \$18
Sensi, Bolgheri 20, Bolgheri ITA	\$87	
Patch Wines Cabernet Franc Nagambie, VIC	\$90	
La Vis Pinot Nero 23, Trentino ITA	\$86	
Obiter Dictum Merlot 21, Hunter Valley NSW	\$70	
Piazzo Valente Barolo 18, Piedmont ITA	\$220	
La Magia, Brunello di Montalcino, 2018 Montalcino ITA	\$220	
Glaetzer Shiraz 18 Barossa Valley SA	\$87	
Dutschke St Jakobi Shiraz 17 Barossa Valley SA	\$145	
Fattoria San Francesco CIRO Rosso Classico 23, Calabria ITA	\$85	
Giovanni Viberti 'Dolba' Langhe Rosso Piedmonte Italy	\$90	

Cocktails & Drinks

SPRITZ

Aperol	All \$24
Hugo	
Limncello	
Mandarin	

COCKTAILS

Mojito (Lychee, Passionfruit)	\$23
Wollhara collins	\$23
Espresso Martini	\$23
French Martini	\$23
Queen St Martini	\$25
Lychee Martini	\$25
Margarita (Spicy, Tommys, Coconut)	\$23
Whisky Sour	\$25
Amaretto Sour	\$25
Negroni	\$26
Negroni Sbagliato	\$24
Queen St Hold up	\$25
Fiore d'italia	\$24
La Dolce Vita	\$20

MOCKTAILS

Virgin Mojito (lychee, passionfruit)	All \$16
Passion Punch	
Coconut Kiss	
Little Rosie	
Sun Kiss Fizz	

BEER & CIDER

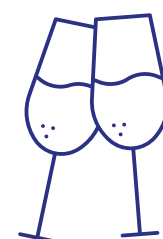
Peroni	\$13
Peroni Red	\$12
Peroni Zero	\$10
Birra Nazionale	\$18
Sidro Del Bosco - Organic Apple Cider	\$10

ITALIAN FAVOURITES

Piave Grappa	\$20
Lemoncello	\$18
Galliano Sambuca	\$24
Molinari Sambuca	\$18

SOFT DRINKS

Limonata	\$8
Aranciata	\$8
Chinotto	\$8
San Pellegrino 750ml	\$11
Still Water 1 ltr	\$11
Pineapple Juice	\$8
Orange Juice	\$8



COCKTAIL SPECIAL

Any 2 for \$36