

*New
Spring Menu!*



STARTERS

Stone Baked Garlic Ciabatta \$10

Garlic and Parmesan Butter, Garlic Oil, Fresh Parsley and Pecorino (V)

Traditional Style Meatballs (Popolio) \$12.50

Beef, Pork and Herb Meatballs in a rich Tomato Sugo

Tomato and Burrata Bruschetta \$14.50

Creamy Burrata, Emmer Sourdough, Fresh Tomato,
Apple Balsamic and Basil (V)

Greek Salad \$11

Traditional Greek Salad with Persian Feta & Apple Balsamic Glaze (V)

Orange and Fennel Salad \$12.50

Shaved Fennel, Rocket and Lentil salad with Orange segments
and Red Wine and Apple Vinegarette (Vegan)

Add Creamy Buffalo Mozzarella +4

Salad Caprese \$14.50

Vine Cherry Tomato, Creamy Buffalo Mozzarella, Fresh Basil,
Red Wine and Apple Vinegarette, Apple Balsamic (V)



PASTA

Pesto Rosso \$25

Sundried Tomato Pesto, Fresh Herbs, Roast Fennel & Spanish Onion, Cream, Pecorino (V)

Swap Hand Made Egg Pasta for Gluten Free + \$1

Traditional Bolognese

\$26

Beef and Pork Bolognese, Fresh Basil, Garlic, Parsley and Pecorino

Swap Hand Made Egg Pasta for Gluten Free + \$1

Dans Carbonara \$28

Smoked Applewood Speck, Lemon Thyme, Egg Yolk, Cracked Black Pepper, Pecorino, Parsley

Swap Speck for Mushrooms + \$0 (V)
Swap Hand Made Egg Pasta for Gluten Free + \$1

Gambari \$32

Sauteed Tiger Prawns, Lemon Zest, Fresh Herbs, Garlic, Chili, Butter, Parsley and Pecorino

Swap Hand Made Egg Pasta for Gluten Free + \$1

Slow Cooked Lamb Ragu \$30

18hr Slow-Cooked Lamb Ragu, Fresh Basil, Garlic, Cream, Parsley, Pecorino

Swap Hand Made Egg Pasta for Gluten Free + \$1

Traditional Lasagne \$26

Beef and Pork Lasagne with Mozzarella, Cheddar & Parmesan, Fresh Basil, a Tomato-Cream Sugo, Parsley and Pecorino

Roast Pumpkin and Ricotta Lasagne \$26

Roast Pumpkin, Rocket, Steamed Greens, Ricotta and Basil Pesto Cream. Parsley, Pecorino. (V)

GFO = Gluten Free Option

DFO = Dairy Free Option

V/VO = Vegetarian/Vegetarian Option



GNOCCI & RISOTTO

Gnocchi Verde \$26

Handmade Potato Gnocchi, Sauteed Greens, Spanish Onion and Fennel, Fresh Herbs, Cream (V/VO)

Swap Handmade Potato Gnocchi for Gluten Free + \$2

Gnocchi Pollo \$28

Handmade Potato Gnocchi, Sauteed Chicken, Cherry Tomato, Spanish Onion and Fennel, Fresh Herbs, Tomato-Cream Sugo, Parsley, Pecorino

Swap Handmade Potato Gnocchi for Gluten Free + \$2

Risotto Salsiccia \$28

Italian Sausage, Fennel, Sage, Wild Mushroom, Garden Peas, Parsley, Pecorino. (GF)





DESSERTS

Tiramisu \$10

Traditional Tiramisu featuring award-winning Espresso, whipped Italian Mascarpone and Chocolate with a thin layer of cream on top.

Amalfi Lemon Tiramisu \$11

A not-so-traditional Tiramisu featuring Masala Wine, whipped Italian Mascarpone, Lemon Curd and Blood Orange

Orange and Almond Torte \$12.50

A delicious and soft Orange and Almond Torte, with an Orange and Thyme Compote (GF)

