

STARTERS

FLAT BREAD (V) • 12

Homemade Neapolitan flat bread served with Saluti's truffle butter & romesco butter

MOZZARELLA CHEESE STICKS (V) (6pcs) • 16

Crumbed & fried with Italian herbs, served with aioli

BRUSCHETTA (V) (2pcs) • 18

Homemade toasted bread topped with stracciatella cheese & confit cherry tomatoes, finished with basil & black pepper

BURRATA CAPRESE (V) • 25

That's Amore burrata cheese served with medley cherry tomatoes & basil on homemade pizza bread

ADD PROSCIUTTO +5

LAMB CUTLETS (2pcs) • 25

Herb crust lamb cutlets served with romesco sauce

MUSSELS IN ROSSO (DF) • 21

Italian style sautéed mussels in Napoli and chilli sauce served with homemade bread

ARANCINO CLASSICO (2pcs) • 18

Handmade rice arancini with beef Bolognese sauce, peas, saffron and mozzarella, served on Napoli sauce

ARANCINO TRUFFLE & MUSHROOM (V) (2pcs) • 18

Handmade rice arancini stuffed with mushrooms, truffle sauce & mozzarella, served with cheese sauce

POLPETTE AL SUGO • 20

Homemade Italian beef meatballs slowly cooked with San Marzano tomato, served with homemade bread

WOOD-FIRED OLIVES • 21

House marinated wood-fired olives served on pizza bread with homemade nduja sauce

FOCACCIA

OLIO E SALE (V • DF) • 15

Sea salt, evoo, oregano

ADD PROSCIUTTO +5

ADD MARINATED WOOD-FIRED OLIVES +5

MELTED MOZZARELLA & GARLIC (V) • 21

Mozzarella, garlic, evoo, sea salt & oregano

GLUTEN FREE FOCACCIA AVAILABLE* +5

*May contain traces of gluten

VEGAN MOZZARELLA AVAILABLE* +4

PASTA & CO

GNOCCHI SORRENTINA (V) • 32

Homemade potato gnocchi tossed in Napoli sauce, mozzarella, basil oil & Parmesan

RAVIOLI PUMPKIN (V • CN) • 33

Typical Italian pasta stuffed with spinach & ricotta served with creamy pumpkin sauce, topped with fried sage & pine nuts

ADD GOAT CHEESE +3

RIGATONI ALLA VODKA (V) • 35

Tossed in vodka & Napoli sauce with a touch of chilli, topped with stracciatella cheese

GNOCCHI AI PORCINI (V) • 31

Homemade potato gnocchi tossed in a creamy Porcini & mushroom sauce. ADD CRISPY PROSCIUTTO +3

SPAGHETTI CARBONARA (Italian Style) • 34

Tossed with pork guanciale, eggs, pecorino cheese & black pepper

PAPPARDELLE BOLOGNESE • 32

Tossed with beef Bolognese sauce & Parmesan

HOMEMADE TRADITIONAL LASAGNA • 32

With beef Bolognese sauce, bechamel & Parmesan

TORTELLONI WAGYU BEEF • 36

Homemade tortelloni filled with wagyu beef, served with a Parmesan & truffle sauce

SPAGHETTI MARINARA (DF) • 41

Selection of fresh seafood tossed with cherry tomato, garlic, touch of chilli & parsley served with your choice of sauce:

white wine or **Napoli sauce**

BLUE SWIMMER CRAB RAVIOLI • 43

Blue swimmer crab ravioli tossed with king prawns, spinach, cherry tomato, garlic & a touch of chilli in a prawn bisque sauce

GLUTEN FREE PASTA AVAILABLE* +4

*May contain traces of gluten

VEGAN MOZZARELLA AVAILABLE* +4

SIDE

CHIPS (V • DF) • 13

Served with rosemary salt & tomato sauce

MASH POTATOES (V • GF) • 13

With herbs & garlic

ROASTED POTATOES (V • GF) • 14

With herbs & garlic

SAUTÉED BROCCOLINI (V • GF • CN) • 15

With garlic & chilli topped with goat cheese & almond flakes

GARDEN SALAD (V • GF • DF) • 15

Mixed leaf salad, cherry tomato, pickled cucumber, Italian dressing

ROCKET SALAD (V • GF • CN) • 16

Rocket, pear, Parmesan, walnuts & Italian dressing



PESCE • SEAFOOD

SALT & PEPPER CALAMARI (DF) • 36

Deep fried salt & pepper calamari served with mixed leaf salad, cherry tomatoes & aioli

GRILLED CALAMARI (DF • GF) • 36

Grilled calamari served on a bed of rocket & orange

ZUPPA DI PESCE • 44

Slow simmered seafood stew cooked in seafood bisque, served with homemade flat bread

BUTTERFLY BARRAMUNDI • 46

Grilled butterfly baby barramundi cooked in garlic butter sauce topped with prawns & calamari, cherry tomatoes, zucchini & kipler potatoes finished with citrus rocket salad

(may contain traces of bones)

CARNE • MEAT

CHICKEN SCHNITZEL • 35

Crumbed chicken schnitzel served with chips and mixed salad

CHICKEN PARMIGIANA • 39

Crumbed chicken schnitzel covered with Napoli sauce & melted mozzarella served with chips and mixed salad

LAMB SHANK • 43

Braised lamb shank cooked in tomato & red wine gravy served with truffle mash

PORK RIBS • 44

Slow cooked pork ribs served with chips & mixed salad

BEEF CHEEKS (GF) • 42

Slow cooked in red wine served with mash potatoes & topped with sweet potato chips

BEEF SPEZZATINO • 42

Slow cooked diced beef stew with baby potatoes, carrots & peas served with homemade rustic bread

PORTERHOUSE TAGLIATA (300 gr.) (GF) • 48

Grass fed grilled porterhouse served with roasted potatoes, sautéed spinach & *your favourite choice of sauce included**

GRASS FED SCOTCH FILLET (280 gr.) (GF) • 52

Grilled scotch fillet served with a side of roasted potatoes, sautéed spinach & *your favourite choice of sauce included**

SAUCE +5 EACH

SALSA VERDE ~ MUSHROOM SAUCE ~ PEPPERCORN SAUCE
RED WINE SAUCE ~ GARLIC BUTTER ~ CHIMICHURRI SAUCE

FOOD ALLERGY NOTICE:

NOT ALL INGREDIENTS ARE LISTED ON THE MENU;
IF YOU HAVE ANY SPECIFIC ALLERGY, PLEASE LET US KNOW.

PLEASE NOTE:

WE ARE NOT AN ALLERGEN-FREE KITCHEN, WE ARE UNABLE TO GUARANTEE ANY ITEM IS ENTIRELY FREE OF ALLERGENS. BE ADVISED THAT FOOD PREPARED HERE ON THE PREMISES MAY CONTAIN THESE INGREDIENTS:

MILK, EGGS, WHEAT, SOYBEAN, PEANUTS,
TREE NUTS, FISH & SHELLFISH.

V = VEGETARIAN • DF = DAIRY FREE
GF = GLUTEN FREE • CN = CONTAINS NUTS

NO SUBSTITUTIONS OR CHANGES ON MENU.

GOURMET PIZZA

SALUTI • 29

Mozzarella, pancetta, scamorza cheese, roasted potatoes & rosemary

SALSICCIA TRUFFLE • 29

Mozzarella, truffle, mixed mushrooms, sausage & Parmesan

3 MUSHROOMS (V) • 30

Mozzarella, king, enoki & oyster mushrooms, truffle oil, fresh buffalo mozzarella, thyme & rosemary

PROSCIUTTO & PERE (CN) • 32

Mozzarella, gorgonzola cheese, pear, San Daniele prosciutto & walnuts

THE GENTLEMAN • 31

Mozzarella, gorgonzola cheese, caramelised onion, homemade slow cooked beef cheeks & gravy drops

DOLCE PICCANTE • 29

San Marzano tomato, mozzarella, hot salami, goat cheese, honey & fermented chilli

GAMBERETTI & ZUCCHINE • 32

Mozzarella, zucchini, prawns, cherry tomatoes, garlic oil, fresh buffalo mozzarella & chilli flakes

SAPORE DI MARE • 32

Mozzarella, mixed seafood, lemon zest & black sesame seeds

SPICY VODKA (CN) • 31

Mozzarella, spicy vodka sauce, pork sausage, pistachio pesto & stracciatella cheese

TRADITIONAL PIZZA

MARGHERITA (V) • 25

San Marzano tomato, mozzarella & basil
ADD THAT'S AMORE BURRATA (125 GR.) +9

NORMA (V) • 28

San Marzano tomato, mozzarella, eggplant, stracciatella cheese, Parmesan & fresh basil

ORTOLANA (V • CN) • 29

San Marzano tomato, mozzarella, scamorza cheese, pesto, zucchini, capsicum, eggplant & roasted almond flakes

MEXICANA • 29

San Marzano tomato, mozzarella, hot salami, olives, capsicum, caramelised onion & chilli flakes

CAPRICCIOSA • 28

San Marzano tomato, mozzarella, leg ham, mushrooms, olives & artichokes. ADD ANCHOVIES +3

SOPRESSATA (CN) • 29

San Marzano tomato, mozzarella, mild salami, olives, pesto & provolone cheese

MEAT LOVERS • 31

San Marzano tomato, mozzarella, pancetta, ham, hot salami & sausage

SAN DANIELE • 32

San Marzano tomato, mozzarella, rocket, San Daniele prosciutto & fresh buffalo mozzarella

GLUTEN FREE PIZZA AVAILABLE* +5

*May contain traces of gluten

VEGAN MOZZARELLA AVAILABLE* +4

Customers please note: OLIVES MAY PRESENT PITS

