



Entrée

Garlic Foccacia (Homemade)  14
+ Prawns 5
+ Parmesan  3
+ Pancetta 4

Marinated Olives   13
Mixed Green Sicilian and Black Kalamata
marinated olives

“Frico”  20
Traditional Northern Italian Cheesy dish served
with Pancetta and Pickled Red Onion
( Vegetarian Option Available upon Request)

Polpette in Umido  18
4 Pork and Beef Italian style Meatballs, Sugo di
Pomodoro, Pecorino cheese

Bruschetta  16
Classic Tomato Bruschetta with Basil Cream and
Pecorino

Arancini della Settimana 17
3 Deepfried Arborio Rice Balls – Please ask our
friendly staff for details (+5 per extra ball)

Crocchette di Baccala ‘Alla Vicentina’
Deepfried Croquette of Salted Dry Cod cooked
‘Alla Vicentina’ (+7 extra per croquette) 18

Gluten Free Pasta Available Extra \$5

Options of Gnocchi & Spaghetti, let us know if you
like them cooked in fresh water -
please allow extra cooking time

Pasta

Tagliatelle Alla Bolognese 32
Homemade Tagliatelle w/ Traditional Bolognese
Sauce

Lasagna al Raù 37
Homemade Italian Lasagna

Bigoli alla Marinara 38
Homemade Bigoli w/ Mussels, Prawns,
Pomodoro, Anchovies, Capers, Fresh Chilli and
Garlic

Tagliatelle Cacao e Agnello 36
Homemade Cocoa Tagliatelle with Lamb
Shoulder, Spinach and Hazelnuts

Casarecce Gamberi e Zucchini 36
Homemade Casarecce with Prawn Ragout, Baby
Courgette, Zucchini Cream and Dry Olives

Oven Baked Gnocchi Sorrentina  30
Handmade Gnocchi w/ Cherry Tomatoes, Sugo di
Pomodoro, Provolone, Garlic, Basil

Bigoli Al Nero di Seppia 38
Homemade Squid Ink Bigoli w/ Baby Octopus,
Confit Tomatoes and Snow Peas

Pasta Alla Norma  36
Homemade Pomodoro Tagliatelle w/ Eggplant,
Cherry Tomato, Basil Sauce and Ricotta Salata

Ravioli Tartufati  37
Handmade Ravioli filled with Ricotta and Truffle,
Mushroom, Truffle cream, Grana Padano, Parsley

Prepared with gluten free ingredients. However, items may come into contact with traces of gluten.

Mains

Chilli Mussels * 40
Local Fresh Mussels tossed in a Rich Garlic Chilli and Tomato Sauce, served with slices of Woodfired Focaccia
( Gluten Free Option Available upon Request \$5)

Pork Milanese 37
Pan Fried Pork Scotch w/ Aioli
(*Recommended Sides: Potatoes / Cabbage*)

Porchetta  38
Slow Roast Pork Belly w/ Salsa Verde
(*Recommended Sides: Cabbage / Pumpkin*)

Wagyu Beef Cheek *  49
Slow cooked Wagyu Beef Cheek w/ Red Wine Jus
(*Recommended Sides: Broccolini / Pumpkin*)

* Please note that this dish will take slightly more time to prepare

Sides

Roasted Pumpkin w/ Almond and Sunflower Seeds   11

Fried Baby Potatoes  11

Broccolini E Pecorino   11

Cabbage  10
Green Cabbage w/ Pancetta & Balsamic Glaze

Garden Salad   10
Mesculin, Cherry Tomatoes, Carrots, Red Onions, Balsamic Vinaigrette

Rocket Fennel Orange Salad
Rocket, Fennel, Orange, Citrus Vinaigrette
  11

Kids Menu

Linguine Bolognese with parmesan cheese 19

Linguine al Pomodoro with parmesan cheese 16

Woodfired Kid's Pizza w/ Tomato base & Mozzarella
(+2 for Ham, +2 for Salami, +1 for Pineapple) 17

Chicken Nuggets 14

Prepared with gluten free ingredients. However, items may come into contact with traces of gluten.

Woodfired Pizza

PIZZE ROSSE

Margherita 24

Tomato base, Fior di Latte, Basil

Queen Margherita 30

Tomato base, Bufala, Fior di Latte, Basil

Hawaiian 25

Tomato base, Mozzarella, Ham, Pineapple

Napoli 25

Tomato base, Fior di Latte, Anchovies, Capers, Olives, Mixed Herbs

Pepperoni 26

Tomato base, Mozzarella, Salame Calabrese

Veggie Supreme (Vegan) 28

Tomato base, Capsicum, Mushroom, Zucchini, Onion

Arrabiata 28

Tomato base, Provola, Salame Calabrese, Capsicum, Red Onion

Meat Lover's 28

Tomato base, Mozzarella, Salami, Ham, Salsiccia, Pancetta

Capricciosa 28

Tomato base, Mozzarella, Ham, Mushroom, Artichokes, Olives

Calabrese 29

Tomato base, Salame Calabrese, Capsicum, Olives, Nduja, Stracciatella

Bufala 32

Tomato Base, Bufala, Prosciutto, Rocket, Fresh Cherry Tomato

PIZZE BIANCHE

Boscaiola 27

Mozzarella, Roast Potato, Salsiccia, Red Onions, Rosemary

Ortolana 27

Mozzarella, Zucchini, Artichoke, Olives, Basil Cream

Montanara 27

Mozzarella, Brie, Pancetta, Roast Potatoes

Estiva 28

Zucchini Cream Base, Provola, Ham, Sundried Tomatoes

Quattro Formaggi 28

Mozzarella, Grana Padano, Gorgonzola, Provola

Gamberi 31

Mozzarella, Prawns, Zucchini, Chilli, Basil Cream

Tartufata 31

Mozzarella, Mushroom, Grana Padano, Truffle Cream, Prosciutto

Gluten Free Pizza Base Available Extra \$6.5
Pizzas are cooked directly on stone and items will come
into contact with traces of gluten