

TO BEGIN		Happy M+V Lunch Heaven		PASTA	
Pane Romano \$10 <i>Fresh Baked flatbread, garlic & herb olive oil, sea salt (v) (gfo) (nf)</i> Antipasti Warm Australian Olives -marinated in chili, garlic, rosemary, star anise orange & lemon zest (v) (gf) (nf) \$12 Stracciatella - Vanella stracciatella with pesto calabrese (gf) \$20 Black Arancini \$20 <i>Wild mushroom charcoal crumbed arancini, mozzarella, semi dried tomato mayo, parmesan and basil (Vege) (nf) (gf)</i> Truffle Polenta Chips \$16 <i>House made thick cut, served with roasted chilly & tomato aioli, vegan parmesan (V)(gf) (nf)</i> Salad from Nonna's Backyard \$16 <i>Roquette, radicchio, shaved pear, parmesan and walnut, muscatel dressing.</i> Parmesan Fries \$14 <i>Truffle and parmesan fries with aioli.</i>		Charcoal Bucatini \$33 <i>Cashew cream, smoked mushroom pancetta, vegan egg yolk, vegan parmigiano (contains cashews) (v) (gfo)</i> Lamb Ragu' Calabrese \$34 <i>Slow cooked Lamb shoulder ragu', cassiarette, pecorino. (contains light chilli) (gfo) (nf)</i> Blue Spirulina Spaghettini \$35 <i>Hand cut blue spirulina spaghettini served with with imported prawn, nduja, semi dried tomato passata, basil, capers. (gfo) (nf)</i>			
Rainbow Bowl \$25 <i>Rainbow bowl with farro, roasted & galzed pumpkin, fioretto, edamame, corn, beetroot hummus and macadamia Duka. (V) (gfo) (nfo)</i> * ADD BANANA PRAWNS (4) +\$10 Calzone Panini \$24 <i>Fresh baked folded pizza bread served with Smoked provolone, prosciutto, blistered cherry tomato, pesto and roquette. OR</i> * Charred eggplant		Funghi Provenzal \$29 <i>Pizza bianca, Provenzal mushroom medley, truffle cream, vegan mozzarella, roquette & onion jam (v) (gfo) (nf)</i> Chorizo pizze \$27 <i>Chorizo, San marzano polpa, fior di latte, goat cheese, caramelized onion & sage. (gfo) (nf)</i> Gamberi Alla Tropea \$30 <i>Garlic Prawn, San marzano tomato, fior di latte, chilli, cherry tomato, sicilian olives & chives. (gfo) (nf)</i> Eggplant Parmigiana Pizza \$28 <i>Chargrilled eggplant, San marzano polpa, vegan mozzarella, roma tomato, basil, black garlic and vegan parmesan (v) (gfo) (nf)</i> Margarita Tre Formaggi \$25 <i>Pomodoro San Marzano, fior di latte, provolone affumicato, parmesan, cherry tomato and basil. (vo) (gfo) (nf)</i> (gfo) (vo)			PIZZE
Fish of the Day \$38 <i>Swordfish, charred cos lettuce heart, Smokey aioli, pecorino and capers. (gf)(nf)</i> Gnocchi Del Giorno \$32 <i>Potato Gnocchi, broccoli pesto, pumpkin, peas, vegan fetta and sage. (gfo)(v)(nf)</i>					DESSERT
Zuppa Frutti di mare \$30 <i>Seafood Chowder, with salmon, baby squid, mussel and prawn, served with pane Romano. (nf)</i>					
(v) - vegan, (vo) - vegan option, (gf) - gluten free, (gfo) - gluten free option (nf) - nut free, (nfo) - nut free option, (Vege)- Vegetarian, *10% Surcharge applies on weekends, *15% Surcharge applies on Public Holidays *Birthday cake service charge - \$5 per guest					



To Begin		Don't be upsetti	 Have some spaghetti	PASTA	
SIDES	Pane Romano \$13 <i>Fresh Baked flatbread, garlic & herb olive oil, sea salt (v) (gfo) (nf)</i>		Charcoal Bucatini \$36 <i>Cashew cream, smoked mushroom pancetta, vegan egg yolk, vegan parmigiano (contains cashews) (v) (gfo)</i>		
	Antipasti				
	*Warm Australian Olives -marinated in chili, garlic, rosemary, star anise orange & lemon zest (v) (gf) (nf) \$12		Lamb Ragu' Calabrese \$38 <i>Slow cooked Lamb shoulder ragu', cassiarette, pecorino. (contains light chilli) (gfo) (nf)</i>		
	*Prosciutto San Danielle - Prosciutto San Danielle, charred grapes, shaved parmesan and aged balsamic. \$20				
	*Stracciatella - Vanella stracciatella,pesto calabrese (gf) \$20				
	Black Arancini \$22 <i>Wild mushroom charcoal crumbed arancini, mozzarella, semi dried tomato mayo, parmesan and basil (Vege) (nf) (gf)</i>		Blue Spirulina Spaghettini \$42 <i>Blue spirulina spaguettini aglio e olio, house hot smoked salmon, pea, dill and chilli. (gfo) (nf)</i>		
	Truffle Polenta Chips \$16 <i>House made thick cut, served with roasted chilly & tomato aioli, vegan parmesan. (V)(gf) (nf)</i>		Lasagne Vegana \$37 <i>Charcoal vegan Lasagna with roasted pumpkin, soy ricotta, spinach, bechamel, sugo and macadamias garnished with Crispy kale. (V) (nfo)</i>		
	Fiori di Zucca \$20 <i>Zucchini flower filled with soy ricotta, mozzarella and spinach, romesco sauce. (v) (gf) (nf)</i>		Funghi Provenzal \$30 <i>Pizza bianca, Provenzal mushroom medley, truffle cream, vegan mozzarella, roquette & onion jam (v) (gfo) (nf)</i>		Pizze
	Mac & Cheese Croquettes \$19 <i>Mac, cheese and chorizo croquettes, putanesca and crispy kale. (nf)</i>		Gamberi Alla Tropea \$33 <i>Garlic Prawn, San marzano tomato, fior di latte, chilli, cherry tomato, sicilian olives & chives. (gfo) (nf)</i>		
	Salad from Nano's Backyard \$19 <i>Roquette, radicchio, shaved pear, parmesan and walnut, moscatel dressing. (vo) (nfo) (gf).</i>		Prosciutto San Danielle \$33 <i>Pizza bianca served with Prosciutto san danielle, fior di latte, roquette, parmesan & cherry tomato (gfo) (nfo)</i>		
	Autumn Greens \$20 <i>Fried Brussels sprouts, crispy pancetta, verjuice dressing and chestnut cream. (VO) (gf)</i>		Carne e Salsiccia \$34 <i>Pomodoro San Marzano, pork sausage, salami calabrese, smoked pancetta, chorizo, provolone affumicato & red onion.. (gfo) (nf)</i>		
	DESSERT	Tiramisu \$17 <i>Tiramisu clasico, savoiardi, coffee, marsala, tia maria and chocolate (nf)</i>		Bianco Di Reggio \$28 <i>Pizza bianca with taleggio, fried kipfler potato, onion jam & rosemary (nf)</i>	
Vegan Hazelnut Panacotta \$16 <i>Hazelnut panacotta, dark chocolate ganache, pear and honeycomb. (v).</i>			Eggplant Parmigiana \$29 <i>Chargrilled eggplant, Pomodoro San Marzano, basil, black garlic, vegan mozzarella & vegan parmesan (v) (gfo) (nf)</i>		
Deconstructed Lemon & Strawberry Tart \$16 <i>Lemon curd, sucre pastry, strawberry and basil. (nf)</i>			*10% Surcharge applies on weekends, *15% Surcharge applies on Public Holidays*Birthday cake service charge - \$5 per guest(v) - vegan, (vo) - vegan option, (gf) - gluten free, (gfo) - gluten free option (nf) - nut free, (nfo) - nut free option, (Vege)- Vegeterian,		

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Here for
Spritz + Giggles



SPUMANTE	SPARKLING	
	NV Mezzacorona Glacial Bubbly, Trentino, ITA	\$14/70
	Nova Vita Sparkling Pinot Noir Rose, Adelaide Hills, SA	\$15/76
	Nino Franco Prosecco Rustico Superiore DOC, Valdobbiadene ITA	\$96
	ROSÉ E ROSSO FREDDO	
	Carpe Horem Rosé '23, Languedoc-Roussillon, FRA	\$15/75
	It Wasn't Me Natural Red SA (V) - Served Chilled	\$15/76
	VINO BIANCO	
	Stone Skimmer Moscato "Limestone coast, SA	\$12/65
	Nambucca Sauvignon Blanc 23, Marlborough, NZ	\$15/70
	I Lauri TAVO Pinot Grigio delle Venezie 23, Veneto ITA	\$16/75
	Paisley Wines Linen- Adelaide Hills SA Fiano	\$15/76
	Le Grand Noir Chardonnay '22, Minervois, France	\$16/80
	Atlas Watervale Riesling '23, Clare Valley SA	\$78
	VINO ROSSO	
	M+V Rosso Di Toscana, Chianti ITA	\$14/68
	Highgate Organic Shiraz 21, SA (V)	\$15/70
	Chevalier De La Gardie Grenache, Syrah, Carignan 21, Minervois, FRA	\$15/78
	Jean Loron Pinot Noir 23, Burgundy FRA	\$16/80
	The Little Wine Company- Hunter Valley Barbera	\$18/82
	Nicolis VELDOLICELLA DENOMINAZIONE DI ORIGINE CONTROLLATA CLASSIC, ITA	\$85
	Feudo Arancio Quèto Nero d'Avola Sicilia ITA	\$90
	Pinciaie Montepulciano D'Abruzzo DOC Riserva 20	\$96
	COLD'ORCIA ROSSO DI MONTALCINO DOC BIOLOGICO	\$120
	BEER	
	Yulli's Brews Seabass Mediterranean Lager (on tap), NSW	\$12
	Peroni Red, ITA	\$11
	Moon Dog Old Mate Pale Ale, VIC	\$13
	Sydney Beer Co Lager, NSW	\$13
	Billy The Mid (Mid Strength 3.5% Alcohol), VIC	\$11
	Heaps Normal Zero Alcohol XPA	\$10
	Young Henrys cloudy Apple Cyder (4.6%) gluten free	\$12
bevande analcoliche	Non- Alcoholic Drinks	
	Fresh squeezed apple and orange juice	\$14
	San Pellegrino Chinotto	\$11
	Coke (Classic or 0), Sprite, Lemonade	\$9
	Purezza Sparkling Water	\$8

BIRA



Here for Spritz + Giggles



SPRITZ

Florence Spritz	
<i>Aperol, Prosecco, Fever Tree Soda</i>	\$20
The Gin Sling Spritz	
<i>Gin, St-Germain elderflower liquor, cucumber, mint, lime, tonic</i>	\$22
Fly Me To The Moon	
<i>Aperol, Malfy Italian gin, fresh grapefruit, soda</i>	\$22
Negroni Sbagliato	
<i>Campari, sweet vermouth, Prosecco & orange</i>	\$22
The Pimmspirational Spritz	
<i>Pimms, vodka, blackberry, lemon, dry ginger ale, mint</i>	\$22
The Disco Delta Spritz	
<i>Vodka, prosecco, lime juice, lavender syrup, peach bitters</i>	\$21
Bloody Negroni Spritz	
<i>Malfy Italian gin, strawberry infused Campari, vermouth rosso, blood orange soda</i>	\$22

SKIP THE LINE and begin with

OUR REFRESHING FRESH -Squeezed green Apple juice with **FIREBALL Or Vodka Or Gin Or Chambord**

\$16

COCKTAILS

Strawberry Daiquiri	\$23
<i>Fresh Strawberries, White Rum, lime juice, simple syrup blended with Ice.</i>	
Iconic Passionfruit lover	\$23
<i>Vodka, Fresh passionfruit, simple syrup, lemon juice</i>	
Chilli Watermelon Margarita	\$23
<i>Espolon tequila, triple sec, watermelon & lime juice, Vinny's chilli oil, sweet-paprika salt</i>	
Spiced Mango Margarita	\$23
<i>Espolon tequila Bianca, triple sec, orange, lime juice, chilli brine, sweet paprika salt</i>	
Limoncello Cosmopolitan	\$23
<i>Vodka, limoncello, mango & lime juice, cold pressed cranberry, orange angostura bitters</i>	
Amaretto Sour	\$23
<i>Disaronno Amaretto, triple sec, lime juice, aquafaba</i>	
Pisco Sour	\$23
<i>Pisco, triple sec, fresh lime juice, aquafaba, sugar syrup, angostura Bitters</i>	
Whiskey Apple Sour	\$23
<i>Rye whiskey. Montenegro, green apple juice, lime juice, cinnamon sugar syrup, aquafaba, angostura bitters</i>	\$23
Lychee Martini / classic Martini	\$22
<i>Gin or Vodka - Adelaide dry vermouth, lychee syrup, lychees</i>	
Vinny Negroni	\$23
<i>Malfy Italian Gin, Campari, Dolin Vermouth Rosso, orange Peel (opt. Vinny's pickled Chilli)</i>	
Tiramisù /Classic Espresso Martini	\$24
<i>Vodka, cointreau, Di Lorenzo double espresso, coconut cream,</i>	

Friendly Note – Craving a custom cocktail or a classic drink not on our menu? Just ask our friendly staff, and we'll mix up something special just for you!

VIRGIN

M+V Fresh Mocktail	
<i>Fresh passionfruit, simple syrup, green apple juice, lime juice and refreshing mint</i>	\$19
Virgin Spritz	
<i>Passionfruit or Watermelon juice + spritz n' giggles</i>	\$17
LA Elixir Virgin Martini	
<i>Raspberry or Mango compote, lychee & coconut cranberry juice, coconut cream</i>	\$18