



Dolce Fiori

Say I love you the Italian way Ti amo



Antipasti

Bruschetta 16.5

Mixed tomatoes tossed in evoo, basil, oregano, served with toasted sourdough, basil oil and balsamic glaze.

Calamari SALE E PEPE 22

Sliced calamari dusted in flour, pepper, sea salt, fried and served with a smoked paprika aioli.

Gambari Garlic Prawns 22

Sauteed prawns cooked in a rich tomato-based sauce, garlic and chilli.

Arancini Al Pomodoro 24

Rosted tomato, parmigiano and mozzarella

Beef Bresaola 28

Thinly sliced aged beef bresaola, served with rocket, shaved parmesan, lemon, drizzled with truffle oil and grissini.

Gnocco Fritto

Fried bread puffs sprinkled in salt and pepper served with meat of your choice:

Parma Prosciutto Crudo/ Mortadella / Prosciutto Cotto (Ham).

Salad, Vegetable & Sides

Roasted Pumpkin Salad 19.5

Rosted pumpkin, dukkah, pepitas, goat cheese, and honey lemon dressing.

Zucchini 19.5

Zucchini ribbons, lemon honey dressing, stracciatella cheese & crushed pistachio.

Rucola 17.5

Rocket, shaved parmesan, roasted walnuts with balsamic dressing and glaze.

Mista 18

Mixed leaves, tomatoes, red onions, cucumber, and carrots with EVOO.

Sides

Roasted Rosemary baby Potatoes 14

Fries 12

Mixed Vegetables 16

Truffle Fries with 18

Pecorino

Bread & Olives

Garlic Bread 12

Focaccia Bread 14

Garlic Pizza 15

Olive Miste 15

Taglieri Cheese & Meat

Mixed Cheese Board 25 / 32

Mixed Cured Meat and Cheese Board 29.5 / 39.5

Mixed Meat Board 29.5 / 39.5

All served with bread and grissini.





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Le Burrate

All served with Focaccia

Semplice

18

Burrata with olive oil, basil, salt, and pepper.

Caprese

19.5

Burrata with cherry tomatoes, basil, oregano, and olive oil.

Con Prosciutto Crudo

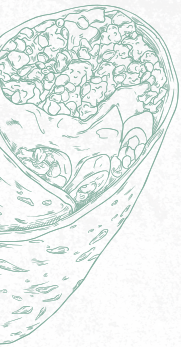
24

Burrata with thinly sliced Parma prosciutto crudo.

Con Mortadella

22

Burrata with mortadella, crushed pistachio, and olive oil.



Le Paste

Farfalle " Butterfly " Bolognese

28

Slow cooked premium beef cooked in a Napoletana sauce topped with parmesan.

Spaghetti Al Tarufo

Classic dish with infused truffle butter tossed with drum wheat spaghetti and topped with aged pecorino cheese

29

Lasagna

Traditional baked Italian dish made with layers of pasta sheets, Bolognese, and bechamel sauce, topped with mozzarella and parmesan..

28

Gnocchi Gorgonzola Truffle

Potato gnocchi tossed in a rich and creamy gorgonzola sauce with truffle paste, garnished with toasted walnuts and cracked pepper.

29.5

Spaghetti con Gamberi

29

Spaghetti al dente with pan seared prawns in a tasty tomato based sauce and bisque stock with zucchini served with diced provola piccante cheese.

Ravioli ai Porcini e Truffle

29.5

Ravioli filled porcini mushroom and truffle served with garlic rosemary butter and cheese.





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Le Pizze

Margherita

26

Tomato sauce base topped with mozzarella cheese, fresh basil and oregano.

Capricciosa

28

Tomato sauce base topped with mozzarella, ham, artichoke, and mushrooms.

Ortolana Vegetarian

28

Tomato sauce base topped with mozzarella, and mixed seasonal vegetables.

Prosciutto e Rucola

28

Tomato sauce mozzarella topped with fresh rocket and Parma prosciutto.

Diavola

28

Tomato sauce base topped with mozzarella cheese, hot salami, olives, capsicum, chili, and capers.

Mortadella

28

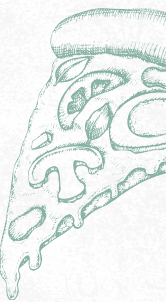
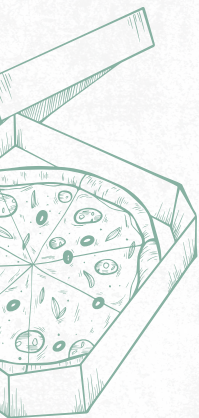
White base topped with mozzarella cheese, mortadella and Pistachio

Gamberi Prawns

29

Tomato sauce base topped with mozzarella cheese, garlic, grilled zucchini, sundried tomatoes, olives and chili prawns.

Available in gluten free base add \$6



Mains

All served with roasted potatoes or chips and salad

Beef Tagliata (300g/350g Sirloin)

42

Cooked to your preference with herbs, salt, and pepper, thinly sliced, drizzled in olive oil, and served with our orange salsa.

Eye Fillet with Red Wine Jus (250-280g)

42

Cooked to your preference and served in red wine reduction with aromatic herbs, spices, and garlic.

Chicken Parmigiana

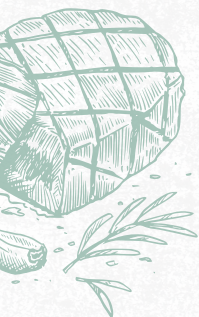
32

Chicken schnitzel on a bed of tomato sauce, topped with grilled eggplant, basil, oregano, and melted mozzarella cheese.

Fish of The Week

36

Pan-fried catch of the week, served with a complementary sauce, lemon, and basil oil.





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I Nostri Dolci

Classic Tiramisu

19.5

A traditional Italian dessert made with coffee, mascarpone, and biscotti.

Diavoletti alla Nutella

19.5

Delicious fried dough coated in icing sugar and served with the famous Nutella.

Pannacotta of The Week

19.5

Mille Foglie Al Rosmarin

22

Puff pastry layered with Chantilly Rosemary custard sprinkled with icing sugar

Semifreddo White Chocolate and Pistachio Brittle

An Italian-style mousse with rich white chocolate and crushed pistachio brittle, served with butterscotch sauce.

Set Menu 4 or more

Set Menu

69

- Garlic bread
- Rucola salad
- Burrata caprese salad
- Mixed cheese & meat board
- Calamari fritti
- Selections of two pastas
- Selections of three pizzas
- Tiramisu

Set Menu

89

- Garlic bread
- Rucola salad
- Burrata caprese salad
- Mixed cheese & meat board
- Calamari Fritti
- Garlic prawns
- Selections of two pastas
- Selections of three pizzas
- Mixed board dessert

Set Menu

99

- Rucola Salad
- Burrata caprese salad
- Mixed cheese & Meat board
- Calamari Fritti
- Garlic Prawns
- Selections of two pizzas
- Selections of two pastas
- Beef Tagliata
- Fish of the week
- Mixed board dessert

All groups of 7+ are subject to a discretionary 10% gratuity. All card payments incur a processing fee of 1.5%. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free

