



## Antipasti

Pane di casa .....	6
Sourdough bread, sliced & lightly toasted	
Bruschetta al pomodoro .....	20
Cherry tomatoes, garlic, oregano, salt, olive oil, basil & stracciatella (2 pieces)	
Fritto di calamari .....	22
Crispy fried calamari, crumbed mussels, prawns	
Arancino del giorno .....	6ea
Arancini of the day - Housemade crumbed rice ball	
Capesanta gratinata .....	8ea
Scallop in the shell with seasoned breadcrumbs	
Polpo e patate .....	26
Marinated octopus with potatoes, parsley, lemon juice, olive oil, salt, pepper & rocket	
Salumi board .....	28
Thinly sliced prosciutto, mortadella, cacciatortini salami, grissini & pickled chillies	
Burrata Caprese .....	26
Casa Motta burrata, heirloom cherry tomatoes, Roma tomatoes, basil, olive oil & chilli	

## Primi Piatti

Substitute for gluten free pasta +2.5

Rigatoni ai crostacei con salsa alla vodka.....	34
Tubular pasta with local prawns & bugs, vodka sauce, garlic, chilli	
Spaghettoni alle vongole .....	35
Spaghetti, fresh clams, garlic, chilli & parsley	
Rigatoni amatriciana .....	32
Tubular pasta with cherry tomatoes, Napoli sauce, guanciale, onion, chilli, pecorino	
Tagliatelle salsiccia e funghi.....	34
Flat ribbon pasta, sausages, porcini & wild mushroom ragù, cream, parmesan, garlic, pepper	
Rigatoni alla Norma.....	32
Tubular pasta, Napoli sauce, cherry tomatoes, eggplant, pepper, basil & salted ricotta	

## Secondi Piatti

Cotoletta di vitello.....	38
Crumbed veal cotoletta with broad leaf rocket, cherry tomatoes, shaved parmesan, balsamic vinegar	
Pesce all'acqua pazza .....	38
180g Market fish, mussels, cherry tomatoes, potatoes, garlic, parsley, chilli	
Parmigiana di melanzane .....	26
Fried eggplant, Napoli sauce, smoked mozzarella, grated parmesan, pepper, basil	

## Pizza

Thin & crispy pizza

Margherita .....	26
Tomato sauce, mozzarella, parmesan & basil	
Abruzzo .....	30
Tomato sauce, soppressata salami, oyster mushrooms, mozzarella, pecorino & parsley	
Gamberi.....	30
Vodka sauce, local prawns, mozzarella, parmesan, chilli & parsley	

## Pizza Baciata

Roman-style stuffed focaccia

Prosciutto .....	18
Prosciutto di Parma 24 months, stracciatella, sliced tomatoes, basil, black pepper & olive oil	
Porchetta .....	18
Roast porchetta, scamorza, Urban Valley mixed mushrooms, mayo	

## Contorni

Insalata mista .....	15
Mixed leaves, shaved fennel, orange, mint	
Patate fritte al pecorino .....	14
Shoestring fries, salt, grated pecorino	
Verdure saltate .....	15
Sautéed broccolini & silver beet with garlic, chilli, olive oil & breadcrumbs	

## Dolci

Tiramisu .....	16
House-made tiramisu	
Panna cotta.....	16
Vanilla bean panna cotta with seasonal fruit	
Affogato .....	14
Add Amaretto	
Add Walcher Noisetto	

10% Sunday Surcharge | 15% Public Holiday Surcharge  
 0% EFTPOS, 0.75% Mastercard Debit, 0.50% Visa Debit,  
 1.25% Credit Card, Amex & JCB, 1.6% Diners, 1.8% UnionPay Credit & 0.8%  
 UnionPay Debit Surcharge Applies.

Our menus & kitchens contain food allergens & handle ingredients including all known allergens. Whilst all reasonable efforts are taken to accommodate all allergies or dietary needs, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary or allergy requirements so we can best assist you.

# *Beverage*

## *Cocktails*

Aperol Spritz | Aperol, Prosecco, Soda

Limoncello & Yuzu Spritz | Limoncello, Yuzu, Prosecco, Soda

Negroni | Bombay Sapphire Gin, Campari, Antica Formula Vermouth

Altius Mini Martini | Grey Goose Altius, Dry Vermouth

## *Sparkling*

NV Alpino, Prosecco, King Valley, Vic, Aus

NV Louis Roederer 'Collection 244' Brut, Champagne, Fra

## *White*

2025 Somewhen, Pinot Grigio, SA, Aus

2024 Craggy Range, 'Te Muna Road' Sauvignon Blanc, Martinborough, NZ

2024 Koerner, Chardonnay, Adelaide Hills, SA, Aus

2024 Pietradolce, Etna Bianco DOC, Ita

2023 La Battistelle, 'Montesei' Soave Classico DOC, Ita

## *Rosé*

2024 Rameau d'Or Rosé, Provence, Fra

## *Red*

2023 Babino, Sangiovese, Toscana IGT, Ita (chilled)

2023 Polini & Rossetti, Chianti DOCG, Ita

2024 Craggy Range, Pinot Noir, Martinborough, NZ

2022 Giovanni Rosso, 'Contrade Nuove' Etna Rosso DOC, Ita

2024 Catlow & Company, Nebbiolo, King Valley, Vic, Aus

## *Dolci*

2023 Massolino, Moscato d'Asti, Ita

## *Beers*

Felons Crisp Light 2.9%  
Peroni Nastro Azzuro 3.5%  
Felons Crisp Lager 4.2%  
Felons APA 5%  
Peroni Nastro Azzuro  
Felons Galaxy Haze 4.4%

## *Digestive*

Amaro Montenegro  
Applewood Limoncello  
Walcher Noisetto (Rum & Hazelnut)

## *Spirits*

Ketel One Vodka  
Grey Goose Altius  
Bombay Sapphire Gin  
Patrón Silver  
Don Julio 1942  
Bacardi Blanco Rum  
Bacardi Reserva Ocho 8yr Rum  
Sailor Jerry Rum  
Johnnie Walker Black Label  
Johnnie Walker Blue Label  
Angel's Envy Whiskey

## *Soft Drinks + Water*

Strangelove | No8 Tonic (Indian Tonic), Coastal Tonic, Lo-Cal Passionfruit Soda ..... 9  
Coke, Coke No Sugar, Sprite (330ml) ..... 5.5  
Strangelove Water Sparkling / Still (350ml) ..... 7  
Santa Vittoria Sparkling (1L) ..... 14.5

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