



BREAKFAST

EGGS YOUR WAY (V · GFO) · \$13.9

Free range poached, fried or scrambled eggs served on toasted bread: sourdough or multigrain

TOAST with SPREADS (V · GFO) · \$6.9

Sourdough, multigrain or raisin toasted bread, served with: jam, Nutella, Vegemite, butter or peanut butter

GRANOLA BOWL (V · CN) · \$15.9

Homemade granola served with coconut yoghurt, peanut butter mousse, seasonal fresh fruits, caramelized mixed nuts & seeds

BERRIES PANCAKES (V · CN) · \$18.5

Served with mixed berries coulis, fresh mixed berries, vanilla mascarpone, garnished with caramelized mixed nuts & maple syrup

SMASHED AVO (V) · \$23.5

Homemade zucchini bread topped with smashed avo, poached egg, feta cheese, fresh chilli & lemon oil

BENNY BEEF CHEEK (GFO) · \$24.5

Slow cooked beef cheek, homemade hollandaise sauce, braised shallots, green apple & poached eggs on toasted ciabatta bread

TRIPLE B (Bay's Big Brekkie) (GFO) · \$27.5

Toasted sourdough bread, your choice of eggs, smoked bacon, hash brown, sausage, mushrooms and grilled halloumi

OMELETTE · \$19.9

Served with toasted bread, your choice between:

~ ham, cheese & tomato

~ cheese, spinach & mushrooms (V)

CHILLI SCRAMBLED MESS (V · GFO) · \$23.9

Scrambled eggs with red & green chilli, red & spring onion, rocket, spinach, pecorino cheese, served with toasted sourdough bread.

ADD BACON +6

ADD EXTRA

Free range egg +4ea / Hollandaise sauce +3.5

Slice of bread +2 / Gluten free bread +4 / Zucchini Bread +4

Confit cherry tomatoes +3.5 / Spinach +3.5

Mix wild mushrooms +6 / Avocado +6

Sausage +5 / Grilled chicken +6 / Bacon +6

Grilled halloumi +6 / Hash brown +4

PANINI & SANDWICHES

EGG & BACON ROLL · \$13.9

With melted mozzarella & homemade aioli sauce

STEAK PANINO · \$23

Lightly grilled porterhouse steak, salsa verde, braised shallots, mixed lettuce, tomato and melted scamorza cheese on toasted ciabatta bread

MEATBALLS PANINO · \$19

Homemade Italian beef meatballs slowly cooked in Napoli sauce served on ciabatta bread topped with grated Parmesan & homemade basil oil

ITALIAN CLUB SANDWICH (GFO) · \$22.9

Multi-layered lightly toasted sandwich, all served with homemade cocktail sauce. Choose between:

• **CLASSICO:** grilled chicken, smoked bacon, cheese, fried egg, lettuce and tomato

• **SAN DANIELE:** San Daniele prosciutto, buffalo mozzarella, cheese, fried egg, lettuce and tomato

• **VEGETARIANO:** mix wild mushrooms, buffalo mozzarella, truffle paste, cheese, fried egg, lettuce and tomato

CHIPPIES

BATTERED CHIPS (V) · \$12

Served with tomato sauce

SWEET POTATOES WEDGES (V) · \$14

Served with sour cream & chilli oil

TOASTIE & CROISSANT

TOASTIE

Cheese & tomato toastie 8.9

Ham & cheese toastie 10.5

Ham, cheese & tomato toastie 11.5

CROISSANT

Plain croissant 5.9

Croissant with jam & butter / Nutella 6.9

Cheese & tomato croissant 8.5

Ham & cheese croissant 10.9

Ham, cheese & tomato croissant 12.5

LUNCH FROM 12PM

CHICKEN SALAD (GF · DF) · \$26

Grilled chicken breast, mixed salad, cucumber, roasted capsicum, Kalamata olives, lemon oil & balsamic vinegar

SALT & PEPPER CALAMARI · \$29

Flour dusted fried calamari, rocket & cherry tomato salad served with chilli mayo

BEEF BURGER · \$24.9

Homemade grass fed beef pattie with fried egg, cheese, lettuce, braised shallot, tomato, aioli & bbq sauce, served with battered chips

FRIED CHICKEN BURGER · \$24.9

Crumbed chicken fillet with cheese, grilled capsicum, lettuce & cocktail sauce, served with battered chips

GNOCCHI SORRENTINA (V) · \$30

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

PAPPARDELLE BOLOGNESE · \$29

Tossed with beef Bolognese sauce & Parmesan

HOMEMADE TRADITIONAL LASAGNA · \$29

With beef Bolognese sauce, bechamel & Parmesan

SPAGHETTI CARBONARA · \$32

Tossed with guanciale, eggs, Pecorino cheese & black pepper

SPAGHETTI MARINARA (DF) · \$40

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

white wine or **Napoli sauce**



GOURMET PIZZA FROM 12PM

SPUNTINO · 28

Mozzarella, pancetta, scamorza cheese, roasted potatoes & rosemary

SALSICCIA TRUFFLE · 28

Mozzarella, truffle, mixed mushrooms, sausage & Parmesan

3 MUSHROOMS (V) · 29

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

DOLCE PICCANTE · 29

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

GAMBERETTI & ZUCCHINE · 30

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

SPICY VODKA (CN) · 30

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

TRADITIONAL PIZZA FROM 12PM

MARGHERITA (V) · 24

San Marzano tomato, mozzarella & basil

ADD FRESH BURRATA (125 GR.) +9

ROMANA · 26

San Marzano tomato, mozzarella, anchovies, basil, dust of black olives & oregano

ORTOLANA (V · CN) · 28

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

MEXICANA · 29

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

CAPRICCIOSA · 28

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

SOPRESSATA (CN) · 28

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

MEAT LOVERS · 29

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

SAN DANIELE · 31

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

PLEASE NOTE:

No substitutions or changes on menu during busy times, sorry :)

15% surcharge applies on Public Holidays

We do not split bills when more than 6 people & on Public Holidays

1.65% Surcharge applies on Eftpos/Visa/Mastercard & American Express payments

IF YOU HAVE ANY SPECIFIC ALLERGY, PLEASE LET US KNOW :)

Food prepared on the premises may contain:
milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish.

V = vegetarian / DF = dairy free / CN = contains nuts
GF = gluten free / GFO = gluten free option available

STARTERS

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

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

OVEN BAKED OLIVES • 21
House marinated oven baked olives served on pizza bread with homemade nduja sauce

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

CARNE .MEAT.

CHICKEN SALAD (GF · DF) • 26
Grilled chicken breast, mixed salad, cucumber, olives, roasted capsicum, lemon oil & balsamic vinegar

CHICKEN SCHNITZEL • 34
Crumbed chicken schnitzel served with chips & mixed salad

CHICKEN PARMIGIANA • 38
Crumbed chicken schnitzel covered with Napoli sauce & melted mozzarella, served with chips & mixed salad

PORK RIBS • 41
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

PORTERHOUSE TAGLIATA (300 gr.) (GF) • 44
Grass fed grilled porterhouse served with roasted potatoes, sautéed spinach & mushroom sauce

SIDE

CHIPS (V · DF) • 12
Served with rosemary salt & tomato sauce

MASH POTATOES (V · GF) • 13

ROASTED POTATOES (V · GF) • 14
With herbs & garlic

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

FOCACCIA

OLIO E SALE (V · DF) • 15

Sea salt, evoo, oregano
ADD PROSCIUTTO +5
ADD MARINATED WOODFIRED OLIVES +5

MELTED MOZZARELLA & GARLIC (V) • 21
Mozzarella, garlic, evoo, sea salt & oregano

ASK OUR FRIENDLY STAFF
FOR OUR WEEKLY SPECIALS!

GOURMET PIZZA

SPUNTINO • 28
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) • 31
Mozzarella, gorgonzola cheese, pear, San Daniele prosciutto & walnuts

THE GENTLEMAN • 30
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 • 31
Mozzarella, zucchini, prawns, cherry tomatoes, garlic oil, fresh buffalo mozzarella & chilli flakes

SPICY VODKA (CN) • 31
Mozzarella, spicy vodka sauce, pork sausage, pistachio pesto & stracciatella cheese

TRADITIONAL PIZZA

MARGHERITA (V) • 24
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) • 28
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 • 30
San Marzano tomato, mozzarella, pancetta, ham, sausage & hot salami

SAN DANIELE • 31
San Marzano tomato, mozzarella, rocket, San Daniele prosciutto & fresh buffalo mozzarella

DOLCI DELLA CASA

GELATO MISTO • 15
CHOOSE UP TO 3 FLAVOURS
Vanilla / Chocolate / Strawberry / Mango / Pistachio

AFFOGATO • 15
Scoop of rich vanilla ice cream, shot of coffee & your choice of liqueur: AMARETTO / BAILEYS / FRANGELICO / KAHLUA

TIRAMISU DELLA CASA • 16
Sponge Italian biscuit soaked with coffee layered with rich mascarpone cream

STICKY DATE PUDDING • 16
Served warm with butterscotch sauce & vanilla ice-cream

NUTELLA PIZZA (CN) • 18
Served with Nutella, fresh strawberries & vanilla ice cream
(GF option available +5)

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.



GLUTEN FREE PIZZA AVAILABLE* +5
*May contain traces of gluten

VEGAN MOZZARELLA AVAILABLE* +4
Customers please note: OLIVES MAY PRESENT PITS

PASTA & CO

GNOCCHI SORRENTINA (V) • 32
Homemade potato gnocchi tossed in Napoli sauce, mozzarella, basil oil & Parmesan

RAVIOLI PUMPKIN (V · CN) • 32
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 • 30
Tossed with beef Bolognese sauce & Parmesan

HOMEMADE TRADITIONAL LASAGNA • 30
With beef Bolognese sauce, bechamel & Parmesan

TORTELLONI WAGYU BEEF • 35
Homemade tortelloni filled with wagyu beef, served with a Parmesan & truffle sauce

SPAGHETTI MARINARA (DF) • 40
Selection of fresh seafood tossed with cherry tomato, garlic, touch of chilli & parsley served with your choice of sauce:
white wine or Napoli sauce

GLUTEN FREE PASTA AVAILABLE* +4

*May contain traces of gluten

VEGAN MOZZARELLA AVAILABLE* +4

