

antipasti

- PANE CASERECCIO (V)** 8
house made bread served with extra virgin olive oil and balsamic
- OLIVE MISTE (V+GF)** 8
black and Sicilian green olives with house made bread
- OLIVE FRITTE (V)** 10
crumbed Sicilian green olives stuffed with hot chili served on black olive tapenade
- PATATINE (V)** 9
beer battered fries served with aioli
- CROCCHETTE** 12
potato croquettes filled with prosciutto di Parma and grana Padano cheese (3 croquettes)
- ARANCINI** 12
fried risotto balls with beef ragú, peas, mozzarella with parmesan cream (2 arancini)
- BURRATA (V+GF)** 20
fresh burrata (mozzarella with a creamy heart) with a panzanella salad, cucumber, tomatoes, croutons and chives in evoo, and a touch of homemade pesto.
- GAMBERI (GF)** 24
prawn cutlets with garlic, chili, parsley and lime served with pan-fried kale (8 prawns)
- CALAMARI** 18
lightly floured & fried baby calamari, served with rocket salad, aioli and lemon
- MOSCARDINI (GF)** 24
gently cooked baby octopus in a Mediterranean sauce served with garlic bread
- ANTIPASTO MISTO (GF)** small 30 large 45
mixed board with Parma ham, salame Finocchiona, mortadella, buffalo ricotta, buffalo mozzarella, sundry tomatoes, mixed olives and ciabatta bread

salads

- RUCOLA E PERA (V+GF)** 16
rocket and fresh pear salad with shaved parmesan, balsamic reduction and extra virgin olive oil
- CAPRESE DI BUFALA (V+GF)** 18
local buffalo mozzarella on a cherry tomatoes salad dressed with a balsamic vinaigrette and fresh basil
- RADICCHIO (V+GF)** 18
radicchio salad with walnuts and gorgonzola pearls topped with a balsamic glaze
- INSALATA MISTA (V+GF)** 16
mixed salad with olives, shaved parmesan, tomatoes, red onion, radish in a citrus dressing

banchetto

price per person, designed to be shared across the table for large groups

- BANCHETTO** 39
calamari + antipasto misto
sharing any of our pasta (seafood pasta + 5 dollars)
sharing any of our pizza

bambini

- MARGHERITA PIZZA (V)** 12
small pizza with pomodoro sauce, fior di latte mozzarella and oregano
- SPAGHETTI AL POMODORO (V)** 12
pomodoro sauce, garlic, fresh basil and parmesan
- SPAGHETTI ALLA BOLOGNESE** 14
4 hours slow cooked beef ragù with parmesan
- CALAMARI** 12
lightly floured & fried baby calamari served with beer battered chips and aioli
- POLLO E PATATINE** 14
crumbed chicken schnitzel with beer battered fries
- PESCE E PATATINE** 14
crumbed fish with beer battered fries

stone baked pizza

48 hours dough levitation - each pizza is hand stretched to order

pizze rosse (tomato sauce base pizza)

- AL POMODORO** 17
pomodoro sauce, garlic evoo, oregano
- MARGHERITA (V)** 20
pomodoro sauce, fior di latte mozzarella, oregano
- NAPOLETANA (V)** 20
pomodoro sauce, fior di latte mozzarella, anchovies, capers, olives, oregano
- DIAVOLA** 24
pomodoro sauce, fior di latte mozzarella, hot salami, oregano
- PARMA** 25
pomodoro sauce, rocket, thinly sliced prosciutto di Parma, fresh local mozzarella, oregano
- NDUJA E CARCIOFI** 26
pomodoro sauce, fior di latte mozzarella, nduja (hot salami paste) artichokes, red onions
- COTTO E FUNGHI** 24
pomodoro sauce, fior di latte mozzarella, ham, mushrooms, oregano
- PESCATORA** 26
pomodoro sauce, prawns, calamari, garlic evoo, parsley, oregano
- VEGETARIANA** 24
pomodoro sauce, fior di latte mozzarella, zucchini, eggplant, artichokes, capsicums, mushrooms, olives, oregano, evoo
- ### *pizze bianche (mozzarella base pizza)*
- PIZZA ALL'AGLIO** 17
garlic evoo, oregano
- QUATTRO FORMAGGI** 24
fior di latte mozzarella, gorgonzola cheese, ricotta cheese, parmesan cheese, oregano
- FUNGHI** 23
fior di latte mozzarella, mushrooms, truffle oil, oregano
- SALSICCIA E FRIARIELLI** 26
fior di latte mozzarella, shredded pork sausage, Italian broccoli leaves, oregano, evoo
- PARMA E TARTUFO** 25
fior di latte mozzarella, fresh ricotta, prosciutto di Parma, mushrooms, truffle oil, parmesan
- GAMBERI** 24
fior di latte mozzarella, prawns, zucchini, cherry tomatoes, rocket

Pasta

gluten free pasta available add 3 dollars

please allow 15 minutes as we cook gluten free pasta to order

SPAGHETTI AL POMODORO (V) pomodoro sauce, garlic, fresh basil with grana Padano	22.5
SPAGHETTI AMATRICIANA pomodoro sauce with stewed golden brown onions and smoked pancetta with grana Padano	26
SPAGHETTI ALLA CARBONARA pan fried bacon and pancetta with egg yolk, touch of cream, black pepper and grated parmesan	27
SPAGHETTI ALLA BOLOGNESE 6 hours slow cooked beef ragù in pomodoro sauce with grated grana Padano	28
ORECCHIETTE ALLA PUGLIESE broccoli sauce with sausage meatballs, sundry tomatoes and parmesan topped with fresh stracciatella.	28
GNOCCHI ALLA SORRENTINA (V) house made potato gnocchi, oven roasted with pomodoro sauce, mozzarella and grated grana Padano	26
GNOCCHI AI 4 FORMAGGI (V) house made potato gnocchi with 4 Italian cheeses, Asiago, Fontina, gorgonzola and grated grana Padano topped with crumbed walnuts and pistachios	28
LINGUINE AI FRUTTI DI MARE linguine pasta cooked in cheery tomato, evoo, garlic and chili sauce with prawns, scallops, barramundi, calamari, octopus, mussels and Moreton Bay bug	36.5
LINGUINE DI PESCE ALLO ZAFFERANO linguine pasta cooked in a creamy saffron sauce with garlic prawns, scallops, barramundi, calamari, octopus, Moreton Bay bug and fresh parsley	36.5
RISOTTO ROSA (V+GF) carnaroli pink risotto cooked in beetroot puree with a gorgonzola sauce and a touch of citrus	30

Secondi

COTOLETTA DI POLLO crumbed chicken schnitzel served with beer battered fries and garden salad	29.5
PARMIGIANA DI MELANZANE (V) Oven baked fried eggplant layered with mozzarella and pomodoro sauce, served with salad	29.5
STEAK DI VITELLO 200 g pan-fried veal medallions on a broccoli silk, served with roasted potatoes and crunchy baby broccoli in red wine jus option of sauce mushrooms sauce + 2 dijon jus + 3	36
COSTINE DI MAIALE 12 hours slow cooked half kilo bbq pork spare ribs served with beer battered chips	38
BISTECCA DI MANZO 220g black angus eye fillet with roasted chat potatoes, baby broccoli and red wine jus option of sauce mushrooms sauce + 2 dijon jus + 3	40
BARRAMUNDI ALLA GRIGLIA Crispy skin barramundi fillet on beetroot splash with pan-fried kale and saffron potatoes	36

Contorni

Side of kale and baby broccoli	8	Side of roasted potato	8
Side of beer battered fries	6	Side of garden salad	6
Side of saffron potatoes	8		

Dolci

Gelato 3 scoops of vanilla, chocolate, strawberry or trio	10
Tiramisu coffee soaked savoiardi biscuits layered w/ sweet mascarpone cream	16
Crème Brulee home made Spanish crème brulee with black cherry (GF)	15
Crostata nutella tart served with vanilla bean ice cream	14
Salame di Cioccolato Black and White chocolate salami with a vanilla custard	15
Affogato vanilla bean ice cream, Frangelico liquor & coffee	18