

BREADS AND FOCACCIA

Garlic bread (2 pcs)	6
Italian bread, with extra virgin olive oil and balsamic vinegar (3 pcs)	6
Bruschetta with marinated tomatoes (2pcs)	10
Crisp bread, whipped buffalo ricotta, truffle honey	13
Garlic focaccia	18
Chilli focaccia	18
Rosemary and olive oil focaccia	18
(Optional Fior di latte mozzarella on focaccia additional \$2)	

ANTIPASTI

Marinated white anchovies		14
Warm marinated mixed olives	V	15
Freshly shucked oysters, white balsamic and eschallot dressing		27/48
Tuna crudo, pickled fennel, basil mascarpone		24
"Vitello tonnato" slow cooked veal, tuna mayonnaise, capers		21
Mixed salumi plate, crisp bread		24
Salame "Cacciatore" hot		12
Prosciutto di Parma, fresh burrata, marinated tomato, candy walnuts		21
Fried mozzarella, aioli	V	4 ea
Arancini, napoletana sauce	V	4 ea
King prawn cooked in shell, nduja butter		14 ea
Calamari fritti, red wine vinegar dipping sauce		19



A LA CARTE MENU

SIDES AND SALADS

Mixed salad	12
Rocket, pear and parmesan salad	12
Roasted chat potatoes, rosemary	12
Mixed green vegetables, pinenuts, preserved lemon	12
Roasted pumpkin, honey, almond, sage	12
Chips, aioli	9

PASTA

Seafood linguini, prawns, calamari, mussels, scallops	35
Penne, Italian sausage ragu', chilli	32
House made beef Mezzaluna, butter and sage sauce	34
House made cavatelli, speck, olives, chilli, tomato	34
House made maltagliati, basil pesto, green beans, pistachio, fresh stracciatella V	33
Risotto: asparagus, calamari, saffron cream	36

MAINS

Crispy skin salmon fillet, pumpkin puree, kipfler potato, radicchio, pancetta	38
Market fish, clams, asparagus, caper and verjus sauce	37
Pan roasted spatchcock, confit leek, salsa verde	38
Lamb backstrap, almond and pepper crust, smoked eggplant	38
Pinnacle grass fed beef Sirlion, marble score 2, truffle butter, steak fries	49

PIZZA

PIZZA ROSSA (tomato base with Fior di latte Mozzarella)

Margherita Tomato, mozzarella, basil	V	24
Napoletana anchovies, olives, basil, garlic		25
Funghi mushrooms, garlic	V	25
Funghi and Radicchio mushrooms, garlic, gorgonzola, radicchio	V	26
Melanzane eggplant, cherry tomato, parmesan, basil	V	25
Cotto double smoked ham, basil		25
Salame salame, onions, basil		25
Diavola Cacciatore "hot salame", roast capsicum, olives, basil		26
Prosciutto e Rucola prosciutto, rocket, shaved parmesan		27
Gamberetti prawns, garlic		26
Romana Italian sausage, potato, rosemary		26
Salsiccia Italian sausage, goat's cheese		26
Pancetta pancetta, prawns, olives, basil		26
Gavin Cacciatore "hot salame", cavolo nero, gorgonzola		26

PIZZA BIANCA (white base with Fior di latte Mozzarella)

Speck speck, gorgonzola, radicchio, walnuts		26
Tartufo mushroom, truffle salsa, rocket, parmesan	V	26
Nduja e Pecorino Pecorino cream, goat cheese, cherry tomato, nduja, basil		26

Extra toppings \$2.00

Extra meat or prawns \$3.00



A LA CARTE MENU

DESSERTS

Tiramisù		15
Chocolate delight, hazelnut gelato		15
Fried apple ravioli, rhubarb compote, vanilla gelato		15
Mango, cheesecake, macadamia		15
Gelato (per scoop)		5
Affogato		9
Affogato with Frangelico		17
Cheese	Individual / 50grams	10
Cheese served with a selection of dried fruits and bread	Selection of 3 cheeses	25

TEA & COFFEE

Tea and Herbal Tea	4
Espresso, Macchiato	4
All other Coffees and hot chocolate	4.5
Calypso Coffee, Irish Coffee and Roman Coffee	11
Espresso martini	19

OPENING TIMES:

LUNCH MONDAY TO SATURDAY 12PM TILL 3PM

DINNER MONDAY TO THURSDAY 5:30PM TILL 9PM

DINNER FRIDAY AND SATURDAY 5:30PM TILL 9:30PM

CLOSED SUNDAYS AND PUBLIC HOLIDAYS