

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		17
Chilli focaccia		17
Rosemary and olive oil focaccia		17
(Optional Fior di latte mozzarella on focaccia additional \$2)		

RAW, CURED, MARINATED

Marinated white anchovies		12
Warm marinated mixed olives	V	13
Freshly shucked oysters, white balsamic and eschallot dressing		27/48
Tuna carpaccio, basil mascarpone, pickled fennel		21
Prosciutto di Parma, gorgonzola dolce, melon		19
Mixed salumi plate, crisp bread		22
Salame "Cacciatore" hot		10

ANTIPASTI

Fried mozzarella, aioli	V	3 ea
Arancini, napoletana sauce	V	4 ea
Yamba king prawns cooked in the shell, garlic, chilli, preserved lemon		14 ea
Calamari fritti, red wine vinegar dipping sauce		17
Fresh Stracciatella, fig, tomato, hazelnuts	V	19

SIDES AND SALADS

Mixed salad	15
Rocket, pear and parmesan salad	15
Roasted chat potatoes, rosemary	12
Mixed green vegetables, pinenuts, preserved lemon	15
Roasted pumpkin, honey, almond, sage	12
Chips, aioli	9

PASTA

Seafood linguini, prawns, calamari, mussels, scallops	33
Penne, Italian sausage ragu', chilli	31
House made spinach and ricotta Malfatti, braised goat, Pecorino Romano	32
House made crab Mezzaluna, prawn butter sauce	33
House made black Fettuccine, slow cooked octopus, black olives	31
Risotto: speck, Parmigiano Reggiano, aged balsamic	33

MAINS

Crispy skin salmon fillet, pumpkin puree, kipfler potato, radicchio, pancetta	36
Red spot whiting fillets wrapped in prosciutto, white bean puree, semi dried tomato	34
Confit pork shoulder, parsnip puree, green lentils	34
Lamb rump, eggplant caponata, salsa verde, goats ricotta	37
Jacks Creek black angus beef sirloin (150 day grain fed) marble score 2+, truffle butter, steak fries	52

PIZZA

PIZZA ROSSA (tomato base with Fior di latte Mozzarella)

Margherita Tomato, mozzarella, basil	V	21
Napoletana anchovies, olives, basil, garlic		22
Funghi mushrooms, garlic	V	23
Funghi and Radicchio mushrooms, garlic, gorgonzola, radicchio	V	23
Melanzane eggplant, cherry tomato, parmesan, basil	V	23
Cotto double smoked ham, basil		23
Salame salame, onions, basil		23
Diavola Cacciatore "hot salame", roast capsicum, olives, basil		24
Prosciutto e Rucola prosciutto, rocket, shaved parmesan		25
Gamberetti prawns, garlic		23
Romana Italian sausage, potato, rosemary		24
Salsiccia Italian sausage, goat's cheese		24
Pancetta pancetta, prawns, olives, basil		24
Gavin Cacciatore "hot salame", cavolo nero, gorgonzola		24

PIZZA BIANCA (white base with Fior di latte Mozzarella)

Speck speck, gorgonzola, radicchio, walnuts		23
Tartufo mushroom, truffle salsa, rocket, parmesan	V	24
Gamberetti e Zucchine pesto, grilled zucchini, prawns		23
Mortadella e Pistacchio pesto, mortadella, pistacchio		24

Extra toppings \$2.00

Extra meat or prawns \$3.00

DESSERTS

Tiramisù		14
Chocolate delight, hazelnut gelato		14
Fried apple ravioli, rhubarb compote, vanilla gelato		14
Almost lemon meringue pie		14
Gelato (per scoop)		4
Affogato		9
Affogato with Frangelico		15
Cheese	Individual / 50grams	10
Cheese served with a selection of dried fruits and bread	Selection of 3 cheeses	22

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		10
Espresso martini		15