

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)		

ANTIPASTI

Marinated white anchovies		12
Warm marinated mixed olives	V	15
Freshly shucked oysters, white balsamic and eschallot dressing		27/48
Tuna crudo, pickled fennel, basil masacarpone		22
Venison carpaccio, berry, macadamia puree, bitter chocolate, capers		22
Mixed salumi plate, crisp bread		22
Salame "Cacciatore" hot		10
Prosciutto di Parma, fresh burrata, marinated tomato, candy walnuts		19
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		17

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	34
Penne, Italian sausage ragu', chilli	32
House made beef Mezzaluna, butter and sage sauce	34
House made cavatelli, speck, olives, chilli, tomato	32
House made maltagliati, basil pesto, beans, pistachio, fresh stracciatella V	33
Risotto: asparagus and crab meat	35

MAINS

Crispy skin salmon fillet, pumpkin puree, kipfler potato, radicchio, pancetta	36
Market fish, clams, asparagus, caper and verjus sauce	35
Pan roasted spatchcock, confit leek, salsa verde	36
Lamb backstrap, almond and pepper crust, smoked eggplant	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
Salsiccia e Broccolini Italian sausage, broccolini		24
Nduja e Pecorino Pecorino cream, goat cheese, cherry tomato, nduja, basil		23

Extra toppings \$2.00

Extra meat or prawns \$3.00



A LA CARTE MENU

DESSERTS

Tiramisù		14
Chocolate delight, hazelnut gelato		14
Fried apple ravioli, rhubarb compote, vanilla gelato		14
Raspberry cheesecake, pistachio		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		14

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