

BREADS AND FOCACCIA

Garlic bread (2 pcs)	5
Italian bread, with extra virgin olive oil and balsamic vinegar (3 pcs)	5
Bruschetta with marinated tomato (2 pcs)	9
Crisp bread, whipped buffalo ricotta, truffle honey	12
Garlic focaccia	15
Chilli focaccia	15
Rosemary and olive oil focaccia	15
(Optional Fior di latte mozzarella on focaccia additional \$2)	

SIDES AND SALADS

Mixed salad	12
Rocket, pear and Parmesan salad	12
Roasted chat potatoes, rosemary	10
Mixed green vegetables, pinenuts, preserved lemon	10
Roaster pumpkin, honey, almond, sage	10
Chips, aioli	7

RAW, CURED, MARINATED

Freshly shucked oysters, white balsamic vinegar, eschallots	¹ / ₂ dozen	25
	dozon	38
Tuna carpaccio, basil mascarpone, pickled fennel		21
Prosciutto di Parma, gorgonzola dolce, melon, candied walnuts		18
Mixed salumi plate, crisp bread (salame, prosciutto di Parma, bresaola, coppa)		20
Marinated white anchovies		12
Warm marinated mixed olives	V	12
Salame "cacciatore" hot		10

ANTIPASTI

Fried mozzarella, aioli		10
Arancini, napoletana sauce	V	3ea
Yamba king prawn cooked in shell, garlic, chilli, preserved lemon		10ea
Calamari fritti, red wine vinegar dipping sauce		15
Buffalo ricotta, shitake mushroom, onion marmalade	V	18

PASTA

Seafood linguine, prawns, calamari, mussels, scallops	31
Penne, Italian sausage ragu', chilli	28
House made beef Mezzaluna, butter and sage sauce	30
House made pumpkin gnocchi, king prawn, capers, Tuscan cabbage	30
House made fettuccine, zucchini pesto, speck, toasted pine nuts	V 29
Risotto: mushroom, spinach, gorgonzola	30

MAINS

Crispy skin salmon fillet, pumpkin puree, kipfler potato, radicchio, pancetta	35
Silver dory fillet, confit tomato, sugar peas, watercress	34
Chicken saltimbocca, grilled polenta, brussels sprouts	33
Lamb rump, eggplant caponata, salsa verde, goats ricotta	36
Rangers Valley Black Angus Beef Sirloin (150 days grain fed) marble score 2, truffle butter, hand cut chips	46

PIZZA

We aim to use the finest ingredients available.

All pizzas tomato based and we use FIOR DI LATTE MOZZARELLA.

Margherita Tomato, mozzarella, basil	V 20
Napoletana anchovies, olives, basil, garlic	21
Funghi mushrooms, garlic	V 22
Melanzane eggplant, cherry tomato, parmesan, basil	V 22
Cotto double smoked ham, basil	22
Coppa coppa, Reggiano, Gorgonzola cheese	23
Cotto e Funghi ham, mushrooms, basil	23
Diavola salame, anchovies, capers, Gorgonzola cheese	23
Salame salame, onions, basil	22
Salame e Caprino salame, goat's cheese	23
Prosciutto e Rucola prosciutto, rocket, shaved parmesan	24
Gamberetti prawns, garlic	23
Romana Italian sausage, potato, rosemary	23
Salsiccia Italian sausage, goat's cheese	23
Pancetta pancetta, prawns, olives, basil	23
Gavin Cacciatore "hot salame", cavolo nero, gorgonzola	23

Extra topping \$1.00

DESSERT

Traditional Tiramisu'		14
Chocolate delight, hazelnut praline, hazelnut gelato		14
Not so traditional strawberry shortcake		14
Fried apple and cinnamon ravioli, rhubarb compote, vanilla bean gelato		14
Gelato (per scoop)		4
Affogato		9
Affogato with Frangelico		15
DESSERT WINE (glass) Bremerton Mistelle Fortified Chardonnay, Langhorne Creek SA		9
DESSERT + GLASS OF DESSERT WINE (not valid with affogato)		19
Cheese	Individual / 50grams	10
	Selection of 3	22
Cheese served with a selection of dried fruits and bread		
Ash Goat- Goat milk, soft cheese – Victoria		
Gorgonzola dolce – Cow milk, soft mould style – Lombardia		
Brie - Cow milk, soft cheese – Maubert, France		
Reggiano - Cow milk, hard cheese, 24 months – Emilia Romagna		
Truffled pecorino – Sheep milk, hard cheese – Toscana		

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 or tiramisu martini		14