

ANTIPASTI

pane, olio e balsamico Fresh bread served with marinated olives, balsamic & olive oil - v		7
<hr/>		
pan di pizza Rosemary & extra virgin olive oil or chilli & garlic - v Add cheese \$3		12
<hr/>		
fritto di calamari Fried baby squid with crispy capsicum strips, basil & caper aioli		17
<hr/>		
capesante Marinated pan sealed Canadian scallops with pea puree & crispy prosciutto - gf		19
<hr/>		
polipo Marinated pan fried baby octopus with fennel, chickpeas, rocket and aged balsamic		18
<hr/>		
arancini Roasted pumpkin, pine nuts, sage & gorgonzola cheese risotto balls with pickled tomato relish - v		13
<hr/>		
involtino di vitello Prosciutto wrapped veal back strap stuffed with buffalo mozzarella and basil on a cauliflower puree		19
<hr/>		
antipasto dello chef Selection of cured meats & pizza breads with pickle verdure and sundried tomato		21

PASTA

gnocchi al funghi e salsiccia		25
House made potato, ricotta & parmesan gnocchi in a white wine sauce sautéed with pork sausage, wild mushrooms & finished with smoked fior di latte		
<hr/>		
linguine ai frutti di mare		28
Fresh Balmain bug, king prawns, scallops, baby squid & cherry tomato sautéed with chilli, garlic & bisque		
<hr/>		
ravioli di zucca		25
Homemade ravioli stuffed with honey roasted butternut pumpkin in a creamy gorgonzola sauce finished with toasted pine nuts, rocket & parmesan scales – v		
<hr/>		
farfalle alla bolognese		22
Traditional pasta with Nonna's 3 meat bolognese sauce		
<hr/>		
panzerotti al ragu di oxtail		27
Homemade crescent moon shaped pasta stuffed with spinach and ricotta tossed with oxtail ragu and parmesan scales		
<hr/>		
fettuccine d'anatra		27
House made fresh pasta with slow cooked duck ragu & pecorino cheese		
<hr/>		
risotto del giorno		dp
Slow cooked Arborio rice, daily special		

+ CONTORNI INSALATE

rucola e gorgonzola		15
Baby rocket leaves, corella pears, beetroot chips, gorgonzola dolce and walnuts in a mustard & balsamic dressing – v		
<hr/>		
burrata		16
Classic Italian salad with handcrafted burrata cheese, oregano, basil, heirloom & ‘rosso verace’ tomatoes drizzled with extra virgin olive oil – v / gf		
<hr/>		
insalata di pollo		18
Crispy pancetta, chicken breast strips, roasted heirloom tomatoes & baby cos lettuce with a hard-boiled egg, black olive tartare and parmesan scales in an anchovies dressing		
<hr/>		
insalata al salmone		18
Smoked king salmon with handpicked mixed leaf lettuce, Spanish onion, cherry tomatoes & potato rosti in a seeded mustard dressing		
<hr/>		
patate arrosto		10
Oven roasted thyme Dutch cream potato – v		
<hr/>		
verdure cotte		12
Poached broccolini, Dutch carrot, green beans & squash dressed in extra virgin olive oil – v		
<hr/>		
peperonata		10
Slow cooked yellow and red capsicum with potato and anchovies		

SECONDI

pesce del giorno	dp
Fresh fish of the day, with pearl couscous, cherry tomato, capsicum, Persian fetta, green peas, Spanish onion and citrus salsa	
<hr/>	
cotoletta di maiale	32
Suckling pig cutlet with carpaccio di patate, apple & rhubarb compote & aged balsamic – gf	
<hr/>	
suprema di pollo e prosciutto	32
Pan tossed chicken breast supreme wrapped in prosciutto and served with Tuscan style rosemary cream potato and creamy whiskey & prawns sauce – gf	
<hr/>	
brasato di spalla d'agnello	30
12 hours slow cooked lamb shoulder with sautéed silver beet, Dutch carrot puree and port jus – gf	
<hr/>	
anatra a cottura lenta	28
Braised duck Maryland with plum sauce & peperonata of yellow capsicum and red capsicum served with potato & anchovies on a parsnip puree	

PIZZA

m a r g h e r i t a		21
Tomato sauce, buffalo mozzarella, basil & dried oregano leaves – v		
s i c i l i a n a		23
Tomato sauce, anchovies, Sicilian black olives, Sicilian salami served with fresh pecorino cheese scales		
p r o s c i u t t o e r u c o l a		25
Tomato sauce, mozzarella, rocket, sliced prosciutto & shaved parmesan		
f r u t t i d i m a r e		25
Tomato sauce, seafood, shellfish & cherry tomatoes with oregano, parsley & extra virgin olive oil		
d i a v o l a		24
Tomato sauce, mozzarella, salami, mushroom, chilli & parmesan scales		
c a m p a g n o l a		24
Buffalo mozzarella, Italian pork sausage, potato, wild mushrooms & basil		
c a p r i c c i o s a		23
Tomato sauce, mozzarella, double smoked ham, artichokes, mushrooms, olives & basil		
v e g e t a r i a n a		22
Mozzarella, pumpkin, spinach & ricotta topped with rocket & pine nuts – v		
l u c i f e r o		24
Spicy salami with tomato sauce, mozzarella, capsicum, Spanish onion, basil and parmesan scales		
p e t t o d i m a n z o		25
Shredded braised angus beef brisket with Spanish onion, fresh chilli, capsicum, tomato sauce, mozzarella, basil & pecorino cheese		
b i c i c l e t t a		24
Tomato sauce, smoked salmon, baby spinach, sour cream & fresh dill		
g a m b e r i e a s p a r a g i		24
Cherry tomato, prawns, tomato sauce, mozzarella cheese, grilled asparagus & rocket		

Public Holiday surcharge – 10%

No Split Bills Please – one payment per table

Credit card surcharges apply

DOLCI

tiramisu		12
Dolce della tradizione italiana with coffee infused savoiardi biscuits, mascarpone & egg cream topped with cacao & chocolate scales – v		
<hr/>		
pannacotta alla vaniglia		12
Creamy vanilla bean milk custard with an orange zest & chilli glaze – gf		
<hr/>		
cheesecake al limoncello		13
Grandma style biscotti crust cheese cake with citrus glaze, vanilla cream and almond crumble – v		
<hr/>		
cannoli		14
Homemade tubular sweet pastry shells filled with ricotta, Nutella and hazelnuts served with strawberry and mint salsa – v		
<hr/>		
affogato		8
Classic vanilla ice cream with a shot of espresso – v <i>Add Frangelico or Kahlua \$4</i>		
<hr/>		
formaggi		22
Selection of fine Australian and Italian cheeses with walnuts, muscatel grapes & crostini – v		
<hr/>		
gelato		
<i>Bacio (choc-hazelnut), Chocolate, Vanilla, Pistachio, Mango, Strawberry Sorbet or Passionfruit</i> <i>1 scoop \$4 2 scoops \$7 3 scoops \$10</i>		

Public Holiday surcharge – 10%

No Split Bills Please – one payment per table

Credit card surcharges apply