

ANTIPASTI/SHARE

Pan Di Pizza
Rosemary and extra virgin olive oil or chilli and garlic – v

Add Cheese - \$3

Arancini \$12

Roasted pumpkin, pine nuts, sage and gorgonzola cheese risotto balls with pickled tomato relish -v

FRITTO DI CALAMARI \$17

Fried baby squid and crispy capsicum strips, basil, capers and aioli

VITELLO TONNATO \$17

Thinly sliced roasted veal back strap with crispy capers, wild rocket and parmesan scales finished with tuna sauce

PASTAS

GNOCCHI FUNGHI E SALSICCIA \$24

House made gnocchi, sautéed with mixed wild mushrooms and pork sausages in a white wine sauce, finished with Italian smoked provola

LINGUINE AI FRUTTI MARE \$28

Fresh Balmain bug, king prawns, scallops, baby squid and cherry tomatoes sautéed with chilli, garlic and bisque

FARFALLE ALLA BOLOGNESE \$22

Traditional pasta with "Nonna's" three meat Bolognese sauce

RAVIOLI DI ZUCCA \$24

Homemade ravioli stuffed with honey roasted butternut pumpkin in a creamy gorgonzola sauce finished with toasted pine nuts, rocket and parmesan scales - ${\bf v}$



SALADS

INSALATA D'ANATRA Smokey duck breast with radicchio leaves, crostini, pecorino with an aged balsamic dressing	\$18
Burrata Classic Italian salad with handcrafted burrata cheese, oregano, basil, heirloom and verace' tomatoes drizzled with extra virgin olive oil-v/gf	\$16 d'rosso
INSALATA DI SALMONE Smoked king salmon with handpicked mixes leaf lettuce, Spanish onion, cherry to and a potato rosti in a seeded mustard dressing	\$18 omatoes
PIZZA	
MARGHERITA Tomato sauce, buffalo mozzarella, basil, dried oregano leaves -v	\$21
DIAVOLA Tomato sauce, mozzarella, salami, mushroom, chilli and parmesan scales	\$24
CAPRICCIOSA Tomato sauce, mozzarella, double smoked ham, artichokes, mushroom, olives and basil	\$23
VEGETARIANA Mozzarella, pumpkin, spinach and ricotta topped with rocket and pine nuts - v	\$22
Campagnola Buffalo mozzarella, Italian pork sausage, potato, wild mushrooms and basil	\$22