



## PANE E ANTIPASTI

<b>Bruschetta</b> <i>(vegetarian)</i>	<b>14</b>
Three Bruschetta topped with roasted cherry tomatoes, balsamic reduction & gorgonzola	
<b>Calamari</b> <i>(available as gluten free on request)</i>	<b>17</b>
Gremolata crumbed calamari with a lemon & cornichon mayo	
<b>Cannelloni</b> <i>(vegetarian)</i>	<b>17</b>
Spinach and ricotta filled cannelloni with tomato & bechamel sauce	
<b>Suppli al Telefono</b> <i>(vegetarian)</i>	<b>16.5</b>
Sicilian saffron & mozzarella risotto balls with a tomato & orange salsa	
<b>Olives</b>	<b>8</b>
Bowl of warm Marinated Olives	
<b>Pane della Casa con Aglio e Rosmarino</b>	<b>10</b>
House made Flat Bread with Garlic, Rosemary & Sea Salt	
<b>Pane all'Olio</b>	<b>10</b>
House made Flat Bread with Extra Virgin Olive Oil & Sea Salt	
<b>Antipasto Piatto per due (for 2)</b>	<b>34</b>
Selection of cured Italian meats, olives, provolone cheese, balsamic onions, saffron & mozzarella risotto balls & woodfired flat bread	

## PIZZA

All Pizzas available as Vegetarian or Vegan      Gluten Free base add \$2      Vegan Cheese add \$1

<b>Margherita</b>	<b>24</b>
The Classic Tomato, Basil & Fresh Mozzarella	
<b>Capricciosa</b>	<b>27</b>
Tomato, Mushrooms, Olives, Artichokes, Prosciutto, Basil & Mozzarella	
<b>Pizza Napolitana</b>	<b>27</b>
Tomato, Anchovies, Capers, Olives, Oregano & Mozzarella	
<b>Paolina</b>	<b>27</b>
Garlic, Pork & Fennel Sausage, Asparagus, Basil, Cherry Tomatoes, Truffle Oil and fresh Stracciatella	
<b>Capra &amp; Prosciutto</b>	<b>27</b>
Garlic, Mushrooms, Thyme, Olives, Goat Cheese, Prosciutto, Balsamic & Mozzarella	
<b>Diavola</b>	<b>27</b>
Tomato, Hot Salami, Onions, Hot Peppers, Gorgonzola, Basil & Mozzarella	
<b>Quattro Formaggi</b>	<b>27</b>
Taleggio, Gorgonzola, Parmesan & Smoked Mozzarella Cheeses with Rocket	

**Please inform our staff of any food ALLERGIES as some dishes contain ingredients not listed.**



## PASTA E RISOTTO

All Pasta & Gnocchi are made fresh in house

Vegan Gnocchi dish and Gluten Free pasta available on request

<b>Cannelloni</b> ( <i>vegetarian</i> )	<b>29</b>
Spinach and ricotta filled cannelloni with tomato & bechamel sauce	
<b>Spaghetti di Mare</b> ( <i>gluten free on request</i> )	<b>30</b>
Squid ink spaghetti in a white wine & garlic sauce with chorizo, cherry tomatoes, mussels, calamari, prawns & fish finished with sauteed spinach	
<b>Fusilli</b> ( <i>gluten free or vegetarian on request</i> )	<b>29</b>
Fusilli pasta in parmesan & black pepper sauce with pancetta, fresh peas, semi dried tomatoes, red witloof, goat cheese, pine nuts & asparagus	
<b>Tagliatelle con Polpette</b>	<b>29</b>
Tagliatelle with lamb, ricotta & parmesan meatballs in a Napoli sauce	
<b>Risotto di Cervo</b> ( <i>available as Vegetarian or Vegan on request, gluten free</i> )	<b>29</b>
Risotto of porcini, field mushrooms & spinach with pan seared venison & vin cotto	
<b>Gnocchi di Patate</b> ( <i>available as gluten free or vegetarian on request</i> )	<b>29</b>
Pan fried potato gnocchi with pork & fennel sausage in a red pepper & mascarpone sauce, kale, broccolini & Stracciatella cheese	
Add Crispy Prosciutto	

## CARNE e PESCE

<b>Pesce della Sera</b>	<b>39</b>
Pan fried fish of the day	
<b>Agnello di Fratelli</b>	<b>39</b>
Chargrilled Lamb rump with a baked eggplant Parmigiana, garlic roasted potatoes, rocket & fennel salad finished with a fresh mint pesto	

## CONTORNI

<b>Rocket &amp; parmesan salad</b>	<b>9</b>
<b>Pomegranate salad</b> , mint, orange, rocket, pistachio & sheep feta in a sherry vinaigrette	<b>11</b>
<b>Verdura</b> Vegetable side dish of the evening	<b>11</b>
<b>Patatine fritte</b> Truffle & parmesan shoestring fries	<b>6.5</b>

**Please inform us if you have limited time as our food is hand crafted and made to order**  
**We charge a 2% fee for Visa, Mastercard & Amex credit cards. There is no charge for Eftpos and cash**



## DOLCI E FORMAGGI

<b>Tiramisu</b>	<b>14</b>
Sponge fingers in espresso & marsala layered with mascarpone & chocolate	
<b>Affogato</b> ( <i>gluten free</i> )	<b>8</b>
House made vanilla gelato topped with a shot of espresso	
Add your favourite liqueur	
<b>Panna Cotta</b> ( <i>gluten free on request</i> )	<b>15</b>
Kawakawa panna Cotta with poached fruit, lemon & ginger sorbet & honey caramel	
<b>Cassata - layered Sicilian gelato cake of the following flavours</b>	<b>15</b>
Vanilla sponge; double chocolate gelato; boysenberry gelato; fruit coulis and a lemon churro	
<b>Tartufi di Cioccolato</b> ( <i>gluten free</i> )	<b>8</b>
A flavoured selection of four house made chocolate truffles	
<b>Formaggi</b>	<b>22</b>
A selection of three fine Italian cheeses, fruit paste & fennel crackers	

---

## VINI DOLCI

Moscato Di Pantelleria 500ml/ Sicily	12	61
Cantine Baroncini Vin Santo/ Tuscany	9	
Johner Estate 2016 Noble Sauvignon Blanc 375ml/ Gladstone	9	35
Framingham F Series Auslese Riesling 2015/ Marlborough		56

## GRAPPA

Grappa di Euganea	11
Grappa di Prosecco	13

## PORTO /COGNAC /WHISKEY

Taylors Tawny Vila Nova de Gaia	10
Taylors Ruby Vila Nova de Gaia	10
Taylors 10 Year Tawny Vila Nova de Gaia	16
Hennessy VS Cognac	13
Glenfiddich 12YO	13
Laphroaig Quartercask single Islay Malt	15

## DIGESTIVI

Finishing a meal with a Digestive is an Italian custom. The purpose is to aid digestion and many are made with natural digestive remedies.

<b>Luxardo Limoncello</b>	<b>8</b>
<b>Il Convento Limoncello</b>	<b>11</b>
The original Limoncello from Massalubrense	
<b>Montenegro</b> Perfect over Ice with an orange slice	<b>9</b>
<b>Strega</b> A saffron based liqueur	<b>9</b>
<b>Nocino</b> A walnut liqueur	<b>9</b>
<b>Cynar</b> (Artichoke)	<b>9</b>
<b>Ramazotti</b>	<b>9</b>
<b>Averna</b>	<b>9</b>
<b>Aniseete</b> Anise based	<b>9</b>
<b>Maraschino</b> Marasca white Cherry Liqueur	<b>9</b>

**Please inform our staff of any food ALLERGIES as some dishes contain ingredients not listed.**

**We regret to inform we now charge a 2% fee for Visa, Mastercard & Amex credit cards.**