



PANE E ANTIPASTI

Bruschetta <i>(can be vegetarian, gluten free or vegan on request)</i>	15
Three Bruschetta topped with crispy pancetta, roasted beetroot, whipped goat cheese, walnuts & balsamic	
Calamari <i>(available as gluten free on request)</i>	18
Gremolata crumbed calamari with a lemon & cornichon mayo	
Cannelloni <i>(vegetarian)</i>	17
Mushroom, spinach, ricotta & black truffle filled cannelloni with tomato & bechamel sauce	
Suppli al Telefono <i>(vegetarian)</i>	16.5
Pumpkin, sage & mozzarella risotto balls on a gorgonzola sauce	
Olives	8
Bowl of warm Marinated Olives	
Pane della Casa con Aglio e Rosmarino	11
House made Flat Bread with Garlic, Rosemary & Sea Salt	
Pane all'Olio	11
House made Flat Bread with Extra Virgin Olive Oil & Sea Salt	
Antipasto Piatto per due (for 2)	34
Selection of cured Italian meats, olives, provolone cheese, balsamic onions, pumpkin & sage risotto balls & woodfired flat bread	

PIZZA

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

Margherita	25
The Classic Tomato, Basil & Fresh Mozzarella	
Capricciosa	28
Tomato, Mushrooms, Olives, Artichokes, Prosciutto, Basil & Mozzarella	
Pizza Napolitana	28
Tomato, Anchovies, Capers, Olives, Oregano & Mozzarella	
Paolina	28
Garlic, Pork & Fennel Sausage, Kale, Basil, Semi dried Tomatoes, Truffle Oil and fresh Stracciatella	
Capra & Prosciutto	28
Garlic, Mushrooms, Thyme, Olives, Goat Cheese, Prosciutto, Balsamic & Mozzarella	
Diavola	28
Tomato, Hot Salami, Onions, Hot Peppers, Gorgonzola, Basil & Mozzarella	
Quattro Formaggi	28
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

Cannelloni <i>(vegetarian)</i>	29
Mushroom, spinach, ricotta & black truffle filled cannelloni with tomato & bechamel sauce	
Spaghetti di Mare <i>(gluten free on request)</i>	30
Squid ink spaghetti in a white wine & garlic sauce with San Marzano tomatoes, chorizo, mussels, calamari, prawns & fish finished with sauteed spinach	
Fusilli <i>(gluten free or vegetarian on request)</i>	29
Fusilli pasta in parmesan & black pepper sauce with pancetta, fresh peas, semi dried tomatoes, red witloof, goat cheese, pine nuts & spinach	
Tagliatelle al Ragu	29
Tagliatelle with Cinghiale (wild pork) ragu in a Napoli sauce & parmesan	
Risotto di Cervo <i>(available as Vegetarian or Vegan on request, gluten free)</i>	29
Risotto of porcini, field mushrooms & spinach with pan seared venison & vin cotto	
Gnocchi di Patate <i>(available as gluten free or vegetarian on request)</i>	30
Pan fried potato gnocchi in a celeriac, horseradish and mascarpone sauce, braised beef cheek, semi dried tomatoes, kale, artichokes & taleggio cheese	
Add Crispy Prosciutto	

CARNE e PESCE

Pesce della Sera <i>(Gluten free on request)</i>	39
Pan fried fish of the day	
Bistecca di Fratelli <i>(Gluten free on request)</i>	40
Chargrilled Sirloin steak with a smoked tomato, ricotta and beef filled 'crispelle' crepe, rocket salad & finished with a rosemary garlic butter	

CONTORNI

Rocket & parmesan salad	10
Pomegranate salad , mint, orange, rocket, pistachio & sheep feta in a sherry vinaigrette	11
Verdura Vegetable side dish of the evening	11
Patatine fritte Truffle & parmesan shoestring fries	9

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

Tiramisu		14
Sponge fingers in espresso & marsala layered with mascarpone & chocolate		
Affogato (<i>gluten free</i>)		8
House made vanilla gelato topped with a shot of espresso		
Add your favourite liqueur		
Panna Cotta (<i>gluten free on request</i>)		15
Vanilla & Rosemary Panna Cotta with Campari sorbet & a citrus caramel		
Cannoli		15
Two cannoli filled with today's filling and white wine poached summer fruit		
Cassata - layered Sicilian gelato cake of the following flavours		15
Vanilla sponge; chocolate hazelnut gelato; marsala gelato; hazelnut caramel and a churro		
Tartufi di Cioccolato (<i>gluten free</i>)		8
A flavoured selection of four house made chocolate truffles		
Formaggi		22
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	10	
Johner Estate 2016 Noble Sauvignon Blanc 375ml/ Gladstone	10	40
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.

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

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