



PANE E ANTIPASTI

Bruschetta (<i>vegetarian; gluten free or vegan on request</i>)	15
Three Bruschetta topped with ricotta, roasted pumpkin, caramelised red onion & goat cheese	
Cannelloni (<i>vegetarian</i>)	17
Spinach and ricotta filled cannelloni with béchamel & Napoli sauce	
Calamari (<i>available as gluten free on request</i>)	18
Gremolata crumbed calamari with a lemon & cornichon mayo	
Suppli al Telefono (<i>vegetarian</i>)	18
Beetroot & gorgonzola risotto balls with a parsley pesto	
Olives	8
Bowl of warm Marinated Olives	
Pane della Casa con Aglio e Rosmarino	12
House made Flat Bread with Garlic, Rosemary & Sea Salt	
Pane all'Olio	12
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, beetroot & gorgonzola risotto balls & woodfired flat bread	

PIZZA

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

Margherita	26
The Classic Tomato, Basil & Fresh Mozzarella	
Capricciosa	29
Tomato, Mushrooms, Olives, Artichokes, Prosciutto & Mozzarella	
Pizza Napolitana	29
Tomato, Anchovies, Capers, Olives, Oregano & Mozzarella	
Paolina	29
Garlic, Pork & Fennel Sausage, Kale, Basil, Semi dried Tomatoes, Truffle Oil and fresh Stracciatella	
Capra & Prosciutto	29
Garlic, Mushrooms, Thyme, Olives, Goat Cheese, Prosciutto, Balsamic & Mozzarella	
Diavola	29
Tomato, Hot Salami, Onions, Hot Peppers, Gorgonzola, Basil & Mozzarella	
Quattro Formaggi	29
Taleggio, Gorgonzola, Parmesan & Smoked Mozzarella Cheeses with Rocket	

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.



PASTA E RISOTTO

Vegan Gnocchi dish and Gluten Free pasta available on request

Cannelloni (<i>vegetarian</i>)	30
Spinach and ricotta filled cannelloni with béchamel & Napoli sauce	
Caserecce (<i>gluten free or vegetarian on request</i>)	30
Caserecce pasta in a roasted butternut & mascarpone puree with pork & fennel sausage, Friarielli greens, semi dried tomatoes & Stracciatella cheese finished with paprika chilli crumble	
Pappardelle au Ragù	32
Pappardelle in a braised pork shoulder ragu & shaved Pecorino cheese	
Risotto di Cervo (<i>available as Vegetarian or Vegan on request, gluten free</i>)	32
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>)	32
Pan fried potato gnocchi in a black truffle & mushroom sauce with braised beef cheeks, toasted walnuts & kale finished with a Tallegio cheese sauce	
Add Crispy Prosciutto	

CARNE e PESCE

Pesce della Sera (<i>Gluten free on request</i>)	40
Pan fried fish of the day	
Meat main special of the day	MP
Your server will inform you of tonight's dish	

CONTORNI

Rocket & parmesan salad	12
Orange, Mint, rocket, pistachio & sheep feta salad in a sherry vinaigrette	14
Verdura Vegetable side dish of the evening	12
Patatine fritte Truffle & parmesan shoestring fries	10

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DOLCI E FORMAGGI

Tiramisu	14
Sponge fingers in espresso & marsala layered with mascarpone & chocolate	
Affogato (<i>gluten free</i>)	9
House made vanilla gelato topped with a shot of espresso	
Add your favourite liqueur	16
Panna Cotta (<i>gluten free on request</i>)	15
Rosemary & vanilla panna cotta with lemon sorbet & fresh honeycomb	
Cannoli	15
Two cannoli filled with today's filling and white wine poached fruit	
Cassata - layered Sicilian gelato cake of the following flavours	15
Vanilla sponge; White Chocolate & Pistachio gelato; Raspberry Gelato; fruit coulis and a lemon sugar churro	
Tartufi di Cioccolato (<i>gluten free</i>)	8
A flavoured selection of four house made chocolate truffles	
Formaggi	29
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	12	
Johner Estate 2016 Noble Sauvignon Blanc 375ml/ Gladstone	10	40
Framingham F Series Auslese Riesling 2015/ Marlborough		56

GRAPPA

Grappa di Euganea	12
Grappa di Prosecco	13

PORTO /COGNAC /WHISKEY

Taylors Tawny Vila Nova de Gaia	11
Taylors Ruby Vila Nova de Gaia	11
Taylors 10 Year Tawny Vila Nova de Gaia	16
Hennessy VS Cognac	14
Glenfiddich 12YO	14
Laphroaig Quartercask single Islay Malt	16

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	9
Il Convento Limoncello	12
The original Limoncello from Massalubrense	
Montenegro Perfect over Ice with an orange slice	9
Strega A saffron based liqueur	9
Nocino A walnut liqueur	10
Cynar (Artichoke)	9
Ramazotti	9
Averna	9
Aniseete Anise based	9
Maraschino Marasca white Cherry Liqueur	9

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