



## PANE E ANTIPASTI

<b>Bruschetta</b> ( <i>vegetarian; gluten free or vegan on request</i> )	<b>15</b>
Three Bruschetta topped with caramelised red onion, basil pesto & goat cheese	
<b>Cannelloni</b> ( <i>vegetarian</i> )	<b>17</b>
Olive, lemon, parsley and ricotta filled cannelloni with béchamel & Napoli sauce	
<b>Calamari</b> ( <i>available as gluten free on request</i> )	<b>18</b>
Gremolata crumbed calamari with a lemon & cornichon mayo	
<b>Suppli al Telefono</b> ( <i>vegetarian</i> )	<b>18</b>
Montepulciano red wine & tallegio cheese crumbed risotto balls on a parsley pesto	
<b>Olives</b>	<b>9</b>
Bowl of warm Marinated Olives	
<b>Pane della Casa con Aglio e Rosmarino</b>	<b>12</b>
House made Flat Bread with Garlic, Rosemary & Sea Salt	
<b>Pane all'Olio</b>	<b>12</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, red wine & tallegio 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>28</b>
The Classic Tomato, Basil & Fresh Mozzarella	
<b>Capricciosa</b>	<b>30</b>
Tomato, Mushrooms, Olives, Artichokes, Prosciutto & Mozzarella	
<b>Pizza Napolitana</b>	<b>30</b>
Tomato, Anchovies, Capers, Olives, Oregano & Mozzarella	
<b>Pizza Bianco</b>	<b>30</b>
Garlic, Red Onions, Roasted Potato, Tallegio cheese, Rosemary, Pork & Fennel Sausage & truffle oil	
<b>Capra &amp; Prosciutto</b>	<b>30</b>
Garlic, Mushrooms, Thyme, Olives, Goat Cheese, Prosciutto, Balsamic & Mozzarella	
<b>Diavola</b>	<b>30</b>
Tomato, Hot Salami, Onions, Hot Peppers, Gorgonzola, Basil & Mozzarella	
<b>Quattro Formaggi</b>	<b>30</b>
Taleggio, Gorgonzola, Parmesan & Smoked Mozzarella Cheeses with Rocket	

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## PASTA E RISOTTO

Vegan Gnocchi dish and Gluten Free pasta available on request

<b>Cannelloni</b> ( <i>vegetarian</i> )	<b>33</b>
Olive, lemon, parsley and ricotta filled cannelloni with béchamel & Napoli sauce	
<b>Spaghetti di Mare</b> ( <i>available as gluten free or pescatarian on request</i> )	<b>34</b>
Squid ink spaghetti with mussels, calamari, fish, chorizo in a white wine, garlic and tomato sauce, crispy capers	
<b>Caserecce</b> ( <i>gluten free or vegetarian on request</i> )	<b>34</b>
Caserecce pasta in a butternut squash & mascarpone sauce, Italian greens, pork & fennel sausage, semi dried tomatoes & finished with a chilli crumble	
<b>Pappardelle al Ragu</b> ( <i>available as gluten free on request</i> )	<b>34</b>
Pappardelle in a braised lamb shoulder ragu, parmesan & Stracciatella mozzarella	
<b>Risotto di Cervo</b> ( <i>available as Vegetarian or Vegan on request, gluten free</i> )	<b>34</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>34</b>
Pan fried potato gnocchi in a black truffle pesto & mushroom sauce with beef cheek, walnuts, kale & a gorgonzola cheese sauce	
Add Crispy Prosciutto	

## CARNE e PESCE

<b>Pesce della Sera</b> ( <i>Gluten free on request</i> )	<b>42</b>
Pan fried fish of the day	
<b>Agnello di Fratelli</b> ( <i>Gluten free on request</i> )	<b>42</b>
Chargrilled marinated Lamb backstrap with crispy rosemary polenta, a salad of pickled pear, rocket & fennel finished with a mint mascarpone	

## CONTORNI

<b>Garden Salad</b> Seasonal greens with a white balsamic vinaigrette	<b>13</b>
<b>Pomegranate, Orange, Mint,</b> rocket, pistachio & sheep feta salad in a sherry vinaigrette	<b>15</b>
<b>Verdura</b> Vegetable side dish of the evening	<b>13</b>
<b>Patatine fritte</b> Truffle & parmesan shoestring fries	<b>10</b>

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## 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>9</b>
Vanilla gelato topped with a shot of espresso	
Add your favourite liqueur	<b>16</b>
<b>Panna Cotta</b> ( <i>gluten free on request</i> )	<b>15</b>
Rosemary & vanilla panna cotta with lemon sorbet & fresh honeycomb	
<b>Cannoli</b>	<b>15</b>
Two cannoli filled with today's filling and white wine poached fruit	
<b>Cassata - layered Sicilian gelato cake of the following flavours</b>	<b>15</b>
Vanilla sponge; White Chocolate & Pistachio gelato; Raspberry Gelato; fruit coulis and a lemon sugar 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>29</b>
A selection of three fine Italian cheeses, fruit paste & fennel crackers	

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## VINI DOLCI

Moscato Di Pantelleria 500ml/ Sicily	12	61
Cantine Baroncini Vin Santo/ Tuscany	12	
Johner Estate 2017 Noble Riesling 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.

<b>Luxardo Limoncello</b>	<b>10</b>
<b>Il Convento Limoncello</b>	<b>13</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>Nocello</b> A walnut & hazelnut liqueur	<b>10</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>

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