



PANE E ANTIPASTI

Bruschetta (<i>vegetarian, gluten free or vegan on request</i>)	15
Three Bruschetta topped with roasted mushrooms in thyme, garlic, capers & rosemary with a herb pesto & mascarpone	
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
Montepulciano red wine & tallegio cheese crumbed risotto balls on a parsley pesto	
Olives	9
Bowl of warm Marinated Olives	
Pane della Casa con Aglio e Rosmarino	13
House made Flat Bread with Garlic, Rosemary & Sea Salt	
Pane all'Olio	13
House made Flat Bread with Extra Virgin Olive Oil & Sea Salt	
Antipasto Piatto per due (for 2)	35
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

Margherita	29
The Classic Tomato, Basil & Fresh Mozzarella	
Capricciosa	31
Tomato, Mushrooms, Olives, Artichokes, Prosciutto & Mozzarella	
Pizza Napolitana	31
Tomato, Anchovies, Capers, Olives, Oregano & Mozzarella	
Pizza Bianco	31
Garlic, Red Onions, Roasted Potato, Tallegio cheese, Rosemary, Pork & Fennel Sausage & truffle oil	
Capra & Prosciutto	31
Garlic, Mushrooms, Thyme, Olives, Goat Cheese, Prosciutto, Balsamic & Mozzarella	
Diavola	31
Tomato, Hot Salami, Onions, Hot Peppers, Gorgonzola, Basil & Mozzarella	
Quattro Formaggi	31
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

- Spaghetti di Mare** (*available as gluten free or pescatarian on request*) **34**
Spaghetti in a red capsicum & cashew nut sauce with mussels, calamari, fish, chorizo, cherry tomatoes, parsley & capers
- Caserecce** (*gluten free or vegetarian on request*) **34**
Caserecce pasta in a spinach & pistachio pesto with zucchini, olives, cherry tomatoes, goat cheese, pork & fennel sausage, kale, chilli & finished with a chilli crumble
- Pappardelle al Ragù** (*available as gluten free on request*) **34**
Pappardelle in a braised pork shoulder ragu, parmesan & Stracciatella mozzarella
- Risotto di Cervo** (*available as Vegetarian or Vegan on request, gluten free*) **34**
Risotto of porcini, field mushrooms & spinach with pan seared venison & vin cotto
- Gnocchi di Patate** (*available as gluten free or vegetarian on request*) **34**
Pan fried potato gnocchi in a gorgonzola & masala sauce with braised beef cheek, roasted beetroot, red onion, kale & walnuts finished with pickled pear & fresh fennel
- Add Crispy Prosciutto **2**

CARNE e PESCE

- Pesce della Sera** (*Gluten free on request*) **43**
Pan fried fish of the day
- Agnello di Fratelli** (*Gluten free*) **43**
Chargrilled marinated Lamb backstrap on a celeriac puree with lemon & confit garlic roasted carrots, zucchini, green beans & almonds finished with an anchovy & herb salsa

CONTORNI

- Rocket Salad** Rocket & parmesan salad **13**
- Pomegranate, Orange, Mint,** rocket, pistachio & sheep feta salad in a sherry vinaigrette **15**
- Verdura** Vegetable side dish of the evening **13**
- 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>)		9.5
Vanilla gelato topped with a shot of espresso		
Add your favourite liqueur		
Panna Cotta (<i>gluten free</i>)		16
Vanilla panna cotta with strawberry sorbet, balsamic reduction & fresh strawberries		
Cannoli		16
Two cannoli filled with today's filling and white wine poached fruit		
Cassata - layered Sicilian gelato cake of the following flavours		16
Vanilla sponge; White Chocolate & Pistachio gelato; Maraschino cherry Gelato; fruit coulis & a lemon sugar churro		
Tartufi di Cioccolato (<i>gluten free</i>)		9
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	16	
Charles Wiffen Late Harvest Riesling 2015 375ml/ Marlborough	10	40

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	10
Il Convento Limoncello	13
The original Limoncello from Massalubrense	
Montenegro Perfect over Ice with an orange slice	9
Strega A saffron based liqueur	9
Nocello A walnut & hazelnut liqueur	10
Cynar (Artichoke)	9
Ramazotti	9
Averna	9
Aniseete Anise based	9
Maraschino Marasca white Cherry Liqueur	9

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