

STARTERS | PRIMI PIATTI

Pane (v) - Two slices of Italian style bread.....	\$3
Pane, Olio di Oliva Vergine e Pomodoro Schiacciato (v) - Two slices of Italian style bread served with smashed tomato, extra virgin olive oil (evoo), oregano, sea salt, lemon and fresh mint.....	\$9
Olive (v) - Mixed marinated olives including oven roasted Sicilian olives.....	\$8
Polpette - Beef and pork homemade meatballs in tomato topped with Grana Padano served with Italian bread.....	\$15
Melanzane Parmigiana (v) (gf minus bread) - Softened eggplant layered with tomato, Grana Padano and fresh basil leaves served with Italian bread.....	\$15
Cozze al Peperoncino (v) – Mussels, white wine, chilli, tomato, Italian bread. <i>(When available)</i>1kg \$34..... 500g \$17	
Calamari Fritti - Baby squid dusted with flour and fried served with homemade tartare and lemon.....	\$12
Funghi Arrostiti (v) (gf) - Roasted portobello mushroom topped with Italian buffalo mozzarella dressed in a salsa of fresh tomato, kalamata olives, celery, baby capers, red onion and herbs.....	\$19
Salsiccia alla Griglia e Formaggi (gf) Grilled dried fennel sausage served with pickled Guindillas, shards of Grana Padano and Provolone dolce.....	\$16
Un Piatto per Due - A plate for two. Italian San Daniele Prosciutto, Mild Capocollo, Casalungo Calabrese Salami, shards of Grana Padano, Provolone Dolce and a few olives served with Italian bread.....	\$22
Antipasto Misto (serves 4-6) - Mixed share plate. Olives, whitebait, calamari, Italian sausage, caprese salad, pickled gherkins, goat feta, shards of Grana Padano, Provolone Dolce, mixed salumi, sweet Guindillas and Italian bread.....	\$48

PASTA

Pappadelle Ragu - Fresh egg pasta ribbons in our pork and beef ragu topped with Grana Padano.....	\$23
Pappadelle con Polpette – Fresh egg pasta ribbons in tomato sauce, our pork and beef meatballs topped with Grana Padano and basil leaves.....	\$26
Pappadelle con Broccoli e Pancetta Affumicata (v minus pancetta) - Fresh egg pasta ribbons through hints of garlic, white wine, softened broccoli, crispy smoked bacon in cream topped with Grana Padano.....	\$23
Spaghetti alla Puttanesca (v, minus anchovy) - Al dente spaghetti tossed through olives, anchovies, capers, chilli, basil and tomato topped with Grana Padano.....	\$19
Spaghetti Misto Mare - Spaghetti tossed through tiger prawns, calamari, mussels, hint of chilli, tomato sauce.....	\$32
Lasagna - Layers of egg pasta sheets filled with a meaty tomato sauce, béchamel and Grana Padano.....	\$26
Pasta del Giorno - Please see the menu notes for today's homemade fresh pasta on offer.....	See Menu Notes
Risotto del Giorno - Please see the menu notes for today's risotto.....	See Menu Notes

MEAT AND FISH DISHES | PIATTI DI CARNE E PESCE

Costolette di Capretto (gf)

Grilled baby goat chops marinated in garlic, rosemary, fennel seeds and thyme drizzled with herb salsa verde served with roasted Royal Blue potatoes.....\$36

La Cottoletta di Pollo alla Parmigiana - Free range chicken breast coated with herb and Grana crumb topped with tomato, mozzarella, basil and pickled Guindillas served with roasted Royal Blue potatoes\$36

Pesce su Puré di Fagioli Bianchi (gf) - Grilled fresh Australian fish of the day on a smooth white bean puree finished with a salsa of fresh tomato, kalamata olives, celery, baby capers, red onion and fresh dill served with roasted Royal Blue potatoes\$38

Pesce alla Griglia (gf) - Grilled fresh Australian fish of the day, lemon, homemade tartare, baby gherkins and pickled Guindillas served with roasted Royal Blue potatoes\$36

Filletto di Manzo (gf) - Grilled Black Angus beef fillet served with a roasted field mushroom and red wine gravy served with roasted Royal Blue potatoes.....\$38

SIDES | CONTORNI

Insalata Verde (v) (gf) - Coz lettuce, fresh herbs, radish, celery, fennel, cucumber with Dijon, honey, white wine vinegar, lemon and evoo.....\$7

Insalata Mista (v) (gf) - Fresh herbs, red onion, cucumber, celery, radish, tomatoe, evoo, aged balsamic.....\$7

Insalata Tipo Grecia (v) (gf)

Goat feta, kalamata olives, tomatoes, cucumber, herbs, red onion, evoo, aged balsamic, herb and caper salsa\$9

Asparagi e Broccolini (v) (gf) - Charred asparagus and broccolini served with lemon\$9

Caprese (v) (gf) - Fresh tomatoes, Italian buffalo mozzarella, sea salt, basil and mint drizzled with evoo\$12

Patate Arrosto (v) (gf) - Oven roasted Royal Blue potatoes.....\$7

KID FRIENDLY OPTIONS | BAMBINI

Spaghetti Ragù - Kid size spaghetti in our pork and beef tomato ragu topped with Grana Padano cheese\$10

Spaghetti Napoletana - Kid size spaghetti tossed through a tomato sauce topped with Grana Padano cheese\$10

Spaghetti con Polpette - Spaghetti pasta in tomato sauce, our pork and beef meatballs topped with Grana Padano.\$16

Costolette di Capretto e Spaghetti - Two goat chops served with spaghetti Napoletana.....\$16