

SHARING MENU · 45 PER PERSON

“Per le occasioni o per degustare con gli amici / for occasions or to enjoy with friends”

Our sharing menu is based on a traditional Italian custom, allowing for all to indulge in a variety of classic and authentic Italian dishes. This sharing menu option works well for small gatherings and is ideal for larger groups.

ANTIPASTI

A classic selection of cured meats, imported Italian cheeses, Cerignola olives, pickled onions and grilled vegetables served with our casalinga bread

INSALATE

A variety of salads

PIZZE

A range of award winning wood-fired pizzas from our menu

V VEGETARIAN
GF GLUTEN FREE
LF LACTOSE FREE

MONDAY & TUESDAY – CLOSED
WEDNESDAY TO SUNDAY – LUNCH
FRIDAY TO SUNDAY – DINNER

GLUTEN FREE CASALINGA BREAD

RESERVATIONS ESSENTIAL

ASSAGGINI · STARTERS

ANTIPASTO MISTO 40 SERVES 5 - 25 SERVES 2

A classic selection of cured meats, imported Italian cheeses, Cerignola olives, pickled onions and grilled vegetables served with our casalinga bread

GAMBERI PICCANTI 15 GF LF

Tiger prawns marinated in chilli, garlic and parsley

SALSICCE ARROSTO 15 GF LF

Wood-fire oven baked skinless pork & fennel sausages cooked in red wine – minimum 15 minutes

ARANCINI 15 v

Vegetarian Arborio rice balls filled with Mozzarella

POLPETTINE FRITTI 15

Homemade meatballs pan-fried with vincotto – minimum 15 minutes

CARCIOFI FRITTI 13 v

Crumbed artichoke hearts drizzled with vincotto

FILLETTI DI ACCIUGHE 13 LF

Marinated Italian white anchovies with our casalinga bread

OLIVE RIPIENE AL GORGONZOLA 11 v

Gorgonzola stuffed Mammoth olives rolled in a layer of semolina served with our casalinga bread

SCHIACCIATA 11 v

Flat bread with olives, gorgonzola and herbs

MISTO DI OLIVE 8 v GF LF

Mixed Sicilian green, Kalamata and Bella di Cerignola olives

PIZZE · PIZZA

24 EACH

PIZZA CON BUFALA v
Pomodoro, buffalo mozzarella and basil

PIZZA AI QUATTRO FORMAGGI v
Pomodoro, mozzarella, gorgonzola, mascarpone and parmesan

PIZZA ALLA SALSICCIA
Pomodoro, mozzarella, asiago, pork and fennel sausage, Spanish onion and rosemary

PIZZA CON PROSCIUTTO
Pomodoro, mozzarella, baby spinach, prosciutto crudo, mini roma tomatoes and parmesan

PIZZA CON PANCETTA
Pomodoro, mozzarella, pancetta and sauteed mushrooms

PIZZA CON GAMBERI LF
Pomodoro, baby spinach, mini roma tomatoes and marinated tiger prawns

PIZZA CON CARCIOFI
Pomodoro, mozzarella, gorgonzola, rocquette, prosciutto crudo and artichoke hearts

PIZZA CON RADICCHIO
Pomodoro, mozzarella, asiago, pancetta and radicchio

PIZZA CON MASCARPONE
Pomodoro, mozzarella, walnuts, speck and mascarpone

PIZZA PRIMAVERA v
Pomodoro, mozzarella, gorgonzola, rocquette, mini roma tomatoes and parmesan

PIZZA CON PORCINI
Pomodoro, mozzarella, funghi porcini, pancetta and mascarpone

PIZZA NAPOLETANA
Pomodoro, buffalo mozzarella, Sicilian green olives, basil and anchovies

PIZZA CON MELANZANE v
Pomodoro, mozzarella, roast eggplant, roast zucchini and semi dried tomatoes

PIZZA CON RICOTTA v
Pomodoro, ricotta, pine nuts, sauteed spinach and mini roma tomatoes

PIZZA CON SOPRESSA
Pomodoro, mozzarella, hot salami, roast capsicum and basil

PIZZA CON PATATE v
Pomodoro, mozzarella, roast potato and roast capsicum

PIZZE BIANCHE ·
OIL BASED PIZZA

BIANCA CON PATATE v
X.V olive oil base, mozzarella, asiago, roast potato, kalamata olives, semi dried tomatoes, Spanish onions and chilli

BIANCA CON SPECK
X.V olive oil base, mozzarella, gorgonzola, rocquette, speck and shaved parmesan

BIANCA CON SCARMORZA
X.V olive oil base, scarmorza, capocollo, mini roma tomatoes and basil

BIANCA CON BRESAOLA
X.V olive oil base, buffalo mozzarella, wagyu bresaola and basil

BIANCA CON SALMONE AFFUMICATA LF
X.V olive oil base, smoked Tasmanian Salmon, sautéed leek and berry capers

INSTALATE · SALADS

14 EACH

INSALATA RUCOLA E PARMIGIANO v

Rocquette, roasted pine nuts, shaved grana padano with balsamic and X.V olive oil

INSALATA MISTA v

Cos, mini roma tomato, Kalamata olives, Persian fetta, Spanish onion and a vinegarette dressing

INSALATA MEDITERRANEA

Cos, mini roma tomatoes, Kalamata olives, bocconcini, anchovies, roast eggplant and a vinaigrette dressing

INSALATA RADICCHIO E ARANCIA v LF

Raddichio, orange, balsamic and X.V olive oil

BUFALA E POMODORINI 17 v GF

Buffalo mozzarella, mini roma tomatoes, baby spinach and basil

MAINS

GNOCCHI AL BURRO E SALVIA 24 v

Handmade gnocchi with burnt butter and sage

RAVIOLI CON GRANCHIO 32

Handmade ravioli with spanner crab, lemon, butter and thyme

CALZONE CON BOCCONCINI 25 v

Italian folded pastry filled with roast potato, mushrooms, bocconcini, roast eggplant, roast zucchini and topped with a touch of chilli

CALZONE CON PROSCIUTTO 25

Italian folded pastry filled with prosciutto crudo, mozzarella, baby spinach and mini roma tomatoes

STINCO DI AGNELLO 29 LF

Slow cooked lamb shank in San Marzano tomato, baby carrots, baby potatoes, spanish onion, chilli and spring herbs served with our casalinga bread – minimum 20 minutes

GUANCIALE DI MANZO 29

Beef cheeks slow cooked for six hours with red wine, red capsicum, porcini and button mushrooms served with polenta – minimum 20 minutes

DOLCE · DESSERTS

TORTA AL CIOCCOLATO E MANDORLE 14 GF
Chocolate and almond tort topped with our raspberry coulis

CALZONE ALLA BANANA 14
Folded Italian pastry filled with banana and hazelnut chocolate

CALZONE ALLA FRAGOLA 14
Folded Italian pastry filled with strawberry and hazelnut chocolate

CALZONE ALLA RICOTTA 14
Folded Italian pastry filled with ricotta, walnuts and hazelnut chocolate

TIRAMISU 14
A classic with layers of coffee and liquer soaked savioardi biscuits with mascarpone and chocolate

PANNA COTTA 12 GF
Orange infused panna cotta served with a Cointreau and orange syrup

MOUSSE DI CIOCCOLATE 12 GF
Belgian chocolate mousse

AFFOGATO 12
Vanilla ice cream topped with a shot of espresso and Frangelico

SELEZIONE DI FORMAGGI 20
Selection of cheeses of the day to share for two

KIDS VANILLA ICE CREAM 3

KIDS RASPBERRY JELLY 3

PROSECCO · SPARKLING · CHAMPAGNE



2008	Train Trak Pinot Chardonnay Yarra Valley VIC	12	50
2014	Lana Moscato King Valley VIC	11	45
2004	Dom Perignon Pinot Chardonnay Champagne FRANCE		300
NV	Laurent-Perrier Brut L-P Tours-sur Marne FRANCE		195
2006	Louis Roederer Cristal Brut Pinot Chardonnay Champagne FRANCE		350

VINI BIANCHI · WHITE WINE



2014	Castelli Riesling Great Southern WA	12	55
2014	Mt Vernon Sauvignon Blanc Marlborough NZ	11	45
2012	Train Trak Sojourn Chardonnay Yarra Valley VIC	10	41
2011	Rossi & Riccardo Pinot Grigio Veneto ITALY		50
2013	Train Trak Chardonnay Yarra Valley VIC		44

VINI ROSE · ROSE WINE



2011	Train Trak Rose Yarra Valley VIC	11	42
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VINI ROSSI · RED WINE



2013	Train Trak Pinot Noir Yarra Valley VIC	10 41
2012	Train Trak Cabernet Sauvignon Yarra Valley VIC	10 42
2012	Train Trak Shiraz Yarra Valley VIC	11 44
2010	Rossi & Riccardo Sangiovese Toscana ITALY	50
2012	Tenuta Ulisse Montepulciano d'Abruzzo Abruzzo ITALY	69
2011	Monteraponi Chianti Classico Sangiovese Chianti ITALY	85
2010	Enzo Boglietti Langhe Nebbiolo La Morra ITALY	95

VINI DOLCI · DESSERT WINE



NV	Chambers Rutherglen Muscat Rutherglen VIC	10 40
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DRINKS

LOCAL BEER 6

CARLTON DRAUGHT VIC
VICTORIA BITTER VIC
CASCADE PREMIUM LIGHT TAS

PREMIUM BEER 7

JAMES BOAG'S PREMIUM TAS
CROWN LAGER VIC

IMPORTED BEER 8

BIRRA MORETTI ITALY
MESSINA ITALY
NASTRO AZZURRO PERONI ITALY
MENEGBREA ITALY
STELLA ARTOIS BELGIUM
CORONA MEXICO

YARRA VALLEY 9

HARGREAVES HILL PALE ALE
NAPOLEONE & CO APPLE CIDER
NAPOLEONE & CO PEAR CIDER

SOFT DRINKS

COCA COLA, DIET COCA COLA,
SPRITE - GLASS 3.5 CARAFE 14
ARANCIATA ROSSA,
CHINOTTO, LIMONATA 3.5
ORANGE JUICE 4
LEMON LIME BITTERS 4
AQUA MINERALE 500_{ML} 6
AQUA NATURALE 1000_{ML} 6

COFFEE & TEA

ALL COFFEE AND TEA 3.5
NO SOY OR DECAF AVAILABLE
CAFFE CORETTO 6
BIMBICINO 0.5

SPIRITS & LIQUEURS 9

CHIVAS REGAL
JIM BEAM
BUNDABERG
TANQUERAY
JOSE CUERVO
BACARDI
JACK DANIELS
CANADIAN CLUB
BAILEYS
MALIBU
COINTREAU
D.O.M
FRANGELICO
JAGERMEISTER
KAHLUA
MIDORI
SAMBUCA BIANCO
SOUTHERN COMFORT
VODKA

DIGESTIVES 9

AMARO MONTENEGRO
APEROL
AVERNA
BORGHETTI
BRAULIO
CAMPARI
CYNAR
DISARONNO
GRAPPA
LIMONCELLO
MARTINI ROSSO
PUNT E MES
ROSSO ANTICO