

We invite you to share the Italian family tradition,  
enjoying as many of our specialties as you like.  
Buon Appetito!

## ANTIPASTI

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<b>Toasted Ciabatta Bread</b> with Garlic Herb Butter (v)	4.5
<b>Arancini Balls</b> with Grape Tomato Salsa (v)	12
<b>Warmed Olives</b> with Chilli & Garlic Confit (v)	10
<b>Chilli Dusted Calamari</b>	12
<b>Zucchini Flowers</b> filled with Ricotta & Spinaches (v)	14
<b>Mozzarella di Buffalo</b> & Vine Ripened Tomatoes, Basil & E.V. Olive Oil (v)	16
<b>Antipasto</b> Prosciutto Crudo, Soppressata, Provolone & Olives	18
<b>Mixed Entrees</b> if you wish to have a selection	

## PASTA Home made

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<b>Gnocchi</b> Home Made with Mozzarella di Buffalo, Parsley & Tomato Sugo (v)	28
<b>Ravioli</b> with Kumara, Provolone, Nutmeg & Sage Burnt Butter Sauce (v)	28
<b>Tagliatelle Calabrese</b> with Braised Pork Shank Ragù	28
<b>Linguine Seafood</b> with Tomato, Garlic, Chilly & White Wine	34
<b>Spaghettoni Crab</b> (Blue Swimmer) Grape Tomato, Garlic, Chilli, White Wine	32

## CARNE E PESCE

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<b>Confit of Duck Leg</b> with Herb Gnocchi & Caramelised Balsamic Pear (g*)	36
<b>Scotch Fillet</b> Char Grilled with Potato Mash, Cannelini Beans Braise (g)	34
<b>Barramundi</b> Pan Fried with Fregola, Celery, Leek Hearts & Greens	32
<b>Snapper</b> Pan Fried with Saffron Pappardelle, Peas, Capers & Butter Sauce	36
<b>Veal Cotoletta</b> Crumbed with Tomato, Herbs & Mozzarella di Buffalo	34

## CONTORNI

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<b>Steamed Broccolini</b> Garlic, E.V Olive Oil (v+g)	12
<b>Rocket &amp; Pear Salad</b> with Pecorino, Lemon & E.V Olive Oil (v+g)	12
<b>Tossed Leaf Salad</b> with Cucumbers & Home Made Red Wine Vinegar (v+g)	12
<b>J.F. Salad</b> Leaf Salad, Cucumer, Tomato, Red Onion, Lemon & Thyme	12
<b>Home Made Chips</b> with confit of Rosemary and Garlic (v+g)	12
<b>Sautéed Spinaches</b> with Garlic (v+g)	12

## DOLCI

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<b>Chocolate Fondant</b> with Strawberry Marsala, Vanilla Gelato (20 min)	14
<b>Buffalo Milk Gelato</b> with Berries & Yellow Gum Honey	14
<b>Tiramisù</b> with Shaved Perugino Chocolate	14
<b>Crumbled Apple</b> with Cinnamon Caramelised Almonds & Vanilla Gelato	14
<b>Cheese of the Day</b>	34
<b>Affogato</b> Coffee & Vanilla Gelato	9
<b>Affogato</b> Coffee & Vanilla Gelato <b>with Frangelico Liquor</b>	15

Allergic to gluten? ask for our **Gluten Free Menù**

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Open for Lunch Monday-Friday and Dinner Tuesday-Saturday  
 BYO Monday-Wednesday \$10 per 750 ml bottle corkage, not allowed for groups of 10 or more, wine only  
 (No Sparkling or Champagne).  
 Group of 10 or more: a service charge of 10% will be charge to your bill.  
 All Credit Card payments will incur a surcharge of 2%

## COCKTAILS

<b>Grey Goose Martini</b>	18
Grey Goose vodka stirred with Noily Prat French Vermouth. Served straight up and Garnished with a lemon twist or olives.	
<b>Italiano Royale</b>	16
For a perfect aperitivo moment, Martini Rosato mixed with Martini Prosecco and finished with a fresh citrus garnish.	
<b>Empire of Dreams</b>	16
A light tropical style drink, Bacardi, Apricot Brandy and pineapple shaken with fresh espresso beans for depth and earthiness and garnished with a rustic lime twist.	
<b>Bellini</b>	15
Unique fruit flavours of Peach puree topped with Martini Prosecco, a refreshing beginning to any evening.	
<b>Grey Goose le Fizz</b>	18
A combination of Grey Goose Vodka, fresh lime juice and St-Germain elderflower, served in a champagne flute and topped with chilled soda.	
<b>Amaretto Sour</b>	18
The Perfect combination of Amaretto Almond liqueur, a dash of egg white, Lemon juice and a sprinkle of sugar. Shaken and served short.	
<b>Mojito</b>	18
Fresh limes muddled with sugar and mint, Bacardi stirred with soda over ice. Served tall.	
<b>Ginger Spritz</b>	18
Grey Goose le Citron, Martini Bianco, fresh lemon & orange topped with ginger ale. Served tall.	
<b>Espresso Martini</b>	18
Grey Goose vodka, Crème de caffe Dekuyper, Vanilla and freshly brewed Espresso shaken until frothy. Served Martini style.	
<b>Negroni</b>	18
The classic pre dinner aperitif. An Old favourite Bombay Sapphire Gin, Campari and Martini Rosso. Served on the rocks.	

## BIBITE

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Juices	5
Soft Drinks	5
S.Pellegrino Natural Sparkling Mineral Water 750ml	8
Acqua Panna Natural Still Mineral Water 750ml	8

## BIRRE

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James Boag's Premium Light	6.5
Heineken	9
Peroni	9
Peroni Leggera (Low Carb)	9
Crown Lager	9
Monteith's Crushed Apple Cider 330ml	10
On Tap - Birra Moretti	10

## HOUSE SPIRITS

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Vodka	10
Whisky	10
Bourbon	10
Gin, Rum	10
Tequila	10

## BOLLICINE/SPARKLING

### Italian Sparkling

La Gioiosa, Superiore Prosecco DOCG, Veneto, Italy	12/48
NV Le Marchesine Extra Brut DOCG, Franciacorta, Italy	82
Caruso & Minini Sparkling Catarratto, Sicily, IT	85

### Piper Heidsieck

NV Piper-Heidsieck Brut, Reims France	18/100
2002 Piper Heidsieck Rare Millesime France	380

### Charles Heidsieck

NV Charles Heidsieck, Reims France	155
2000 Charles Heidsieck Vintage, Reims France	250
1999 Charles Heidsieck Rose, Reims France	280
1995 Charles Blanc de Millenaires, Reims France	440

### Billecart

NV Billecart Brut Reserve, Reims France	155
NV Billecart Rose, Reims France	231
NV Billecart Sous Bois, Reims France	220
2002 Billecart Nicolas - Francois, Reims France	600
2000 Billecart Elisabeth Salmon Rose, Reims France	600

### Louis Roederer

NV Louis Roederer, Reims France	175
2009 Louis Roederer Blanc de Blanc, Reims France	285
2006 Louis Roederer Brut Nature by Philippe Starck, Reims France	330
2007 Louis Roederer Cristal by Roederer, Reims France	595
2006 Louis Roederer Cristal Rosé by Roederer, Reims France	1500

### Pol Roger

NV Pol Roger, Brut Reserve	170
2004 Pol Roger, Brut Vintage	220

### Dom Perignon

1999 Dom Perignon Epernay, Reims France	595
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### Boutique Growers

Jacques Rousseaux Cuvee de Reserve, Reims, FR	145
Aspasie Brut Rose, Reims, FR	160
Herve Dubois Blanc de Blanc Grand Cru, Reims, FR	175

Please note that vintages and prices are subject to change without notice

## BIANCHI/WHITE

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### Riesling

2014 Robert Oatley Signature Series Riesling, Margaret River, WA	12/46
2013 Rockford Riesling, Eden Valley, SA	59
2015 Grosset 'Off Dry' Riesling, Clare Valley, SA	82

### Sauvignon Blanc

2015 Ara Single Estate Sauvignon Blanc, Marlborough, NZ	12/46
2014 Blue Pyrenees Sauvignon Blanc, Pyrenees, VIC	46
2015 Ranui Sauvignon Blanc, Marlborough, NZ	13/54

### Semillon/Sauvignon

2015 Pierro L.T.C., Margaret River, WA	85
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### Semillon

2015 Lisa McGuigan Wild Thing Semillon, Hunter Valley, NSW	46
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### Pinot Gris

2015 Ara Single Estate Pinot Gris, Marlborough, NZ	12/48
2015 Domain Road Pinot Gris, Central Otago, NZ	52

### Chardonnay

2014 Giesen Vineyard Selection, Hawkes Bay, NZ	12/46
2013 Scarborough Chardonnay, Hunter Valley, NSW	14/56
2014 Domaine Thomas Pouilly Fuissé, Bugundy, France	76
2015 Farr Rising Chardonnay, Geelong, VIC	88

### Italian White

2015 Cesari Pinot Grigio 'Due Torri' IGT, Veneto, Italy	12/46
2014 Cesari Soave 'Essere' DOC, Veneto, Italy	44
2014 Costantino Quarter Chardonnay Blend IGT, Sicily, Italy	58
2014 Nativ Greco di Tufo, DOCG, Campania, Italy	66

## ROSÉ

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### Rose

2014 Di Marco Malvanegra Rosato del Salento IGT, Puglia, Italy	12/46
2015 Bella Rouge, Barossa Valley, SA	48
2015 Alicante Bouchet, Barossa Valley, SA	55

## ROSSI/RED

### Pinot Noir

2015 Robert Oatley Signature Series Pinot Noir, Yarra Valley, VIC	12/46
2015 Lisa McGuigan, Adelaide Hills, SA	48
2015 Queally Musk Creek Pinot Noir, Mornington Peninsula, VIC	74
2014 Greystone Pinot Noir, Waipara Valley, NZ	78
2012 Domain Road Pinot Noir, Central Otago, NZ	92

### Merlot

2014 Round Two Merlot, Barossa Valley, SA	44
2010 Geoff Merrill Merlot, Wicham Park, McLaren Vale, SA	52

### Cabernet Sauvignon

2013 Blue Pyrenees Cab/Sav, Pyrenees, VIC	46
2012 McGuigan "The Shortlist" Cab/Sav, Coonawarra, SA	54
2013 Majella Cab/Sav, Coonawarra, SA	68

### Shiraz

2014 Robert Oatley Signature Series Shiraz, McLaren Vale, SA	12/46
2011 Lisa McGuigan Shiraz, Vanessa Vale, NSW	48
2015 Torbreck Woodcutter's Shiraz, Barossa Valley, SA	14/52
2012 McGuigan "Hand Made" Shiraz, Langhorne Creek, SA	76
2009 Geoff Merrill Reserve Shiraz, McLaren Vale, SA	88

### Blends

2014 CornuCopia Cabernet Merlot, WA	12/42
2014 Hancock & Hancock, McLaren Vale, SA	48
2013 Rockford Rod & Spur Shiraz/Cab, Barossa Valley, SA	92
2010 Torbreck 'The Steading', GSM, Barossa Valley, SA	92

### Italian Red

2015 Levantino Montepulciano d'Abruzzo DOC, Abruzzo, Italy	12/44
2012 Montoro e Selvole, Chianti Classico DOCG, Tuscany, Italy	52
2014 Tosca, Chianti, Valdiplatta, Italy	14/52
2013 Cascina Alberta Barbera d'Alba DOCG, Piedmont, Italy	62
2014 Rafae'l, Valpolicella Classico DOC, Italy	74
2012 Costantino Nono Cabernet Petit Verdot, Sicily, Italy	80
2010 Caruso e Minini, Syrah Riserva, Sicily, Italy	92
2011 Marina Cvetic, Montepulciano d'Abruzzo DOC, Abruzzo, Italy	96

## RESERVE LIST

### White Wine

2013 Yalumba 'The Vigilus' Voignier, Eden Valley, SA	72
2006 Lis Neris Gris Pinot Grigio, Friuli Venezia Giulia, Italy	94
2010 Tenuta Guado al Tasso Vermentino, Tuscany, Italy	84
2014 Michele Chiarlo Rovereto Gavi, Gavi, Italy	98
2013 Isole Olena Chardonnay, Tuscany, Italy	155
2009 Leeuwin Estate, Art Series Chardonnay, WA	130
2003 Rockford Local Growers, Semillion, Barossa Valley, SA	75
2005 Rockford Vine Vale Riesling, Barossa Valley, SA	98
2009 Scarborough, White Label Chardonnay, Hunter Valley, NSW	110

### Red Wine

2004 Torbreck 'The Factor' Shiraz, Barossa Valley, SA	160
2006 Torbreck 'The Steading' GSM, Barossa Valley, SA Magnum 1.5L	220
2010 Rockford Basket Press Shiraz, Barossa Valley, SA	220
2005 Rockford Basket Press Shiraz, Barossa Valley, SA	295
2012 Rockford Black Shiraz Disgorgement, Barossa Valley, SA	140
2009 Badia A Passignano Riserva Chianti Classico, Tuscany, Italy	135
2011 Proprietá Sperino 'Uvaggio' Lessona-Piedmonte, Italy	135
2011 Vasse Felix 'Heytesbury' Cabernet Blend, Margaret River, WA	146
2009 Isole Olena Cepparello, Tuscany, Italy	165
2010 Chateau Rahoul, Graves, Bordeaux, France	120
2005 Rockford Hoffmann Shiraz, Barossa Valley, SA	280