

ANTIPASTI

focaccia a piacere		
w/ sea salt, rosemary & evoo	df v	\$11.5
w/ olives & shaved parmesan	v	\$12.5

antipasto per due (for 2)	gf	
selection of italian cured meats - prosciutto san daniele, mortadella, bresaola, spicy salami - marinated olives, parmesan & artichokes alla romana		\$26.5

caprese con mozzarella di bufala	v gf	
vine ripened tomato, artisan buffalo mozzarella, basil & balsamic reduction & evoo		\$18.5

calamari fritti con rucola e mayonnaise al limone	df	
fried calamari w/ rocket & home made lemon mayonnaise	sm lg	\$18.5 \$24.5

carpaccio del giorno	gf	
carpaccio of the day		\$19.5

parmigiana di zucchini	v	
zucchini w/ bechamel, fior di latte, basil & confit cherry tomato		\$18.5

PASTA

gnocchi di zucca	v	
home made butternut pumpkin & potato gnocchi w/ sage & butter sauce & crushed amaretti biscuit		\$27.5

linguine marinara	df	
linguine w/ local prawns, clams & sea scallops, cherry tomato, zucchini, parsley & white wine		\$28.5

mafaldine con polpette al sugo		
waygu beef & pork meatballs, napoli, basil & shaved parmesan		\$27.5

pappardelle all’ anatra		
twice cooked duck & porcini mushroom ragu, parsley & thyme		\$28.5

risotto del giorno		
risotto of the day		\$27.5

gluten free pasta also available

SECONDI

porchetta arrosto		
slowly roasted rolled pork belly w/ herbs, baked cauliflower gratin, apple purée & balsamic reduction		\$32.0

guanciaie di manzo		
chianti braised angus beef cheeks w/ winter root vegetables on parmesan polenta		\$32.5

anatra confit	gf	
slowly cooked duck maryland w/ aromatic herbs, red wine jus served w/ potato parmesan mash & radicchio, pear & rocket salad		\$32.0

pesce del giorno		
fresh fish of the day		\$33.5

CONTORNI

patate alle erbe	df gf v	
roasted potatoes & lemon thyme		\$9.5

rucola pere e parmigiano	gf v	
rocket, pear & shaved parmesan w/ lemon oil		\$12.5

vegetali di stagione	v df gf	
vegetables of the day, lemon oil		\$11.0

insalata barbabietole rosse	v gf	
roasted beetroot, spinach, goats cheese & candied walnuts		\$12.5

patate fritte	v df	
potato fries		\$8.5

DOLCI

tiramisu di casa		
home made tiramisu		\$12.5

tortina di fichi		
home made sticky fig pudding w/ caramel sauce & vanilla bean ice cream		\$14.0

pannacotta al cioccolato e vaniglia	gf	
chocolate & vanilla pannacotta w/ wild berry compote		\$12.5

pizzetta dolce con nutella		
nutella, fresh strawberries & coconut w/ vanilla bean ice cream		\$14.5

selezione di formaggi per due (for 2)		
selection of italian cheeses served w/ fresh fruit, nuts, home made jam & crostini		\$22.5

PIZZERIA

our pizza dough is made w/ organic Italian flour

PIZZE ROSSE

margherita	v	
tomato, bocconcini, basil		\$20.5

capricciosa		
tomato, mozzarella, ham off the bone, mushroom, artichokes, black olives		\$24.5

salame		
tomato, mozzarella, asiago cheese, black olives, salami		\$24.0

prosciutto san daniele		
tomato, bocconcini cheese, basil, prosciutto san daniele		\$25.0

calzone		
folded pizza w/ bocconcini, ham, mushroom, tomato & basil		\$23.5

gamberi e rucola		
tomato, mozzarella, prawn, chilli, rocket		\$25.5

salsiccia piccante		
tomato, mozzarella, pork & fennel sausage, semi-dried tomato		\$24.0

PIZZE BIANCHE

numero uno*		
porcini mushrooms, bresaola, asiago cheese, rocket, shaved parmesan, truffle oil		\$26.5

capocollo*		
thinly sliced pork neck w/ gorgonzola, mozzarella, fresh pear, crushed toasted walnuts & rocket		\$24.5

mortadella e pistacchio*		
mortadella (italian cured sausage), pistacchio, mozzarella, fresh rocket, cherry tomatoes, shaved parmesan		\$25.5

ortolana	v	
mozzarella, roast pumpkin, zucchini, eggplant, capsicum, olives, goats cheese, basil		\$23.5

boscaiola		
porcini mushroom, salsiccia, mozzarella, asiago, rocket		\$25.5

funghi porcini	v	
mozzarella, porcini mushroom, fontina cheese, sage, truffle oil		\$24.0

patata		
bocconcini, mozzarella, potato, pancetta, rosemary		\$23.5

quattro formaggi	v	
four cheese - mozzarella, asiago, taleggio, gorgonzola, fresh sage		\$23.5

Mon/Tues all our pizzas are \$15 dine-in or takeaway, excluding pizzas with*
gluten free pizza bases available - \$3.50

OPEN Mon - Sun DINNER & Wed - Sun LUNCH

107 Latrobe Tce, Paddington, QLD 4064 (07) 3367 3111

15% surcharge applies to public holidays. Please pay your waiter at the table. One bill per table.
American Express incurs a 2% surcharge. Mastercard and Visa incur a 1.5% surcharge.

IMPORTANT NOTICE

We ask that all children be seated and supervised while dining with us, in respect to fellow guests and neighbouring businesses. We appreciate your understanding.

MENU D’ INVERNO

All our food takes time to prepare as we only use the freshest ingredients in our dishes.