

MENU



ANTIPASTI

HALF METRE ANTIPASTO BOARD (GFO) \$52
18 months aged Parma prosciutto, marinated olives, olive ascolane, arancini, bruschetta, roasted bread, spicy soppressa, buffalo caprese

CALAMARI FRITTI \$22
lightly fried calamari strips and thin French fries served with aioli

BURRATINA E PROSCIUTTO (GF) \$26
125 grams of fresh burrata, prosciutto di parma, and roasted sourdough bread

BRUSCHETTA CLASSICA \$18
mixed tomatoes, basil, olive oil, garlic, house made bread

GARLIC BREAD \$10 :

- PUFF BREAD
- SOURDOUGH BREAD

- add cheese \$4

OLIVE ASCOLANE \$17
beef & pork stuffed green olives, deep-fried, truffle mayo

BOWL OF CHIPS (GF) \$11
served with truffle mayo

1KG POT OF MUSSELS(GF) \$39
fresh mussels sautéed with garlic, white wine, black pepper and a touch of napoli sauce served with crispy bread
- half Kg \$29

NONNA 'S GOLDEN ARANCINI (V) \$16.5
rice balls with tomato, mozzarella cheese and eggplant served with pesto mayo on a rocket bed

PASTA & MAINS

CHICKEN SCALOPPINE AI FUNGHI \$32
chicken breast scaloppine with mixed wild mushroom sauce served with mixed green salad and roasted sourdough bread

RAVIOLI DELIZIA (V) \$33
delicate spinach and ricotta filled ravioli, sautéed in a light sauce of fresh cherry tomatoes, garlic, and fragrant basil. Topped with creamy stracciatella and a drizzle of balsamic glaze

LASAGNE \$32.5
baked egg pasta layered with bolognese sauce (pork and beef mince) bechamel, mozzarella and Parmesan cheese

NONNA 'S POLPETTE \$32
spaghetti tossed with our soft pork and beef meatballs slowly cooked in a rich napoli sauce

CARBONARA \$33
spaghetti made the Italian way with pancetta, Parmesan, egg yolk and cracked black pepper

BOLOGNESE \$34
fresh pappardelle with traditional bolognese sauce (pork and beef mince, red wine and tomato) and Parmesan cheese

TAGLIATELLE PRAWNS \$34
fresh tagliatelle with prawns, garlic, cherry tomato, parsley, white wine and a touch of Napoli

GNOCCHI AL DIAVOLO \$34
homemade potato gnocchi tossed with nduja(spicy Calabrian salami paste), sundried tomato and Napoli topped with stracciatella and crunchy breadcrumbs

SPAGHETTI VONGOLE \$34
spaghetti tossed with fresh clams, white wine, cherry tomato and parsley sauce

GNOCCHI TRUFFLE MUSHROOMS (V) \$32
Handmade gnocchi tossed with cream truffle and mushroom sauce

SPAGHETTI MARINARA \$38
spaghetti tossed with fresh seafood selection (mussels, clams, prawns, calamari, Moreton bay bugs) garlic, white wine and a touch of Napoli with parsley

GLUTEN FREE PASTA (short)
available \$5

PLEASE BE ADVISED:

that all food served in our premises can be contaminated with gluten, soy, seafood, nuts, milk. **Let us know if you have any allergies** and we will do our best to accommodate your needs, if you are celiac be advised that we can't guarantee a 100% gluten free meal as our environment is contaminated with wheat and flour.



PIZZAS

PROSCIUTTO \$32

mozzarella, cherry tomatoes, rocket, prosciutto, parmesan
- add burrata \$9

MARGHERITA (V) \$26

mozzarella, basil, evoo

CAPRICCIOSA \$31

mozzarella, ham, mushrooms, artichoke, olives, oregano
- add anchovies \$3

MAIALE PORCO \$31

mozzarella, ham, hot salami, italian sausage (add chilli oil)
- add nduja \$4

MARG ON STEROIDS (V) \$29

mozzarella, sun-dried tomatoes, stracciatella, basil
- add Buratta \$9

TARTUFO E FUNGHI (V) \$29

black truffle cream base, rocket, mushrooms, shaved
Parmesan
- add Buratta \$9

DIAVOLA \$28

mozzarella, hot salami or mild salami, basil, oregano, chilli oil

RUSTICA \$31

mozzarella, hot salami, mushrooms, shaved parmesan, basil

GAMBERO \$31

mozzarella, prawns, cherry tomatoes, zucchini, chilli oil

SAPORI DI PARMA \$32

mozzarella, cherry tomatoes, mushrooms, prosciutto,
basil, shaved parmesan
- add Buratta \$9

VEGETARIANA (V) \$28

mozzarella, eggplant, zucchini, sun dried tomatoes, red
onion, basil

CALABRESE \$29

San Marzano, mozzarella, roasted capsicum, italian sausage,
red onion

CHEESE LOVERS (V) \$30

mozzarella, gorgonzola, pecorino, fresh buffalo, shaved
parmesan, toasted walnuts
- add hot salami \$4 - add nduja \$4

MARINARA ORIGINALE (NO SEAFOOD) (VG) \$22

the first pizza ever invented: garlic, oregano, basil
- add Buratta \$9 - add anchovies \$3

Homemade **GLUTEN FREE PIZZA** base is available \$5.5

Vegan Cheese \$5 *Vegan option available

SALADS

INSALATA DI CALAMARI (GF) \$22

pan seared calamari on a bed of rocket, mixed olives,
cherry tomato and lemon dressing

INSALATA DI POLLO (GF) \$22

crunchy iceberg lettuce, poached chicken breast, roasted
pumpkin and crispy pepitas

CAPRESE DI BURATTA (V/GF) \$25

Burrata cheese served with Cherry tomato, rocket and
basil pesto and balsamic glaze

INSALATA (V/GF) \$11

crunchy iceberg lettuce, rocket and parmesan with lemon
dressing
- add Buratta \$9

KIDS

PIZZA

- MARGHERITA \$14
- HAM & CHEESE \$16
- HAWAIIAN \$16
- MILD SALAMI \$16
- BUNNY PIZZA \$16

PASTA \$14

SPAGHETTI OR SHORT PASTA

- BUTTER & PARMESAN
- NAPOLI
- BOLOGNESE

NUGGETS & CHIPS \$ 13

FISH & CHIPS \$ 14

DESSERT

CHECK OUR FRIDGE DISPLAY FOR MORE OPTIONS

CANNOLI | HOMEMADE TIRAMISU |
NUTELLA PIZZA

