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## SALADS & SIDES

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*Garlic & Herb Bread* \$7  
[VG]

*Marinated Olives* \$8  
Olives, fresh herbs, orange rind, chilli [VG/GF/V]

*Italian Potatoes* \$10  
Twice cooked crispy Italian Potatoes served with lemon mayo  
[VG/GF]

*Pesto's Salad* \$12  
Cherry tomato, onion, roquette, & bocconcini w/ house dressing [VG/GF]

*Roquette Pear & Parmesan Salad* \$12  
Roquette, pear & parmesan w/ house dressing [VG/GF]

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## DOLCE

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*Chocolate Semifreddo* \$15  
A light semi frozen Italian dessert, blueberry coulis, fresh fruits

*Coffee Tiramisu* \$14  
Layers of mascarpone, coffee dipped lady finger, marsala, & cocoa

*Mango & Vanilla Pannacotta* \$13  
Mango & vanilla flavoured pannacotta, fresh fruits

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VG- Vegetarian V - Vegan GF - Gluten free

VG0 - Vegetarian Option GFO - Gluten Free Option

Our food is prepared under mixed conditions, but we cater to almost all dietary requirements.

Please, let our friendly team member know of your preferences upon arrival.

Thank You!

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## ANTIPASTO

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*Burrata* \$19  
Burrata, heirloom tomatoes, cherry tomatoes, blood orange segments, basil extract & caramelised pecon [VG/GF]

*Zucchini Flowers* \$16  
Ricotta filling, grated parmesan, honey dressing, lemon mayo on the side (3pcs)  
[VG/GF]

*Polenta Chips* \$13  
Polenta, parmesan, lemon mayo on the side [VG/GF]

*Calamari* \$14  
Pineapple scored Calamari, herbed house gluten free flour, lemon & dill mayo  
[GF]

*Bruschetta Di Sopressa* \$15  
Crusty bread, mild Sopressa, onion, tomatoes, bocconcini, basil pesto & balsamic glaze [VGO]

*Arancini* \$15  
House - made pumpkin & peas Arancini balls served on tomato sugo and finished w/ freshly grated parmesan (2pcs) [VG]

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## PRIMO

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*Zuppa Crema Di Zucchine* \$15  
Cream of zucchini soup, bread on the side  
[VG/GFO]

*Tagliatelle Bolognese* \$23  
Slow cooked beef ragu bolognese tossed w/ fresh tagliatelle, parmesan, parsley, & finished w/ shaved parmesan [GFO]

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**PRIMO (CONTD)***Beef Lasagna* \$25

Baked layers of beef ragu bolognese, pasta, mozzarella, parmesan, béchamel & finished w/ shaved parmesan

*Prawn & Pesto Linguine* \$24

Linguine tossed w/ prawns, house-made basil pesto, cherry tomatoes, capers & roquette [VGO/GFO]

*Roast Duck Cappelletti* \$25

House-made Cappelletti stuffed w/ braised duck, porcini mushrooms tossed in tomato sugo; finished w/ shaved parmesan & basil extract

*Melanzana & Ricotta Lasagna* \$24

Baked layers of lasagna w/ eggplant, tomatoes, basil, ricotta, béchamel & finished w/ shaved parmesan and pine nuts [VG]

*Zucca Ravioli* \$25

House-made ravioli stuffed w/ pumpkin, ricotta, grana padano tossed in crispy sage & butter sauce, & finished w / amaretti & shaved parmesan [VG]

*Gnocchi Gorgonzola* \$24

House-made gnocchi tossed in creamy gorgonzola & prosciutto sauce, finished with prosciutto crisp & shaved parmesan [VGO]

*Sage Butter Gnocchi* \$24

House-made gnocchi pan-fried in sage butter w/ roasted eggplant & zucchini [VGO]

*Gnocchi Pomodoro Con Burrata* \$25

Gnocchi tossed in rustic tomato sugo and served w/ burrata on top; finished w/ basil extract [VGO]

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**PRIMO (CONTD)***Alfredo Alla Pollo* \$25

Tagliatelle and chicken tossed in traditional alfredo made w/ butter, pepper, pecorino & pesto's twist of mascarpone; served on rosemary & spinach pesto. [VGO/GFO]

*Traditional Carbonara* \$25

Spaghetti tossed w/ Guanciale, eggs, pecorino romano & pepper and finished w/ grated pecorino [VGO/GFO]

*Linguine Salmone* \$24

Linguine tossed w/ smoked salmon in creamy butter sauce & spinach [GFO]

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**SECONDI***Veal Saltimbocca Alla Romana* \$28

Veal wrapped in prosciutto pan fried in sage butter served w/ side of parsley mash, pan sauce & dutch carrots

*Chicken Cotoletta* \$26

Chicken breast crumbed with house seasoning w/ italian potatoes & garden salad

*Herb Butter Basa* \$26

Crumbed basa fillets pan-fried in butter and served w/ broccolini, carrot puree & a lemon wedge

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## RED WINE

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<i>Alexander Hill Shiraz</i> Preston, VIC. Wine of Australia	\$12/36
<i>Serafino McLaren Vale Shiraz</i> 2021, South Australia, Wine of Australia	\$18/55
<i>Bericanto Pinot Noir</i> 2020, Wine of Italy	\$16/45
<i>Howard Park Pinot Noir</i> 2023 Flint Rock, Western Australia, Australia	\$18/55
<i>Fantini Sangiovese</i> 2023, Ortona(CH) -Italia, Wine of Italy	\$16/45
<i>Doncamillo Sangiovese Cabernet Sauvignon</i> 2022, Ortona(CH) - Italia, Wine of Italy	\$18/58

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## WHITE WINE

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<i>Alexander Hill Chardonnay</i> Preston, VIC. Wine of Australia	\$12/36
<i>Pasqua Rosato Puglia</i> 2022, Rosè Wine, Wine of Italy	\$14/40
<i>Pasque Pinot Grigio</i> 2023, Wine of Italy	\$16/45

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## WHITE WINE

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*The Echidna Semillon Sauvignon Blanc* \$12/36  
Preston, VIC. Wine of Australia

*Pasqua 'Party Like An Italian' Prosecco* \$40  
Sparkling Wine, Verona - Italia, Wine of Italy

*Taylor Ferguson Prosecco* \$14  
Sparkling Wine; Preston, Australia

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## DESSERT WINE

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*Serafino McLaren Vale Goose Island Moscato* \$14/40  
2022, South Australia, Wine of Australia

*Di Giorgia Lucindale Botrytis Semillion* \$14/40  
2018, South Australia, Wine of Australia

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## BEER

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*Peroni Nastro Azzurro* \$06  
*Menabrea Bionda Premium Lager Biella* \$07  
*Corona* \$06

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## COCKTAIL

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*Bellini* \$16  
Peach Purée, Prosecco

*Aperol Spiritz* \$15  
Aperol, prosecco, sparkling water

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## MOCKTAIL

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*Peach Beer* \$15  
Peach Purée, mint, lemon juice, ginger beer

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## NON-ALCOHOLIC

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*Soft Drinks* \$5  
Coke, Coke Zero

*Bundaberg* \$5  
Lemon Lime Bitters, Ginger Beer

*Water* \$5  
Sparkling

*Tea/Coffee* \$4.5  
Black, Green, Chamomile, English Breakfast/ Espresso, Long Black