



Pasta

GORGONZOLA GNOCCHI

House made potato gnocchi with Gorgonzola cheese in a mascarpone cream sauce.
\$ 33.00

BUTTERNUT PUMPKIN GNOCCHI

Woodfired butternut pumpkin in a mascarpone cream sauce with house made potato gnocchi.
\$33.00 v/g

PENNE AL'AMATRICIANA

Napoli sauce with salami, pancetta roasted capsicum, olives, garlic and fresh chili.
\$ 30.00

LINGUINE MARINARA

Fresh chili, garlic, spring onions, olive oil tossed with sautéed prawns, scallops and white fish.
Resting on a steamed Blue Swimmer Crab.
\$ 49.00

PAPPARDELLE RAGU

Braised Tasmania Lamb shoulder with oregano, tomato, red wine and slow cooked in the wood fire oven.
\$ 33.00

FUSILLI POLO FUNGI

Pan seared strips of Tasmanian Chicken Breast with sautéed Portabella Mushrooms, basil pesto and a splash of cream topped with toasted pine nuts.
\$ 33.00

TRADITIONAL BEEF LASAGNA

Blackwood ridge pork and Beef mince slowly cooked with Italian herbs and tomatoes layered with béchamel and sheets of fresh pasta. Topped with Napoli sauce and a parmesan blend.
\$ 34.00

BROCCOLINI AGLIO OLIO

Steamed broccolini tossed in extra virgin olive oil, garlic, Chili, fresh herbs and spaghetti.
\$ 28.00 V .v/g

GAMBERI RISSOTO

Prawn cutlets, chorizo with fresh peas with a napoli spiced arborio rice and crispy pepperoni
\$35.00 g/f

GLUTEN FREE PASTA

\$5.00