



SNACK MENU

- **Arancino Bolognese or Vegetarian GF \$9,50**
- **Vrasciole (croquettes):2 beef, 2 potato and rice \$14**
- **Pizza Margherita 12' \$19**
- **Chips w house seasoning & mayo GF \$8,50**
- **Ham and cheese croissant \$12,50**

ENTREE

- **Good old classic Garlic Bread V \$ 11,50**
- **Focaccia barese (olives and cherry tomato) w fresh stracciatella cheese V \$14,50**
- **Antipasto plate \$ 27**
- **Fritto di mare (mix of calamari, whitebait and sardines, semolina coated and fried) w mint mayo \$24**
- **Olive all'Ascolana (meat stuffed, crumbed and fried green olives) \$17,50**

KIDS MENU

- **Spaghetti w Napoli or Bolognese sauce \$13**
- **Chicken strips w chips & sauce \$ 12,50**
- **Cheese pizza \$ 19**



SNACK MENU

- **Arancino Bolognese or Vegetarian GF \$9,50**
- **Vrasciole (croquettes):2 beef, 2 potato and rice \$14**
- **Pizza Margherita 12' \$19**
- **Chips w house seasoning & mayo GF \$8,50**
- **Ham and cheese croissant \$12,50**

ENTREE

- **Good old classic Garlic Bread V \$ 11,50**
- **Focaccia barese (olives and cherry tomato) w fresh stracciatella cheese V \$14,50**
- **Antipasto plate \$ 27**
- **Fritto di mare (mix of calamari, whitebait and sardines, semolina coated and fried) w mint mayo \$24**
- **Olive all'Ascolana (meat stuffed, crumbed and fried green olives) \$17,50**

KIDS MENU

- **Spaghetti w Napoli or Bolognese sauce \$13**
- **Chicken strips w chips & sauce \$ 12,50**
- **Cheese pizza \$ 19**



Mains:

- ***Gnocchi burnt butter & sage V \$26***
- ***Gnocchi alla Sorrentina w tomato basil sugo, fresh mozzarella, parmesan V \$30***
- ***Fettucine amatriciana with guanciale and pecorino cheese \$27,50***
- ***Lemon and prawns Risotto GF \$29,50***
- ***Spaghetti aglio, olio e peperoncino (Vegan) \$21***
- ***Lamb ragu Fusilli \$31***
- ***Chilli prawns Spaghetti \$27.50***
- ***Barramundi pistachio crumbed served w cold caponata & onions agrodolce GF \$34***

SIDES : Mixed green salad \$12,50 Chips \$8,50

Types of pasta available: Spaghetti, fusilli, rigatoni, fettuccine, gnocchi (All homemade)

Gf pasta available +\$3

Tomato sugo (vegan) and beef ragu always available



Mains:

- ***Gnocchi burnt butter & sage V \$26***
- ***Gnocchi alla Sorrentina w tomato basil sugo, fresh mozzarella, parmesan V \$30***
- ***Fettucine amatriciana with guanciale and chilli pecorino \$27,50***
- ***Lemon and Prawns Risotto GF \$29,50***
- ***Spaghetti aglio, olio e peperoncino (Vegan) \$21***
- ***Lamb ragu Fusilli \$31***
- ***Chilli prawns spaghetti \$27.50***
- ***Barramundi pistachio crumbed served w cold caponata & onions agrodolce GF \$34***

SIDES : Mixed green salad \$12,50 Chips \$8,50

Types of pasta available: Spaghetti, fusilli, rigatoni, fettuccine, gnocchi (all homemade)

Gf pasta available +\$3

Tomato sugo (vegan) and beef ragu always available



Desserts/Sweets

- ***Traditional cannolo filled with sweet ricotta, chocolate chips and crushed pistachio \$6***
- ***Sweet croissant - nutella, custard or jam \$9,50 – Pistachio \$ 11,50***
- ***Gelato scoop \$4***
Blueberry millefoglie (different layers of flaky puff pastry with blueberry coulis and Italian style custard)CAMEL version also available \$13,50
- ***Classic Tiramisu’ \$ 13***
- ***GF shortbread tart with either cannolo topping or custard and fruit \$9***
- ****Tartufo Gelato either Classic, pistachio or white coconut \$12***
- ***Affogato \$16***

****Unlike other Italian tartufi, you don’t need a pig to find this one! Named after its resemblance to the highly coveted truffle, the tartufo di Pizzo is a cocoa-dusted chocolate-and-hazelnut ice cream bombe, filled with chocolate sauce***



Desserts/Sweets

- ***Traditional cannolo filled with sweet ricotta, chocolate chips and crushed pistachio \$6***
- ***Sweet croissant -nutella, custard or jam \$9,50 – Pistachio \$ 11,50***
- ***Gelato scoop \$ 4***
Blueberry millefoglie (different layers of flaky puff pastry with blueberry coulis and Italian style custard)caramel version also available \$13,50
- ***Classic Tiramisu’ \$ 13***
- ***GF shortbread tart with either cannolo topping or custard and fruit \$9***
- ****Tartufo Gelato either Classic, pistachio or white coconut \$12***
- ***Affogato \$16***

****Unlike other Italian tartufi, you don’t need a pig to find this one! Named after its resemblance to the highly coveted truffle, the tartufo Gelato is a cocoa-dusted chocolate-and-hazelnut ice cream bombe, filled with chocolate sauce***