



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



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 \$ 10,50***
- ***Focaccia barese (olives and cherry tomato) w fresh stracciatella cheese V \$13,50***
- ***Antipasto plate \$ 26***
- ***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 \$12***
- ***Chicken strips w chips & sauce \$ 12,50***
- ***Cheese pizza \$ 19***

PIZZA MENU

MARGHERITA: Crushed tomatoes, mozzarella, basil, V \$19

GARLIC & CHEESE: Confit garlic, mozzarella,
parmesan, oregano V \$19

CAPRICCIOSA: Crushed tomatoes, mozzarella, ham, olives,
artichokes, mushrooms, \$24

CALABRA: Nduja and tomato sauce, mozzarella, salami, olives,
roasted capsicums, oregano \$24

4 FORMAGGI: mozzarella, pecorino, parmesan, gorgonzola V
\$25

FUNGOSA : truffle and porcini base, mozzarella, swiss
mushies, parmesan chips V \$25

ORTOLANA: zucchini base, mozzarella, grilled
eggplants, capsicums, cherry tomatoes, V \$23

GAMBERETTI: zucchini base, mozzarella, citrus marinated
prawns, cherry tomatoes, \$26



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 blueberry \$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***