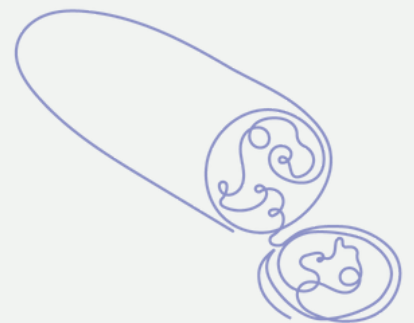




DeVINO

WINE AND SALUMI



ENOTECA MENU

VINO. APERITIVO. SALUMI.

July 2026 | Monthly wine list | Weekly tasting menu available separately

VINI AL CALICE



BOLLICINE

BUFFON - PROSECCO SUPERIORE D.O.C.G. EXTRA DRY

150ml \$16

Fine bubbles, white peach and a soft, easy aperitivo finish.

VILLA - EMOZIONE FRANCIACORTA D.O.C.G. BRUT ORGANIC

150ml \$26

Elegant traditional-method sparkling with citrus, brioche and a fine bead.

ROSATO

MADONNA DELLE VITTORIE - LAGREIN KRETZER D.O.P.

150ml \$22

Bright rosato with wild strawberry, red currant and refreshing alpine lift.

BIANCHI

BORGIO MOLINO - PINOT GRIGIO D.O.C. VENEZIA

150ml \$15

Light, crisp and clean with pear, citrus and a dry finish.

BUFFON - MANZONI BIANCO I.G.P. MARCA TREVIGIANA

150ml \$19

Floral, fresh and lightly aromatic with apple and white blossom.

ROSSI

BORGIO MOLINO - CABERNET SAUVIGNON D.O.C. VENEZIA

150ml \$17

Blackcurrant, soft spice and a smooth, easy-drinking finish.

CORTE ADAMI - VALPOLICELLA SUPERIORE D.O.C.

150ml \$22

Juicy cherry, gentle spice and savoury depth.

GIRO D'ITALIA \$28

Three 75ml pours chosen from *VINI AL CALICE* to travel from north to south. Add a MINI TAGLIERE for **\$14**.

BOTTLE SERVICE

Choose any wine bottle from our shelves and enjoy in store. Bottle shelf price + **\$18**. Add a MINI TAGLIERE for **\$30** total.

NON SOLO VINO

Prefer a beer or soft drink? Choose any chilled beer or soft drink from our fridge. Shelf price + **\$3** dine-in.

WEEKLY WINE TASTING

3 x 50ml \$15

See the separate weekly tasting menu for this week's three wines and matched bites. This selection changes every Friday.

L'APERITIVO



PICCOLI MORSI

OLIVE & TARALLI

Marinated olives with crunchy Italian taralli.

PANE, EVOO & BALSAMIC

Fresh bread with extra virgin olive oil and aged balsamic.

STRACCIATELLA, EVOO & PANE

Creamy buffalo stracciatella, black pepper, EVOO and bread.

SALUME DEL GIORNO

A generous tasting of today's featured sliced cured meat.

FORMAGGIO DEL GIORNO

One featured cheese with bread.

TAGLIERE PER UNO

Aperitivo for one: two salumi, one cheese, marinated vegetables, bread and a sweet finish.

L'ORA DELL'APERITIVO

\$25

Selected Italian wine or spritz, olives, taralli and one salume.

An easy, complete aperitivo without committing to a full board.

Available Monday to Friday - 4pm to 6pm only

TAGLIERI DA CONDIVIDERE

TAGLIERE PICCOLO

\$50

For two to three: two cheeses, three sliced meats, one dip, marinated vegetables, nuts, fruit, bread and a sweet treat.

TAGLIERE MEDIO

\$75

For four to five: three cheeses, four sliced meats, two dips, marinated vegetables, nuts, fruit and bread.

TAGLIERE GRANDE

\$110

For eight to ten: four cheeses, five sliced meats, dips, marinated and fresh vegetables, nuts, fruit, bread and a sweet treat.

TAGLIERE FORMAGGI

\$50

Three cheeses, one dip, marinated vegetables, nuts, fruit, bread and a sweet treat.

TAGLIERE VEGANO

\$55

Two vegan cheeses, one dip, pickled and fresh vegetables, nuts, fruit, bread and a sweet treat.

PROSCIUTTO DI PARMA & BUFALA

\$70

Prosciutto di Parma, buffalo mozzarella, cherry tomatoes, EVOO and fresh bread.

BRUSCHETTA TRICOLORE

\$40

Fresh bread with seasoned cherry tomatoes, EVOO, salt and oregano.

EXTRA BREAD OR CRACKERS \$5 | GF OPTION \$5



PANINI DIVINI



MORTAZZA PARTY

Mortadella, fresh buffalo mozzarella and crushed pistachios.

Take Away **\$18.50** | Dine-in **\$20.50**

SOPRATTUTTO

Sopressa, fire-grilled capsicums and shaved pecorino.

Take Away **\$17.50** | Dine-in **\$19.50**

BRESAOLA BOOM

Bresaola, buffalo stracciatella, EVOO and black pepper.

Take Away **\$18.50** | Dine-in **\$20.50**

FRESCO (V)

Fresh buffalo mozzarella, tomatoes and lettuce.

Take Away **\$16.50** | Dine-in **\$18.50**

SAPORI DI COPPA

Coppa, brie and caramelised onion.

Take Away **\$17.50** | Dine-in **\$19.50**

VIVA LA FIG

Prosciutto crudo, shaved Grana Padano, truffle mayo, fig jam and balsamic glaze.

Take Away **\$18.50** | Dine-in **\$20.50**

BELLOPORKO

Porchetta, Asiago cheese, rocket and mayo.

Take Away **\$17.50** | Dine-in **\$19.50**

MARE

Smoked salmon, cream cheese and lettuce.

Take Away **\$16.50** | Dine-in **\$18.50**

PIATTI LEGGERI

BRESAOLA, WALNUT & GRANA

Sliced bread, air-dried bresaola, rocket, shaved Grana Padano, walnuts and EVOO.

\$20

PROSCIUTTO, STRACCIATELLA & PEAR CROSTINO

Toasted sourdough, Prosciutto di Parma, stracciatella, sliced pear and balsamic glaze.

\$20

THE "ROASTED" BRUSCHETTA

Toasted sourdough with sweet roasted peppers, crumbled feta and dried oregano.

\$20

ADD EXTRA CURED MEAT \$5 | ADD ½ BUFFALO MOZZARELLA OR BRIE \$6

Dine-in prices include table service, crockery and venue service.
Takeaway prices apply to items packaged for consumption off-premises.



APERITIVI E DOLCI

APERITIVI

APERITIVO SPRITZ

Select, Aperol, Campari, P31, Mandarin, Raspberry or Limoncello.

HUGO SPRITZ

Elderflower liqueur, prosecco and soda: floral, light and refreshing.

NEGRONI

Campari, red vermouth and gin: bold, rich and bittersweet.

MONTENEGRONI

Montenegro, Select Aperitivo and gin: smoother and more herbaceous.

VERMOUTH & SODA

Italian vermouth over ice with soda and a citrus garnish.

AMARI

ROTATING AMARI SELECTION

Traditional herbal liqueurs served over ice. Ask our team for today's options.

SENZA ALCOL

CRODINO SPRITZ

A refreshing Italian non-alcoholic aperitivo with a balanced bittersweet finish.

ALTINA

Yuzu Spritz or La Vie En Rose.

LA DOLCE VITA

DEVINO HOMEMADE TIRAMISU

Classic mascarpone, coffee and cocoa.

PISTACHIO TIRAMISU

Our creamy pistachio version of the Italian classic.

AFFOGATO AL CAFFÈ

Vanilla gelato drowned in hot espresso.

Add Amaretto + \$4

MINI CANNOLI

1x \$2.50 | 5x \$10 | 10x \$20

Filled to order with ricotta cream, finished with pistachio or chocolate.

FINISH THE ITALIAN WAY \$12

Ask us to match an amaro, grappa or dessert wine to your tiramisù or cannoli.

The best final glass is often the one you did not plan to order.

