

ANTIPASTI (STARTERS)



PANE ALL'AGLIO Homemade garlic bread with confit garlic and Caciocavallo cheese (V)	15
OSTRICHE 6/12 Freshly shucked market oysters, aged cabernet mignonette (GF)	27/54
BRUSCHETTA Pane de casa, confit cherry tomatoes, stracciatella cheese (V)	17
ARANCINI (5 pcs) Zucchini arancini, gorgonzola, salsa verde aioli, ricotta salata (V)	20
MARINATED OLIVES Homemade marinated olives, confit lemon, capsicum (VG) (GF)	14
FRITTO MISTO Prawns, calamari and market fish lightly fried in semolina, lemon aioli	24
BURRATA AL TARTUFO Truffle burrata, yellow heirloom tomato coulis, blood orange blossom honey, carasau bread (V) (GF)	23
POLPETTE (4pcs) Homemade beef and pork meatballs, parmesan, Napoli sauce	22
POLPO Fremantle octopus, nduja pesto, confit potatoes (GF)	27

CONTORNI E INSALATINE (SIDES AND SALADS)

RUCOLA CON GRANA Rocket salad, pear, Grana Padano, semi-dried tomatoes, walnuts, aged lemon balsamic dressing, vincotto (VG) (GF)	16
CAPRESE Tomato, buffalo mozzarella, basil, aged basalmic, EVOO (V) (GF)	18
FRIES Shoestring fries, tomato sauce (VG)	13

RISOTTO & GNOCCHI

Our risotto, is made with the authentional Carnaroli risotto rice, and follow the traditional "al dente"italian recipe

GAMBERI E ZUCCHINE  Carnaroli rice risotto, prawns, zucchini, zucchini purée, prawn bisque, confit garlic, chilli (GF)	38
ALLA MONZESE Carnaroli rice risotto, Italian pork sausage with fennel, Barolo red wine, saffron and parmesan stock, topped with stracciatella cheese (GF)	35
GNOCCHI AL POMODORO GIALLO Home made ricotta gnocchi, yellow heirloom tomatoes, hint of chilli, stracciatella cheese, basil (V)	36

LE PASTE (PASTAS)



TAGLIATELLE CARBONARA Fresh egg tagliatelle pasta tossed in a creamy sauce with pancetta, mushrooms, confit garlic, Parmigiano Reggiano, egg yolk Add chicken +\$5	34
SPAGHETTI BOLOGNESE Traditional house-made beef Bolognese with shaved parmesan	33
RIGATONI AL PESTO Rigatoni with fresh basil pesto, topped with toasted pine nuts and Parmigiano Reggiano (V)	32
LASAGNA DI GRANCHIO Blue swimmer crab, prawns, Napoli sauce, ricotta, lemon pangrattato	37
SPAGHETTI VONGOLE  Vongole (clams), prawn bisque, cherry tomatoes, white wine, confit garlic, chilli, lemon pangrattato	39
CASONCELLI ALLA BERGAMASCA Stuffed pasta with pork mince, parsley and parmesan served with a sage brown butter emulsion and pancetta	36

SECONDI PIATTI (MAINS)



Sous vide- Food is seasoned and cooked at controlled temperature for 6-8 hrs producing tender, juicy, full of flavor and nutritious meat.

SALMONE SICILIANO Fresh salmon, caponata (eggplant, tomato, olives ragu), salsa verde (GF)	40
GUANCIALE DI MANZO Sous vide braised beef cheek with a Chianti red wine sauce, served on sweet potato-carrot mash and seasonal vegetables (GF)	41
BRASATO D’AGNELLO Sous vide cooked lamb shoulder with a Barolo red wine sauce served with a creamy polenta and seasonal vegetables (GF)	40
POLLO ALLA CACCIATORA Classic Italian chicken Maryland stew with tomatoes, capsicum, olives, capers, served with a creamy polenta (GF)	39



BAMBINI (KIDS MENU UNDER9)

SPAGHETTI BOLOGNESE	15
HAM & CHEESE PIZZA or CHEESE & TOMATO PIZZA	15
SERVE OF CHIPS	13
ICE CREAM - with chocolate sauce	6

PIZZA - NAPOLI BASE PIZZAS

Our gourmet pizzas are hand stretched and cooked in traditional clay oven. Please bear with us when the restaurant is busy. We use only the highest quality, fresh Australian & Italian ingredients.

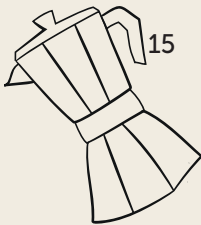
Gluten free bases also available on request, \$5.50 extra.

MARGHERITA Fior di latte mozzarella cheese, bufala, Parmesan, basil (V)	27
AMANTI DELLA CARNE Fior di latte mozzarella, pancetta, ham, chorizo, pepperoni, mushrooms, red onions Add chicken +\$5	33
DIAVOLA  Fior di latte mozzarella, pepperoni, Nduja	29
GAMBERI E ZUCCHINE  Fior di latte mozzarella, prawns, zucchini, chilli paste, stracciatella cheese	35
BBQ POLLO Fior di latte mozzarella, chicken, chorizo, red onions, BBQ sauce, parsley	32
HAWAIIANA Fior di latte mozzarella, ham, pineapple, oregano	29
ORTOLANA Yellow tomato base, grilled zucchini, eggplant, capsicum, red onions, basil, olive oil (VG)	28
SALMONE AFFUMICATO Ricotta-lemon base, smoked salmon, capers, dill, fresh rocket	36

DOLCE (DESSERTS)

AFFOGATO Espresso coffee and your choice of liqueur poured over vanila ice cream Liqueur : Frangelico, Tia Maria or Nocello hazelnut	18
TIRAMISU Velvety chocolate, Kahlua, mascarpone mousse & coffee-soaked sponge fingers	16
TORTA CAPRESE Italian flourless (using almond meal) chocolate torte served with pistachio gelato (GF)	16
PANNA COTTA Vanilla panna cotta with basil, summer berries coulis, feuilletine	15

GELATO Italian artisan gelato 3 scoops - daily selection (GF)	15
---	----



Full dessert menu available, ask your wait staff 😊

Please advise your wait staff of any food allergies.
No menu alteration.
Credit card surcharge applies. No split check.

GF-Gluten Free / V-Vegetarian / VG-Vegan



COCKTAILS - \$21

SIGNATURE APERITIVI

Your choice of Aperol or Limoncello Spritz.
Prosecco, soda, aromatic bitters

LEMON FRUILI

Vodka, lemon Sorbet, strawberry purée, prosecco & lemon juice

GIULIA'S PINA COLADA

White Rum, pineapple juice, Malibu & coconut sorbet

LYCHEE & COCONUT MARTINI

Vodka, Malibu, lychee liqueur, lychee juice & coconut cream

KAFFIR MARTINI

Gin infused kaffir lime, aperol, falemum & lime juice

MANGO DAIQUIRI

Bacardi rum, triple sec, lemon juice & frozen mango

PASSIONFRUIT & LYCHEE CAIPIROSKA

Vodka, passionfruit pulp, lychee juice, lime and sugar

INK G&T

Ink gin, blueberries, elderflower tonic water & dehydrated lime

CLASSIC or CHILLI MARGARITA

(Chilli) infused tequila, triple sec, lemon juice, lime & sugar

ARANCIATA NOJITO (mocktail \$14)

Aranciata rossa, mint, fresh lime, soda water, aromatic bitters

SUNSET SPRITZ (mocktail \$14)

Orange juice, San bitters, tonic and soda water, rosemary

Mocktails & Classic cocktails available on request

BEERS

James Boags premium light 9 2.9% Lager, TAS	Corona 4.5% Pale Lager, Mexico	11
Somersby Apple Cider 4.5%, Denmark	10 Stone & Wood Pacific Ale 4.4% Byron bay, NSW	13
Brookvale Union 4% Ginger beer NSW	12 Peroni Red 4.7% Lager, Italy	13
Peroni Nastro Azzurro 0.0% (no alcohol) Lager, Italy	8 Baladin Craft Nazionale (Blonde Ale) 6.5% Piozzo (Piedmont) - Italy	15
Balter XPA 5.0%, Currumbin QLD	13 Baladin Belgian amber ale 8% Piozzo (Piedmont) - Italy	14

TAP BEERS

Birra Moretti L'autentica	400ml or 500ml	12/14
Stella Artois	330ml or 500ml	11/14

SOFT DRINKS & WATER

LLB, Coke, Zero, Sprite, Lift, OJ, Apple Juice	6
San Pellegrino Lemonata-Chinotto-Aranciata Rossa	8
San Pellegrino / Aqua Pana 500ml / 1000ml	8 / 12

WINES

Scan for more
wines and order
with our friendly staff



SPARKLING

TAYLOR FERGUSON PROSECCO

King Valley, VIC

12 / 58

PASQUA MILLESIMATO SPARKLING ROSE

Treviso, Italy

13 / 62

SETAGE CANEVEL SUPERIORE DOCG

Valdobbiadene, Italy

90

CHAMPAGNE

MOET & CHANDON

Épernay, France

145

WHITE WINE

EM'S TABLE ORGANIC RIESLING

Clare Valley, SA

12 / 58

PASQUA DELLE VENEZIE PINOT GRIGIO DOC

Veneto, Italy

13 / 61

LAWSON'S DRY HILLS PINOT GRIS

Marlborough, NZ

13 / 63

TEN ROCKS SAUVIGNON BLANC

Marlborough, NZ

13 / 60

HASELGROVE 'STAFF' CHARDONNAY

Adelaide hills, SA

14 / 67

SMIDGE 'HOUDINI' SAUVIGNON BLANC

Adelaide Hills, SA

75

GRUNER VELTLINER SHINING ROCK

Adelaide hills, SA

115

HEY FRENCH BIANCO IGT

Sicily, Italy

135

ROSE

PASQUA 11 MINUTES

Veneto, Italy

12 / 59

LES PERSIENNES

Languedoc, France

16 / 75

RED

LAWSON'S DRY HILLS PINOT NOIR

Marlborough, NZ

14 / 68

HASELGROVE 'SWITCH' GSM

McLaren Vale, SA

13 / 60

SMIDGE 'ADAMO' SHIRAZ

Barossa Valley, SA

14 / 69

NUGAN 'ALCIRA' CAB/SAV

Coonawarra, SA

13 / 64

FANTINI D'ABRUZZO MONTEPULCIANO DOC

Abruzzo, Italy

12 / 59

TENUTE ROSSETTI CHIANTI CLASSICO DOCG

Tuscany, Italy

14 / 64

MACAW CREEK MALBEC/SHIRAZ

Clare Valley, SA

67

JJ HAHN 'REGINALD' SHIRAZ/CAB

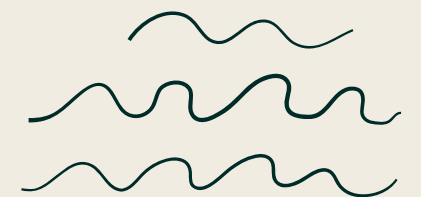
Barossa Valley, SA

72

MASI 'CAMPOFIORIN' ROSSO DEL VERONESE IGT

Acerenza, Italy

95



KITCHEN&BAR