

PANE

Focaccia with cherry tomatoes (V, VG, DF) - \$6

Fried garlic bread – our signature deep fried garlic bread (V) - \$12

ANTIPASTO

Warm marinated olives – with citrus and rosemary (VG, GF, DF, V) - \$6

Arancini – pea and mushroom with truffle mayo (V) - \$12

Calamari – flour dusted, fried, served with lemon and aioli - \$18

Wagyu Bresaola Carpaccio–with rocket, shaved parmesan and aged balsamic (GF) -\$18

Caprese Salad – ripened tomato, buffalo mozzarella, basil, evo, dehydrated black olives (V, GF, VGO) - \$14

Antipasto (for 2-4pax) – selection of cured meats, cheese and marinated vegetables and olives (GFO, DFO) - \$30

PASTA

Pork and Fennel Lasagna -Layers of slow cooked Pork and fennel sausage ragu, with bechamel and mozzarella, served with a side green salad - \$26



MENU

PASTA

Mac n cheese –Peroni infused cheese sauce finished with bacon crumb (VO) - \$22

Spaghetti with prawns – Local prawns, cherry tomatoes, garlic, chilli, white wine, lemon zest and parsley – (DF, GFO) \$29

Pappardelle with Duck Ragu –slow cooked duck, with aromatic herbs and shaved parmesan - (DFO, GFO) \$28

Rigatoni caponata – Sicilian style, fried eggplant, cherry tomato, raisins, pine nuts, basil, crispy capers. Finished with salted sheets ricotta (optional) - (V, VGO, DFO, GFO) \$22

Gnocchi with Sausage in creamy truffle sauce – Italian pork sausage cooked with truffle paste and cream - (GFO) \$26

Gnocchi Sorrentina - Baked potato gnocchi in rich tomato sugo with smoked mozzarella and parmesan - (V, DFO) \$22

Gluten Free pasta available at an additional cost

SALAD/SIDES

Chips - with rosemary salt - \$8 (GF, DF, VG)

Chips– with bolognese, parmesan cheese poutine style (GF,VO) -\$12

Mixed leaf salad – with white balsamic vinegar, pecorino and hazelnuts - \$10

Rocket Salad – with shaved parmesan, lemon oil dressing and pear - \$10

Roasted Pumpkin Salad, with rocket, caramelised balsamic onion salad and toasted pine nuts (VE) - \$12

DOLCI

Strawberry tiramisu - with strawberries, mascarpone, sponge finger biscuits, hazelnuts and dark chocolate - \$12

Sorbet Trio – a scoop of lemon, mango and raspberry sorbets (GF, VG) - \$12

Cannoli – filled and sweetened sheep ricotta and chopped chocolate, finished with pistachios and glazed maraschino cherries - \$6.50 each

V - Vegetarian | VG - Vegan | GF - Gluten Free |
VO - Vegetarian Option | VGO - Vegan Option |
GFO - Gluten Free Option
| DF - Dairy Free | DFO - Dairy Free Option