

## 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 – corn-starched 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

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



## MENU

### PASTA

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

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

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

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

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

Gluten Free pasta available at an additional cost

## SECONDI

Follow our specials board for limited offerings on Friday and Saturday nights

## 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, boysenberry and strawberry sorbets (GF, VG) - \$12

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