

ANTIPASTO / PANE

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

Deep Fried Garlic Bread (V) - \$12

Warm marinated olives – with citrus and rosemary (VG, GF, DF, V) - \$7

Arancini – pea and mushroom with truffle mayo (V) - \$13

Calamari – flour dusted, fried, served with lemon and aioli - \$13

Cured Meats

-Mortadella - \$11. Prosciutto di Parma - \$12.

-Salami - \$11.

Three Cheese Seasonal Plate - \$13

Baked Brie delight - oven baked brie, honey and hazelnuts - \$13

Marinated Sardines -served with herb salad and chargrilled bread - \$12

Antipasto (for 2-4pax) – selection of cured meats, cheese and marinated vegetables and olives (GFO, DFO) - \$38

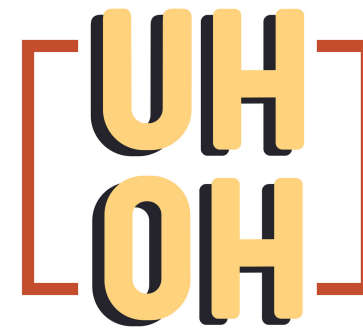
SALAD/SIDES

Chips - with rosemary salt - \$8 (GF, DF, VG) - add bolognese \$4

Caprese Salad – ripened tomato, buffalo mozzarella, basil, evo, dehydrated black olives (V, GF, VGO) - \$15

Mixed leaf salad – with white balsamic vinegar, pecorino and hazelnuts - \$12

Beetroot Salad - with spinach leaves, goats cheese, dill and candied walnuts - \$13



MENU

PASTA

Spaghetti Bolognese -Slow cooked Pork mince with fresh herbs and vegetables, topped with Parmesan - \$24

Pappardelle with Duck Ragu –slow cooked duck, with aromatic herbs and shaved parmesan - (DFO, GFO) \$29

Rigatoni Caponata – Sicilian style, fried eggplant, cherry tomato, raisins, pine nuts, basil, crispy capers. Finished with salted sheets ricotta (optional) - (V, VGO, DFO, GFO) \$24

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

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) \$23

Gluten Free pasta available

PIZZA

Margherita - Tomato, Fior di latte, EVO & basil - \$22

Diavola - Tomato, Hot Salami, EVO & basil - \$25

Prosciutto Di Parma + Burrata - Burrata, EVO, basil & Parma ham - \$27

Tartufo - Fior di latte, Fontal, mushrooms, truffle, EVO & basil - \$24

Add extra - Olives, Anchovies, Mozzarella, Prosciutto, Hot Pepperoni, Mushrooms - \$4 each

Add - Gluten Free bases \$4

DOLCI

Tim Tam Mi Su - Our take on the classic tiramisu, mascarpone cream layered with sponge finger biscuits soaked in coffee and crumbed Tim Tams - \$12

Cannoli – filled with sweetened sheep ricotta and chopped chocolate, finished with pistachios and glazed maraschino cherries - \$6 each

WEEKLY SPECIALS

Wednesday - 2 for 1 Pasta & Vino and Vinyl Night

Thursday - Pizza + Beer \$25

Friday & Saturday - 1/2 Price Whole Pizza's From 10:30pm

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