



ANTIPASTI

Pane e olive	12
Marinated olives, grilled ciabatta., extra virgin olive oil, balsamic vinegar VE	
Bruschetta	12
Tomato, onion, fresh basil, olive oil, vincotto & balsamic glaze (Serve of 2) VE	
Croquetta	14
Potato, spinach & cheese croquettes, gorgonzola sauce (Serve of 5) V	
Pane all'aglio	14
Ciabatta, garlic and parsley butter, mozzarella, grated parmesan V	
Arancini	14
Spinach, mushroom and cheese risotto balls, truffle oil, freshly grated parmesan V	
Calamari fritti	16
Crisp squid, aioli, pickled fennel & carrot salad, fresh lemon, parsley	
Antipasti board Served with grilled bread, giardiniera & olives	
Beef eye pastrami 50g	14
Ventricina della nonna 50g	14
Prosciutto di Parma 50g	15
Mistura All three 30g each	30
Add Gorgonzola	8

PASTA E SECONDI

Ravioli	26
Eggplant ravioli, spinach & basil pesto, cherry tomato, pine nuts, olive oil V	
Gnocchi gorgonzola	26
Grape cherry tomato, spinach, roast walnuts, crema di gorgonzola, parsley V	
Linguine al ragu	27
Egg pasta, traditional slow cooked beef sauce, black olives, parmesan, parsley	
Agnolotti	27
Veal ravioli, mushrooms, red wine jus, pine nuts, garlic, truffle oil, parmesan GF	
Spaghettoni frutti di mare	30
Prawns, scallops, garlic, fresh chilli, cherry tomato sugo, capers	

SECONDI mains

Pollo alla griglia	32
Char-grilled chicken breast, porcini risotto, olive oil, fennel & orange salad GF	
Agnello	36
Lamb shoulder, pumpkin puree, char grilled broccolini, almonds, rosemary red wine jus GF	
Pesci del Giorno	36
Fish of the day served with zucchini, cherry tomato, capers, olive oil, garlic broccolini & fresh lemon GF	
La Bistecca	38
250g Scotch fillet, served with your choice of roast potatoes or chips , red wine jus, greens	
PIZZE gourmet pizza	
Funghi e tartufo	28
Mushrooms, cherry tomato, mozzarella, truffle infused oil & parmesan V	
Parma	28
Sliced prosciutto di Parma, fresh rocket, parmesan & olive oil	
Calabrese	28
Salami , fire roast peppers, bocconcini, mozzarella, chilli infused oil & fresh parsley	
Sarda	30
Chilli & garlic marinated prawns, cherry tomato, parsley, olive oil, mozzarella	

CONTORNI sides

Patate roast potatoes, rosemary salt, black pepper & olive oil	12
Rucola Rocket, parmigiano, toasted walnuts, Italian dressing V/GF	12
Broccolini Char-grilled broccolini, olive oil, salt flakes & fresh lemon VE/G	12
Patatine Chips with freshly grated parmesan truffle infused oil & parsley V	9



V: Vegetarian, GF: Gluten free, DF: Dairy Free N: Nuts,
VEO: Vegan option, GFO: Gluten free option