

PRIMI

Pane (VE/GFO/DF)	8
Grilled bread, drizzled with extra virgin olive oil, sea salt flakes, marinated tomatoes.	
Pane all'aglio (V)	14
Grilled bread, baked with garlic butter & mozzarella cheese, topped with parmesan cheese, fresh parsley & olive oil.	
Olive Marinate (VE/GFO/DF)	14
Italian style marinated olives, with grilled bread, extra virgin olive oil & Aceto balsamico.	
Arancini (V)	18
Porcini risotto balls, served with basil napolitana sauce topped with parmesan cheese, fresh parsley, black truffle infused olive oil & pickled wild mushrooms.	
Polpette al Sugo (N)	18
Italian style meatballs, basil & tomato sauce, roasted pine nuts, shaved parmesan & fresh parsley. Add Spaghetti +8	
Calamari Fritti (GF)	20
Crispy squid, chilli, parsley, lemon, served with carrot and fennel salad.	
Bruschetta (GFO)	22
Slices of San Daniele prosciutto, sundried tomatoes on grilled bread with black truffle infused ricotta. Fresh parsley, parmesan & extra virgin olive oil.	
Burrata (V)	25
La Delizia burrata, served with grilled bread, Italian style marinated olives, fresh cracked pepper & sea salt flakes.	
Mistura Platter	45
Mushroom arancini, crispy squid, bocconcini, Asiago cheese, Italian style marinated olives, pickled vegetables, grilled bread, smoky mayo, basil & tomato sauce, rocket, parmesan & cherry tomato salad.	

PASTA & PIZZA

All our pizzas are made in-house with 24-hour fermented dough using Caputo flour & Italian San Marzano tomato sauce.

Tagliatelle alla Puttanesca (V)	28
Black olives, capers, fresh chilli, garlic, parsley, tomatoes, parmesan & olive oil. Add anchovies +2	
Agnolotti (VE)	30
Eggplant & tomato filled pasta with napolitana sauce, truffle oil, roasted almonds & fresh parsley.	
Ravioli al Ragu Bolognese	32
Four cheese filled pasta, ground beef, carrots, onions, celery, wine & tomato sauce.	
Seafood Tortelloni	35
Prawns & scallop filled pasta, dill, garlic, cream & wine.	
Gnocchi al Gorgonzola (V)	30
Hand-cut potato pasta, Gorgonzola cheese, roasted garlic, chilli, spinach, cream, parsley & roasted walnuts. Add prawns +6	
Chicken & Almond Tortellini (N)	30
Chicken & almond filled pasta with pancetta, garlic & sundried tomatoes.	
Spaghetti alla Toscana	38
Prawns, garlic, sundried tomato, spinach, white wine, cream & house-made chilli sauce.	
Margherita	26
Roma tomatoes, basil, mozzarella, black pepper, oregano & San Marzano tomato sauce.	
Salami	28
Salami, roasted sweet capsicum, chilli oil, parsley, mozzarella & San Marzano tomato sauce.	
Anchovies	28
Marinated salted anchovies, olives, buffalo bocconcini, mozzarella & San Marzano tomato sauce.	
Quattro formaggi	28
Mozzarella, Gorgonzola, buffalo bocconcini, parmigiano & San Marzano tomato sauce.	
Parma	29
San Daniele prosciutto, mozzarella, fresh rocket & San Marzano tomato sauce.	

SECONDI

Pollo alla Romana (GFO) 35

Traditional chicken, pancetta, chilli, green peppers & capers stew. Served with grilled bread.

Salmone (GF) 45

Crispy skin salmon, roast & fried potatoes, char-grill broccolini, braised fennel, fresh chilli, marinated cherry tomatoes, olive oil, fresh parsley & lemon.

Cotoletta d'Agnello (GF) 48

Grilled lamb cutlets, roast pumpkin puree, medley tomatoes, chargrilled broccolini & gremolata

Bistecca (GF) 55

300gr WA scotch fillet served with your choice of roast potatoes or chips, fresh salad & gremolata.

Julio's Insalata (V/GF/N) 24

Roasted walnuts, cannellini beans, feta cheese, roast pumpkin, cherry tomatoes, pickled fennel, carrot, mixed lettuce & Italian dressing.

Add grilled chicken / smoked salmon +6

CONTORNI

Patatine (V) 10

Potato chips, coated with grated parmesan, truffle-infused olive oil & fresh parsley, served with aioli.

Patate (V/GF) 10

Roasted potatoes, olive oil & fresh parsley

Broccolini (VE/GF) 12

Char-grilled, olive oil, roasted hazelnuts, lemon & salt flakes

Insalata Mista (VE/GF) 12

Mix green leaves, cherry tomatoes, carrot, pickled fennel, cucumber & Italian dressing

Spaghetti all'Olio (VE) 12

Spaghetti, extra virgin olive oil & fresh parsley.

DOLCE

Budino al cioccolato (V) 15

Rich & smooth Italian-style chocolate & amaretto pudding served with ice-cream.

Cannoli Siciliani (V) 18

Three deep-fried pastry shell filled with sweet ricotta cream, icing sugar, pistachio dust & Maraschino cherry.

Tiramisu (V) 15

Ladyfingers soaked in espresso and rum, sweet mascarpone cream & cocoa powder

Affogato (V/GF) 12

Espresso & ice-cream

Add your favourite liquor - Frangelico, Kahlua or Baileys +8

Espresso Martini Affogato (V/GF) 20

Espresso, vanilla bean gelato, vodka, Kahlua

VINI DOLCI

Alkoomi Gordon Cut Semillon, Frankland River 8.5 | 40

Tim Adams Botrytis Riesling, Clare Valley SA 9 | 50

Mount Horrock Cordon Cut Riesling, Clare Valley SA 10 | 65

*(V) Vegetarian, (GF) Gluten-free, (DF) Dairy Free, (N) Nuts, (VE) Vegan
(VEO) Vegan option, (GFO) Gluten free option*

We are a **cashless venue, apologies for any inconvenience*