

ANTIPASTI

- garlic bread** / toasted focaccia, garlic butter \$10
- house focaccia** / balsamic, oil, sea salt \$9
- aged prosciutto** / buffalo mozzarella, focaccia, olives \$15



ENTREES

- woodfired ballooned bread** / burrata, olive tapenade, nduja & capsicum cream, rocket & pistachio pesto \$22
- bruschetta alla pomodoro** / toasted house focaccia, semi dried & fresh tomato, red onion, basil, burrata, balsamic \$18
- chilli garlic aus tiger prawn** / wine, stock, bisque, house focaccia \$23
- chargrilled pacific octopus** / capsicum cream, nduja, micro herb \$21

PASTA & RISSOTTO

- pappardelle alla boscaiola tradizionale** / tomato, cream, guanciale, wild mushroom, fennel sausage, garlic, onion \$28
- ragù toscano** / pork and fennel mince, beef short rib, white bean, san marzano tomato \$28
- spaghetti ai gamberetti e vongole** / aus tiger prawn, little neck clam, chilli, bisque, san marzano tomato \$34
- pappardelle alla napoli** / fresh house napoli sauce, cherry tomato, basil, parmigiano and buffalo mozzarella \$27
- risotto alla zucca e pollo** / chicken, pumpkin sage, chicken stock, white wine, parmesan and micro herbs \$28
- rigatoni puttanesca marinara** / nz green mussel, aus tiger prawn, little neck clam, braised octopus, fennel, san marzano tomato \$37

MAIN

- veal backstrap scallopini** / wild mushroom, garlic & white wine sauce, ev olive oil mash, broccolini \$38
- medaglione di controfiletto** / 300g medallion of sirloin steak, ev olive oil mash, broccolini, salsa verde \$41
- pollo alla cacciatora** / bone in, skin on chicken thigh, olive, anchovy, red wine chicken stock, mushrooms, capsicum and fennel \$34

SALAD

- wild rocket & pear** / parmesan, ev olive oil, salt, lemon \$15
- white bean and roast pumpkin** / rocket, broccolini, almond, balsamic and ev dressing \$15

KIDS

- spaghetti bolognese** / spaghetti pasta paired with pork, beef and veal ragu \$15
- spaghetti boscaiola** / spaghetti pasta coated in a creamy boscaiola sauce \$15
- spaghetti with napoli sauce** / with parmesan \$13
- cheese pizza** / napoli sauce \$13
- ham and cheese pizza** / napoli sauce \$14
- ham and pineapple pizza** / napoli sauce \$15

we pride ourselves on keeping things fresh with a constantly rotating menu, be sure to check the specials board for what's new and delicious today.

15% PUBLIC HOLIDAY SURCHARGE APPLIES

PIZZA

traditional italian biga dough, wood-fired for flavour



margherita / san marzano tomato, fior di latte, basil \$24

thirroul /garlic oil base, ricotta, fior di latte, potato, rosemary \$24

calabrian hot salami / san marzano tomato, fior di latte, hot salami \$25

napoli / san marzano tomato, fior di latte, olive, anchovies, caper, oregano \$25

diavola / san marzano tomato, fior di latte, hot salami, capsicum, red onion, olive, chilli flake \$25

grande / san marzano tomato, fior di latte, hot salami, prosciutto, mushroom, capsicum, red onion, olive, parmesan \$27

prosciutto / san marzano tomato, fior di latte, buffalo mozzarella, prosciutto, chilli flake, rocket, basil \$27

vegetariana / san marzano tomato, fior di latte, eggplant, mushroom, red onion, olive, capsicum, baby spinach, semi-dried tomato \$25

prawn & chorizo / san marzano tomato, fior di latte, prawn, chorizo, red onion, parmesan, rocket \$27

mezzaluna vinos (half calzone) / folded half filled with a house cheese blend of ricotta, buffalo mozzarella and provolone with hot salami. open half topped with san marzano tomato, fior di latte, prawn, prosciutto, rocket and parmesan \$29

bbq meat / bbq base, fior di latte, house smoked brisket, ham, hot salami, guanciale \$27

ham and pineapple / san marzano tomato, fior di latte, ham, pineapple \$25

DESSERT

pistachio pizza / sweet italian pistachio spread base, topped with pistachio gelato and toasted pistachio \$19

nutella pizza / nutella spread base, topped with strawberry and cream, ideal for sharing \$19

gelato / locally crafted, authentic italian gelato, made using exclusively selected italian and australian quality products

affogato - mouth-watering, sweet spread and gelato perfectly balanced with espresso - \$10
add a shot of your favourite liqueur - \$5

choose from

authentic

hazelnut nutella affogato

pistachio affogato

biscoff affogato