

# ANTIPASTI

- garlic bread** / toasted focaccia, garlic butter \$10 (V)
- house focaccia** / balsamic, oil, sea salt \$9 (V)
- 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 (V)
- chilli garlic aus tiger prawn** / wine, stock, bisque, house focaccia \$23 (A)
- chargrilled pacific octopus** / capsicum cream, nduja, micro herb \$21 (I)

# 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 (M)
- pappardelle alla napoli** / fresh house napoli sauce, cherry tomato, basil, parmigiano and buffalo mozzarella \$27 (V)
- 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 (M)

# MAIN

- veal backstrap scallopini** / wild mushroom, garlic & white wine sauce, ev olive oil mash, broccolini \$38
- 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 (V)
- white bean and roast pumpkin** / rocket, broccolini, almond, balsamic and ev dressing \$15 (V)

# 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 (V)
- cheese pizza** / napoli sauce \$13 (V)
- ham and cheese pizza** / napoli sauce \$14
- ham and pineapple pizza** / napoli sauce \$15

GLUTEN FREE	GF
VEGETARIAN	V
SEAFOOD MIXED ORIGIN	M
SEAFOOD AUSTRALIAN	A
SEAFOOD IMPORTED	I

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 (V)

**thirroul** /garlic oil base, ricotta, fior di latte, potato, rosemary \$24 (V)

**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 (V)

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

**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**

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