



ANTIPASTI

We recommend our house baked focaccia with your own selection of cured meats, marinated olives, cheeses and preserved vegetables to share...

Hot Crusty Rosemary Focaccia Sea Salt - Baked Daily	8
Marinated Olives	8.5
Cherry Tomatoes with Dressing	10
Burrata	12.5
Fresh Mozzarella (locally produced)	12.5
Cantabrico Anchovies	12
Char-Grilled Vegetable, Roasted Garlic, Thyme	11
Sauteed Mushrooms	10
Mortadella	9.5
Parma Prosciutto	17
House Smoked Salmon	16
Ricotta	12
Wagyu Bresaola	24
Semi Dried Tomatoes	12
Rocket Parmigiano, Balsamic Glaze	12
<i>Choose a selection to share - or let us choose for you...</i>	
For 2 – 3 Antipasti Platter Focaccia, Olives, Cherry Tomato, Burrata, Parma Prosciutto	55

SALAD

House Smoked Flaked Salmon Pomegranate, Capers, Olives, Cherry Tomatoes, Baby Spinach, Red Onion, Aged Balsamic, Tahini Dressing, EVOO	27
Wagyu Bresaola Baby Rocket, Candied Walnuts, Caramelised Onion, Garlic Infused EVOO, Reggiano Parmesan, Balsamic Glaze	29
Char-Grilled Vegetable Roasted Pumpkin and Capsicum, Grilled Eggplant, Mixed Lettuce, Focaccia Croutons, Honey Mustard Dressing, Parmesan Pecorino Crumble	24
Caprese Fresh Bufalo Mozzarella, Tomato, Basil, Black Ligurian Olives EVOO	25
Slow Roasted Beetroot & Salted Ricotta Baby Spinach, Zucchini, Fresh Bufalo Mozzarella, Shaved Fennel, Parmesan Pecorino Crumble, Balsamic Glaze, EVOO	27
Rocket and Parmesan with Citronette Dressing	15

PIZZA

All our ingredients are of the highest quality, whether locally sourced or imported from Italy, starting with the highest grade imported flour for our pizza dough which undergoes a careful blending and maturation process over 3 days before being ready for our 400 degree stone bed ovens.

Margherita	22
San Marzano Tomato Sauce, Fior di Latte Mozzarella, Basil, EVOO	
Regina	26
San Marzano Tomato Sauce, Fior di Latte Mozzarella, Fresh Bufalo Mozzarella, Cherry Tomato, Basil, EVO	
Milano	25
San Marzano Tomato Sauce, Fior di Latte Mozzarella, Mild Soppressa Salami	
Diavola	26
San Marzano Tomato Sauce, Fior di Latte Mozzarella, Anduja Sausage, Spicy Cacciatore, Gorgonzola, Caramelised Onion	
Capricciosa	26
San Marzano Tomato Sauce, Fior di Latte Mozzarella, Double Smoked Ham, Artichoke, Olives, Button Mushrooms	
Parma	29
San Marzano Tomato Sauce, Fior di Latte Mozzarella, Parma Prosciutto, Rocket, Fresh Burrata	
Wagyu Bresaola	28
San Marzano Tomato Sauce, Fior di Latte Mozzarella, Wagyu Bresaola, Shaved Parmigiano Reggiano, Balsamic Glaze	
Porcini	27
Porcini, Mushroom Mix, Fontina, Grana Padano, Cherry Tomato, Rocket, Truffle Oil	
Grilled Vegetables	26
San Marzano Tomato Sauce, Fior di Latte Mozzarella, Zucchini, Eggplant, Capsicum, Caramelised Onion	
Pacchia	27
San Marzano Tomato Sauce, Cantabrico Anchovies, Cherry Tomato, Capers, Basil, Tapenade	

Gluten Free base available for any pizza +6

Vegan Cheese +7

PASTA

All our Pastas are extruded/hand made in house with Free Range Eggs, 100% Imported Flour combined with 50% Semola di Grano Duro (double ground fine semolina - for a grainy sauce absorbing texture).

Spaghetti Alla Chitarra - Thick square-cut long pasta

Arrabbiata 26
Spicy San Marzano Tomato Sauce, Garlic, Pecorino Romano, Parsley, EVOO

Speck and Mushroom 28
Mixed Mushrooms, Speck Della Valtellina (Cured Smoked Pork Belly), Mustard, Grana Padano, Thyme

Bolognese 26
Slow Cooked Mince in San Marzano Tomato Sauce, Bay Leaves, Black Pepper, Grana Padano, EVOO

Pappardelle - Wide ribbon long pasta

Amatriciana 28
Crispy Cured Pork, San Marzano Tomato Sauce, White Wine Reduction, Chili Peppers, Pecorino Romano

Garlic Chili Prawn 32
King Prawns, Parsley Garlic Lemon Zest Citronette (Emulsion), Cherry Tomatoes, Fresh Chilli, EVOO

Porcini 29
Porcini Mushroom, Brandy, Thyme, Garlic, Parsley, Grana Padano, Truffle Oil

Paccheri - Large tube short pasta

Norma 27
Crisp Eggplant in Light Chili Tomato Sauce with Rosemary, Garlic, Ricotta Salata (Dry Salted Ricotta)

Ravioli - Hand made fillings in thin Pasta Dough

Puttanesca 28
Spinach Ricotta Ravioli with San Marzano Tomato Sauce, Cantabrico Anchovies, Olives, Grana Padano, Black Pepper, Fresh Basil, EVOO

DESSERT

Tiramisu	14
Panna cotta	14
Affogato	14
Gelato Chocolate/Mango/Strawberry	14
Affogato Hot Espresso poured over Vanilla Ice Cream W Amaretto +12	14