

# antipasti

<b>Pane all'aglio (v)</b>	16
Toasted sourdough bread (4 slices) rubbed with garlic and rosemary infused extra virgin olive oil	
<b>Bruschetta (v)</b>	18
Homemade toasted sourdough served with diced seasoned Tomatoes, sweet and sour red onion and basil oil	
<b>Crostino – Crema di ceci e prosciutto</b>	24
Toasted sourdough crostini with chickpea cream, prosciutto crudo, sundried tomato	
<b>Sarda Croccante</b>	18
Traditional crumbed sardines, served with a chilli, basil and garlic mayonnaise	
<b>Arancini di riso (v)</b>	18
Our famous cheese and spinach risotto balls crumbed and served with Napoli dipping sauce	
<b>Carpaccio di filetto (gf)</b>	21
Thinly sliced carpaccio of raw Harvey Angus eye fillet, cured with lemon juice and olive oil, served with parmesan cheese on wild rocket leaves	
<b>Calamari fritti</b>	17
Crispy salt and pepper squid with fresh rosemary and lemon	
<b>Tagliere di salumi (gfo)</b>	36/46
<i>Available in two sizes:</i>	
Selected cured meat platter of prosciutto, salame calabrese, coppa, salame milano, bocconcini, pecorino, provolone, artichokes, with house marinated olives and bread	

# pastas

all of our pastas  
are made in house  
daily

<b>Maccheroni Bolognese</b>	34
Homemade maccheroni pasta served in a classic beef and pork Bolognese sauce.	
<b>Campanelle al pesto di rucola</b>	34
Homemade campanelle pasta served in a rocket pesto with a seasoned anchovy crumble	
<b>Pappardelle al sugo D'agnello</b>	36
Handcut egg pasta with slow cooked lamb shoulder, white wine and cherry tomato sauce	
<b>Ravioli provolone e zucchini (v)</b>	36
Homemade pasta parcels stuffed with ricotta and provolone cheese, served in a delicate zucchini cream.	
<b>Gnocchi al parmigiano (v)</b>	35
Homemade potato gnocchi served in a parmesan cream with Balsamic red onion and amaretti crumble	
<b>Linguine con nduja</b>	38
Homemade linguine pasta tossed in a cherry tomato sauce with ricotta and nduja – a spicy pork sausage meat from Calabria	
<b>Tortelli ai funghi (v)</b>	36
Homemade pasta parcels with a porcini and forest mushroom filling, tossed in butter and sage	

# secondi

<b>Pesce del giorno (gf)</b>	40
Oven baked fish of the day, cherry tomato, olive and caper purée, served with a fennel, rocket, black olive, cherry tomato and orange salad.	
<b>Filetto di angus (gf)</b>	48
Prime grass-fed Angus eye fillet cooked to order and served with garlic and rosemary roast potatoes, with your choice of	
<ul style="list-style-type: none"><li>- green peppercorn sauce</li><li>- gorgonzola and walnut sauce</li></ul>	
Sauces are served on the side. Please allow up to 45 mins depending on cooking request.	
<b>Zampone (gfo)</b>	38
Traditional New Years' Eve dish of slow boiled pigs' trotter stuffed with Italian sausage, pancetta and vegetables, served on a bed of braised lentils with pancetta	

# sides

<b>Insalata verde (v/gf)</b>	16
Mixed salad leaves, carrot, red onion and tomato dressed with citronette	
<b>Patate al forno (v/gf)</b>	16
Oven roasted potatoes with garlic, rosemary and extra virgin olive oil	
<b>Melanzane Pizzaiola (v)</b>	18
Layers of grilled eggplant, parmesan, basil and tomato sauce	

**Please note that:**  
some of our dishes contain nuts and gluten -  
while we take precautions to minimise the risk of cross contamination,  
we cannot guarantee that our dishes are 100% allergen free.

A 15% surcharge applies on all public holidays

Dishes are designed as complete dishes & cannot be altered or substituted.  
If you have any special dietary requirements, please speak to a member of our team.