

# antipasti

<b>Pane all'aglio (v)</b> Toasted sourdough bread rubbed with garlic and rosemary infused extra virgin olive oil	12
<b>Insalata caprese (v/gf)</b> A salad of Italian buffalo mozzarella cheese with cherry tomatoes	22
<b>Bruschetta al pomodoro (v)</b> Traditional Italian bruschetta with toasted sourdough, tomato, garlic, extra virgin olive oil and basil	18
<b>Sarda Croccante</b> Traditional crumbed sardines, served with a chilli, basil and garlic mayonnaise	16
<b>Arancini di riso (v)</b> Our famous cheese and spinach risotto balls crumbed and served with Napoli dipping sauce	18
<b>Carpaccio di filetto (gf)</b> Thinly sliced carpaccio of raw Harvey Angus eye fillet, cured with lemon juice and olive oil, served with parmesan cheese on wild rocket leaves	19
<b>Calamari fritti</b> Crispy salt and pepper squid with fresh rosemary and lemon	16
<b>Tagliere di salumi (gfo)</b> <i>Available in two sizes:</i>  Selected cured meat platter of prosciutto, pancetta, salame calabrese, coppa, salame Milano, bocconcini, pecorino, provolone, artichokes, with house marinated olives and bread	36/45

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**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.

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# pastas

all of our pastas  
are made in house  
daily

<b>Maccheroni pecorino e pancetta</b> Homemade maccheroni pasta served in a rich pecorino sauce with pancetta	35
<b>Casarecce alla Genovese</b> Homemade casarecce pasta in a traditional sauce from Naples of slow cooked beef chuck and onion	34
<b>Pappardelle al sugo D'agnello</b> Handcut egg pasta with slow cooked lamb shoulder, white wine and cherry tomato sauce	36
<b>Ravioli parmigiano e zucca (v)</b> Homemade pasta parcels stuffed with ricotta parmesan and thyme, served in a pumpkin cream	36
<b>Gnocchi della nonna (v)</b> Homemade potato gnocchi served in a pine-nut, basil and tomato sauce with fried eggplant and pecorino	35
<b>Linguine all'arrabbiata con Stracciatella (v)</b> Homemade linguine pasta served in a spicy cherry tomato and stracciatella cheese sauce with pistachio	36
<b>Tortelli ai funghi (v)</b> Homemade pasta parcels with a porcini and forest mushroom filling, tossed in butter and sage	35

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a 15% surcharge applies on all public holidays

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# secondi

<b>Pesce del giorno (gfo)</b> Oven baked fish of the day served with cherry tomato, Black olive and capers	40
<b>Filetto di angus (gf)</b> 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>	48
Sauces are served on the side. Please allow up to 45 mins depending on cooking request.	
<b>Zampone (gfo)</b> 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	38
<h1>sides</h1>	
<b>Insalata verde (v/gf)</b> Mixed salad leaves dressed with citronette	15
<b>Patate al forno (v/gf)</b> Oven roasted potatoes with garlic, rosemary and extra virgin olive oil	15
<b>Zucchine gratinate (v)</b> Baked zucchini slice covered in a seasoned breadcrumb with a gorgonzola sauce	16

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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.

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