

antipasti

Pane all’aglio (v) (df) 16
Toasted sourdough bread (4 slices) rubbed with garlic and rosemary infused extra virgin olive oil

Bruschetta al Pomodoro (v) (df) 24
Traditional homemade fresh bread topped with local fresh tomatoes, garlic and fresh basil

Sarda croccante (df) (A) 24
Traditional crumbed Fremantle sardines, served with a mixed leaves and red onion salad with a garlic and paprika mousse

Arancini di riso (v) 22
Our famous cheese and spinach risotto balls (3 arancini) crumbed and served in Napoli sauce with grated parmesan

Carpaccio di filetto (gf) (dfo) 28
Thinly sliced carpaccio of raw Harvey Angus beef eye fillet, seasoned and cured, with parmesan cheese and balsamic vinegar reduction on wild rocket leaves

Calamari fritti (df) (I) 23
Crispy salt and pepper squid with fresh rosemary and lemon, served with a garlic, chilli and basil aioli

Tagliere di salumi (gfo) 45/65
Available in two sizes:

Chef’s Selection of cured meat platter served with bocconcini, pecorino, provolone cheese, artichokes, house marinated olives and fresh homemade bread.

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.

pasta

all of our pastas
are made in house
daily

Maccheroni alla Bolognese (df) 36
Homemade maccheroni pasta served in a rich slow cooked beef and tomato sauce

Casarecce salsiccia e funghi (vo) 37
Homemade casarecce pasta served in a creamy mushroom sauce and traditional Italian pork sausage

Pappardelle al sugo d’agnello (df) 39
Handcut egg pasta in a rich, slow cooked ragú of lamb shoulder, white wine and cherry tomato

Ravioli ricotta e spinaci (v) 38
Homemade egg pasta parcels filled with ricotta and spinach, served in a cherry tomato sauce

Gnocchi al Parmigiano (v) (gfo) 36
Homemade egg and potato gnocchi served in a parmesan cream with sun dried tomato pesto, toasted pinenuts.

Linguine alle zucchini e gamberi (A) 39
Homemade linguine pasta served in a delicate zucchini sauce with prawns

Tortelli ai funghi (v) (dfo) 38
Homemade egg pasta parcels with a porcini and forest mushroom filling, tossed in a delicate butter and sage sauce

(v) Vegetarian (gf) Gluten free (df) Dairy free (gfo) Gluten free option (dfo) Dairy free option
(A) Australian (I) Imported (M) Mixed Origin

a 15% surcharge applies on all public holidays

secondi

Pesce del giorno (gf) (df) (A) 47
220g Oven baked WA barramundi with fennel, orange and mixed leaf salad, finished with a honey mustard sauce

Filetto di angus (gf) (dfo) 62
300g Prime grass-fed Angus eye fillet cooked to order and served with garlic and rosemary roast potatoes, cauliflower gratin with your choice of

- green peppercorn sauce
- gorgonzola and walnut sauce
- mushroom sauce

Sauces are served on the side. Please allow up to 45 mins depending on cooking request.

Polpo alla griglia (gf) (df) (A) 48
Slow-cooked Fremantle octopus tentacles, finished on the grill, with a mix of warm potatoes and eggplant, fresh cherry tomatoes, dressed with an aromatic chilli and garlic oil

Zampone (gfo) (df) 42
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

Insalata verde (v) (gf) (df) 18
Mixed leaves salad, carrots, red onions and tomatoes dressed with citronette

Patate al forno (v) (gf) (df) 18
Oven roasted potatoes with garlic, rosemary and extra virgin olive oil

Melanzane Pizzaiola (v) (gf) (dfo) 22
Grilled eggplant, parmesan, basil and tomato sauce

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.