

antipasti

Pane all'aglio (v) Toasted sourdough bread rubbed with garlic and rosemary infused extra virgin olive oil	12
Insalata caprese (v) (gf) A salad of Italian buffalo mozzarella cheese with cherry tomatoes	22
Bruschetta al pomodoro (v) Traditional Italian bruschetta with toasted sourdough, tomato, garlic, extra virgin olive oil and basil	18
Polpette al Sugo Traditional Italian meatballs served in a rich Napoli sauce And toasted bread	20
Arancini di riso (v) Our famous cheese and spinach risotto balls crumbed and served with Napoli dipping sauce	18
Carpaccio di filetto (gf) 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
Calamari fritti Crispy salt and pepper squid with fresh rosemary and lemon	16
Tagliere di salumi (gfo) <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

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.

pastas

all of our pastas
are made in house
daily

Cavatelli salsiccia e funghi Homemade cavatelli pasta served in rich Italian sausage, mushroom and cream sauce	35
Casarecce alla Genovese Homemade casarecce pasta in a traditional sauce from Naples of slow cooked beef chuck and onion	34
Lasagna della nonna Homemade pasta sheets layered with traditional Bolognese, Béchamel and parmesan cheese	35
Ravioli ricotta e caprino (v) Homemade pasta parcels stuffed with ricotta and goats cheese tossed in butter, thyme and beetroot sauce	36
Gnocchi ai calamari Homemade potato gnocchi served in a spicy white wine and squid sauce	36
Linguine all'arrabbiata con stracciatella (v) Homemade linguine pasta served in a spicy cherry tomato and stracciatella cheese sauce with pistachio	36
Tortelli ai funghi (v) Homemade pasta parcels with a porcini and forest mushroom filling, tossed in butter and sage	35

a 15% surcharge applies on all public holidays

secondi

Pesce del giorno (gfo) Oven baked fish of the day served with cherry tomato, Black olive and capers	40
Filetto di angus (gf) Prime grass-fed Angus eye fillet cooked to order and served with garlic and rosemary roast potatoes, with your choice of. - green peppercorn sauce - gorgonzola and walnut sauce	48
Sauces are served on the side. Please allow up to 45 mins depending on cooking request.	
Zampone (gfo) 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

sides

Insalata verde (v/gf) Mixed salad leaves dressed with citronette	15
Patate al forno (v/gf) Oven roasted potatoes with garlic, rosemary and extra virgin olive oil	15
Caponata di verdure (v/gf) Traditional Sicilian dish made with seasonal vegetables, pine nuts and sultanas	18

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.
