

antipasti

Pane all'aglio (v) 16

Toasted sourdough bread (4 slices) rubbed with garlic and rosemary infused extra virgin olive oil

Insalata caprese (v/gf) 24

A salad of Italian buffalo mozzarella cheese with cherry tomatoes

Crostino 24

Homemade toasted sourdough, stracciatella, mortadella and pistachio

Sarda Croccante 18

Traditional crumbed sardines, served with a chilli, basil and garlic mayonnaise

Arancini di riso (v) 18

Our famous cheese and spinach risotto balls crumbed and served with Napoli dipping sauce

Carpaccio di filetto (gf) 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

Calamari fritti 17

Crispy salt and pepper squid with fresh rosemary and lemon

Tagliere di salumi (gfo) 36/46

Available in two sizes:

Selected cured meat platter of prosciutto, pancetta, 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

Tagliatelle Bolognese 34

Homemade tagliatelle pasta served in a classic beef and pork Bolognese sauce.

Casarecce al Cinghiale 36

Homemade casarecce pasta in a slow cooked wild boar, tomato, red wine, bay leaf and juniper berry sauce. A strongly flavoured, gamey dark meat with rich taste.

Pappardelle al sugo D'agnello 36

Handcut egg pasta with slow cooked lamb shoulder, white wine and cherry tomato sauce

Ravioli di pesce 36

Homemade pasta parcels stuffed with dory fish, served with a broccoli and chilli sauce

Gnocchi alla boscaiola 35

Homemade potato gnocchi served in a creamy sauce with ham, peas and mushroom

Linguine all'arrabbiata con Stracciatella (v) 36

Homemade linguine pasta served in a spicy cherry tomato and stracciatella cheese sauce with pistachio

Tortelli ai funghi (v) 36

Homemade pasta parcels with a porcini and forest mushroom filling, tossed in butter and sage

secondi

Pesce del giorno (gf) 40

Oven baked fish of the day with cherry tomato, olives and capers served with a fennel, rocket, black olive and orange salad.

Filetto di angus (gf) 48

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

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

Zampone (gfo) 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

Insalata verde (v/gf) 16

Mixed salad leaves dressed with citronette

Patate al forno (v/gf) 16

Oven roasted potatoes with garlic, rosemary and extra virgin olive oil

Melanzane Pizzaiola (v) 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.