

## House-made Breads

### **Pane di Casa v/vg 14**

Baby Ciabatta Loaf | Garlic Butter **or** Olive Oil & Balsamic

### **Bruschetta x2 v/vg 15**

Confit Cherry Tomatoes | Garlic | Basil Pesto | Rocket | Stracciatella | Basil | Balsamic Glaze

### **Focaccias 18**

**Focaccina** v/vegan Rosemary | Oregano | Celtic Salt | Garlic Oil | Evoo

**Rossa** v/vegan Napoli sauce | Garlic | Chilli | Oregano | Basil | Evoo

**Bianchetta** For di Latte | Garlic Oil | Oregano | Evoo

## House specialty ~ To share

### **Antipasti Platter 44 (for 2) 79 (for 4)**

Selection of Italian Cured Meats: San Daniele Prosciutto | Salami Piccante | Mortadella  
Nudini Mozzarella | Pickled Vegetables | Duck Pate | Dried Fruits  
White Anchovies | Guindilla Chilli Peppers | Olives  
House baked breads | Olive Oil & Balsamic Vinegar

## Antipasti

### **Olive Marinate gf/v/vg 14**

Marinated Italian Olives served warm

### **Duck Liver Pate 16**

House Made Pate | Fig Jam | Baby Gherkins | Chargrilled Ciabatta

### **Truffled Burrata 23**

Burrata | Grilled Seasonal Fruit | Rocket | Pistachio Crumbs | Truffled Honey  
Add Prosciutto **8**

### **Arancini ai Funghi Porcini v 18 (2)**

Sicilian Rice Balls | Porcini | Wild Mushroom | Mozzarella | Parmesan Fondue | Truffle

### **Calamari Fritti 18**

Lightly Dusted Fried Baby Squid | Lemon | Aioli

### **Cozze al Prosecco 26 500g | 38 1kg**

South Australian Mussels | Fresh Chilli | Garlic | Prosecco | Vine Tomatoes | Parsley | Dill  
Crusty Ciabatta

## Primi Piatti

*Our Pasta and Gnocchi is handmade on site.*

*Gluten Free Pasta Available - \$3 extra*

### PASTA & GNOCCHI BAR

#### Select your Pasta & Sauce

Spaghetti | Reginette | Rigatoni | Gigli | Veal Tortellini | Gnocchi

<><><><><>

**Beef Short Ribs & Oxtail Ragu 35** 24 Hr Slow cooked Ragu | Parmesan Cream | Shaved Parmesan

**Carbonara 35** Guanciale | Pepper | Organic Yolk | Pecorino Cheese | Parmesan | Parmesan Crisp

**Pesto Genovese v 35** Basil | Garlic | Pine Nuts | Parmesan | Pecorino | Potato | Beans | Shaved Parmesan

**Cinque Formaggi v 35** Mozzarella | Provolone | Gorgonzola Dolce | Smoked Scamorza | Parmesan

**Boscaiola 32** Garlic | Pancetta | Mushrooms | Cream | Shaved Parmesan

**Arrabiata 32 v** Napoli Sauce | Garlic | Chilli | Fresh Basil | Stracciatella | Parmesan

### Chef's Pasta & Risotto House Favourites!

#### **Traditional House-Made Lasagne Bolognese 35**

Beef & Pork Bolognese Sauce | Bechamel | Mozzarella | Parmesan

#### **Tagliolini ai Frutti di Mare 44**

Calamari | Prawns | Vongole | Mussels | Garlic | Chilli | Cherry Tomato | White Vino | Parsley | Dill

#### **Risotto ai Funghi Trifolati e Tartufo v 39**

Porcini Mushrooms | Gourmet Mushrooms | Pino Grigio Vino | Black Truffle Paste | Stracciatella

### Secondi – Main Courses

#### **Vitello ai Funghi 48**

Veal Scaloppine | Wild Mushroom & Marsala Sauce | Sweet Potato | Seasonal Vegetables

#### **Filetto di Manzo gf 49**

Grass fed Eye Fillet 200g | Roast Truffle Parmesan Potatoes | Seasonal Vegetables  
Wild Mushroom & Marsala Sauce **or** Brandy & Green Peppercorn Sauce

#### **Gamberoni alla Griglia gf 55**

Grilled Australian King Prawns | Garlic Confit Butter  
Green Beans | Broccolini | Lemon | Garlic | Pecorino | Pistachio Crumble

**Fresh Catch of the Day** - Please ask your Waiter

## Insalata & Contorni – Sides

**Patate 12** Roast Potatoes | Truffle | Parmesan

**Verdure Verdi 16 v** Lemon | Garlic | Green Beans | Broccolini | Pecorino | Pistachio Crumble

**Insalata Pere e Rucola 16 v** Pear | Rocket | Walnuts | Parmesan | Evoo | Aged Balsamic

### BAMBINI 22

HAM & CHEESE PIZZA

SPAGHETTI BOLOGNESE

CHICKEN SCHNITZEL & CHIPS

COMPLIMENTARY Gelato from Gelato Bar!



## Dolce

### **Traditional Tiramisu 17**

Lady Finger Savoiardi | Espresso | Amaretto | Double Cream Mascarpone | Cocoa Powder

### **Cannoli Crema Duo 18**

Lemon Scented Ricotta Cream | Candied Orange  
Orange Liqueur | Chocolate Cream | Pistachio Crumble

### **Crema Salento 17**

Italian Style Crème Brulée | Chocolate Crumbs | Seasonal Fruits

### **Sorbetto Dei Borgia gf 17**

Italian Sorbet Selection | Seasonal Fruits | Berry Coulis

### **Italian Gelato Bar 17**

Ask Waiter for Flavours Or come and Select Your Favourite! 3 Scoops!  
Why not add a Liqueur and drown your gelato!

### **Affogato 19**

Espresso Coffee | Gelato | Liqueur

Gelato Bar : Salted Caramel | Caffé | Vanilla Bean Gelato | Chocolate  
Liqueur: Frangelico | Tia Maria | Kahlua | Amaretto | Sambuca | Baileys

**Coffee | Tea | Dessert Cocktails | Liqueurs Available...**

*Please Ask Your Waiter for Menu*

## Pizze Rosse

Rosse base with San Marzano Napoli Sauce

|  |           |
|--|-----------|
| <b>Margherita:</b> Napoli   fior di latte   oregano   basil (v)  | <b>25</b> |
| <b>Napoletana:</b> Napoli   anchovies   olives   garlic   oregano   basil  | <b>26</b> |
| <b>Capricciosa:</b> Napoli   fior di latte   mushroom   ham   olives   artichoke   oregano   basil                           | <b>28</b> |
| <b>Vegana:</b> Napoli   capsicum   eggplant   olives   braised fennel   zucchini   red onion   garlic   oregano   basil (vg) | <b>28</b> |
| <b>Diavola:</b> Napoli   fior di latte   hot salami   oregano   chilli oil   basil   | <b>29</b> |
| <b>Inferno:</b> Napoli   smoked scamorza   'nduja,   hot salami   habanero   oregano   basil                                 | <b>29</b> |
| <b>Meat Lovers:</b> Napoli   fior di latte   chilli & fennel sausage   smoked leg ham   mild salami<br>crispy pancetta       | <b>29</b> |

## Pizze Bianche

|  |           |
|--|-----------|
| <b>Crudo:</b> fior di latte   cherry tomato   rocket   prosciutto di Parma   grana padano   oregano                                | <b>30</b> |
| <b>'Nduja e Zucchini:</b> fior di latte   'nduja   fried zucchini   confit cherry tomato  <br>whipped ricotta   chilli oil   basil | <b>28</b> |
| <b>Tartufo:</b> fior di latte   porcini   prosciutto crudo di Parma   stracciatella   truffle oil                                  | <b>30</b> |
| <b>Mortadella:</b> fior di latte   mortadella   eggplant   stracciatella   pistachio grain   basil                                 | <b>28</b> |
| <b>Gamberi:</b> fior di latte   prawns   confit cherry tomato   garlic   oregano   habanero  | <b>30</b> |
| <b>Salsiccia e Funghi:</b> fior di latte   mushroom   chilli & fennel sausage   provolone dolce   thyme                            | <b>29</b> |
| <b>Quattro Formaggi:</b> fior di latte   gorgonzola   provolone dolce   grana padano<br>black pepper   basil (v)                   | <b>29</b> |

## Calzoni

|  |           |
|--|-----------|
| <b>Semplice:</b> Napoli   fior di latte   mushroom   leg ham   shaved parmesan   basil   oregano             | <b>29</b> |
| <b>Vesuvio:</b> Napoli   fior di latte   'nduja   hot salami   habanero   smoked scamorza<br>oregano   basil | <b>29</b> |
| <b>Delizioso:</b> Napoli   fior di latte   buffalo ricotta   mild salami   black pepper   basil   oregano    | <b>29</b> |

Extras from:

Gluten Free \$3 | Veg & Other \$2 | Meats \$4 | Vegan cheese \$4 | Seafood from \$6