



ANTIPASTI

ARANCINI (V) \$ 15 / 24

truffle, porcini mushroom,
truffle mayo

TOMINO (V-GFO) \$ 21

grilled tomino cheese, mixed
pickles, toasted bread

VITELLO TONNATO (GF) \$ 16 / 26

slow braised veal fillet,
tuna mayo, sweet and sour
red onion, capers

PIZZA ALL'AGLIO \$ 17

garlic pizza bread

TERRINA \$ 19

Lamb meatloaf, celeriac,
mint, beetroot sauce,
toasted ciabatta

PASTA

RAVIOLI (VO) \$ 37

pumpkin ravioli, sage butter,
gorgonzola sauce, crispy pancetta

RAGÙ NAPOLETANO (GFO) \$ 35

beef and pork Neapolitan style
ragù, al dente* ziti pasta

COZZE (GFO) \$ 36

black spaghetti, mussels, fresh
chilly, cherry tomatoes, lemon,
toasted breadcrumb

GNOCCHI (GFO-VEO-V) \$ 35

house-made potato gnocchi,
porcini mushrooms cream, ricotta
salata

RAGÙ D'ANATRA \$ 35

pappardelle, duck ragù bianco,
provolone

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross-contamination.

V - Vegetarian

VO - Vegetarian on request

VE - Vegan

VEO - Vegan on request

GF - Gluten-Free

GFO - Gluten-Free on request



MAINS

TAGLIATA (GFO)	POA
current steak cut, see specials menu	
POLLO (GFO)	\$ 37
marinated chicken breast, confit capsicum sauce, potato bake	
GUAZZETTO (GFO)	\$ 39
prawns, squid, cod, peas, croutons, kalamata olive crumble	
PARMIGIANA (GFO-VEO)	\$ 33
eggplant, tomato sugo, mozzarella, toasted ciabatta	

SIDES

PATATE (VE-GFO)	\$ 15
golden roasted potato, confit garlic, oregano, crispy rosemary	
INSALATA VERDE (VE-GF)	\$ 11
mixed lettuce leaves, balsamic vinegar dressing	
INSALATA MISTA (GF)	\$ 15
radicchio leaves, mixed leaves, borlotti beans, balsamic vinegar glaze, grana padano	
CAVOLO NERO (VEO-GFO)	\$ 16
sautéed tuscan kale, garlic, chilli, pecorino romano	

PIZZA

RED BASE PIZZA

MARGHERITA(V - VEO)	\$ 22
tomato, mozzarella, parmigiano, basil, EVOO	
MELANZANE (V)	\$ 24
tomato, mozzarella, fried eggplant, basil, smoked provola , parmigiano	
SALAME	\$ 26
tomato, mozzarella, salame, nduja, capsicum	
CARNIVORA	\$ 28
tomato, mozzarella, salame, ham, house-made sausage	
CAPRICCIOSA	\$ 27
tomato, Mozzarella, artichoke, mushroom, ham, olive	
PROSCIUTTO	\$ 29
tomato, mozzarella, Prosciutto Di Parma, rocket, cherry tomato, stracciatella	

WHITE BASE PIZZA

AGNELLO	\$ 30
mozzarella, 7+ hours slow cooked lamb, red onion, roasted capsicum, EVOO	
VEGO (V-VEO)	\$ 26
mozzarella, capsicum, mushroom, olive, basil, onion	
PORCHETTA	\$ 28
mozzarella, roasted rosemary potato, cured pork belly, oregano, EVOO	
MONTANARA	\$ 28
mozzarella, garlic, smoked provola, mushroom, sausage, truffle sauce	

Vegan cheese is available at no extra cost | GF AVAILABLE + \$ 4

A 15% surcharge applies on all Public Holidays and Sunday

Please note: surcharge applies to all card transactions

Visa / Mastercard 1.25%

Amex / MOTO 2.8%

We appreciate your understanding.

We do not split bills.

