



ANTIPASTI

ARANCINI (V)	\$ 15 / 24
truffle, porcini mushroom, truffle mayo	
TOMINO (V-GFO)	\$ 21
grilled tomino cheese, mixed pickles, toasted bread	
COPPA SANDO (GFO)	\$ 16
aged capocollo sandwich, yolk mayo, rocket leaves	
PIZZA ALL'AGLIO	\$ 17
garlic pizza bread	
VITELLO TONNATO (GF)	\$ 16 / 26
slow braised veal fillet, tuna mayo, sweet and sour red onion, capers	
LINGUA (GF)	\$ 17
corned beef tongue, salsa verde, toasted hazelnuts	

PASTA

RAVIOLI (VO)	\$ 37
pumpkin & ricotta ravioli, sage butter, gorgonzola, crispy pancetta	
RAGÙ NAPOLETANO (GFO)	\$ 35
beef and pork Neapolitan style ragù, al dente* ziti pasta	
FAGIOLI E COZZE (GFO)	\$ 36
ditali pasta, cannellini beans, mussels, garlic, toasted breadcrumb	
GNOCCHI (GFO-VEO-V)	\$ 35
potato gnocchi, porcini cream, ricotta salata	
RAGÙ D'ANATRA	\$ 35
pappardelle, duck ragù bianco, blueberry mostarda	

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

daily cut, sicilian style caponata,
red wine beef jus

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
reduction, grana padano cheese

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.

