

antipasti

Pane all'aglio (v)	16
Toasted sourdough bread (4 slices) rubbed with garlic and rosemary infused extra virgin olive oil	
Bruschetta (v)	18
Homemade toasted sourdough served with diced seasoned Tomatoes, sweet and sour red onion and basil oil	
Crostino – Crema di ceci e prosciutto	24
Toasted sourdough crostini with chickpea cream, prosciutto crudo, sundried tomato	
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
<i>Available in two sizes:</i>	
Selected cured meat platter of prosciutto, 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

Maccheroni Bolognese	34
Homemade maccheroni pasta served in a classic beef and pork Bolognese sauce.	
Campanelle al pesto di rucola	34
Homemade campanelle pasta served in a rocket pesto with a seasoned anchovy crumble	
Pappardelle al sugo d'agnello	36
Handcut egg pasta with slow cooked lamb shoulder, white wine and cherry tomato sauce	
Ravioli provolone e zucchini (v)	36
Homemade pasta parcels stuffed with ricotta and provolone cheese, served in a delicate zucchini cream.	
Gnocchi al parmigiano (v)	35
Homemade potato gnocchi served in a parmesan cream with Balsamic red onion and amaretti crumble	
Linguine con nduja	38
Homemade linguine pasta tossed in a cherry tomato sauce with ricotta and a spicy nduja paste from Calabria	
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, cherry tomato, olive and caper purée, served with a fennel, rocket, black olive, cherry tomato 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	
<ul style="list-style-type: none">- 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, carrot, red onion and tomato 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
(v) - Vegetarian (gf) - Gluten free (gfo) - Gluten free option available

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.