

MENU

STUZZICHINI e ASSAGGINI

Pane - herb & garlic bread, parmesan	9.00
Antipasti - a selection of cured meat and vegetables, Italian style	26.00
Arancini di zucca - pumpkin, ricotta, garlic aioli	16.50
Bruschetta - tomato, pesto, red onion, bocconcini	15.00
Calamari - calamari fritti & aioli	19.00 /34.00
Parmesan polenta chips - with gorgonzola dolce latte fonduta sauce	18.00
Insalata ceasar - poached egg, cos lettuce, peas, crisp prosciutto, pane, tonnato dressing	18.00
Crespelle con salmone - crepe, avocado, smoked salmon, sour cream, capers	18.00
Funghi - braised mushrooms, lentils, candied pumpkin, nut chevre <i>gf,df</i>	16.00

RISOTTO

Salsicce - Italian pork and fennel sausage, red and yellow peperoni <i>gf</i>	34.00
Pollo - chicken, pepperonata puree, pesto and basil <i>gf</i>	38.00
Risi e bisi - (from the Veneto region), fresh peas, prosciutto, shallots <i>gf</i>	28.00
Malale Milanese - pork ragu, saffron, salmoriglio <i>gf</i>	39.00
Fiche - Mornington Peninsula figs, prosecco, ricota cheese, balsamic <i>gf</i>	32.00
Funghi misti - mixed seasonal mushrooms, truffle paste, aromatic herbs <i>gf</i>	35.00
Barbabetola - beetroot, cavolo nero, macadamia cream cheese, walnuts <i>gf,df</i>	33.00
Marinara - prawns, scallop, calamari, garlic, white wine, chilli, herbs <i>gf</i>	42.00

PIATTI PRINCIPALI e PASTA

Casarece - calamari fra diavolo, chilli, garlic, shellfish bisque	39.00
Gnocchi - black Angus ragu, red wine, San Marzano tomato	42.00
Pappardelle - smoked salmon, mascarpone, tomato, dill spinach	42.00

CONTORNI

Ruccola - rocket salad, grilled pear, candied walnuts, parmigiano <i>gf</i>	12.00
Patate - Italian potatoes with roast garlic, rosemary	12.00
Carote - honey glazed dutch carrots, ricotta, parsley pesto, pumpkin seeds <i>gf</i>	13.00
Verde - sauteed greens, garlic, pancetta <i>gf</i>	13.00

DESSERTS

Coppa gelato - a selection of homemade gelato	14.00
Vanilla panna cotta - spiced amaretto anglaise	16.00
Semifreddo - pistachio, amarena cherries	16.00

df - dairy free gf - gluten free please let us know of any dietary requirements as not all ingredients are listed
All credit card transactions will incur a processing fee of 1% to 1.5% • 5% surcharge applies to groups of 8 or more • All prices include GST • 10% surcharge applies on public holidays