

MENU

STUZZICHINI e ASSAGGINI

Pane - herb & garlic bread, parmesan	9.00
Melanzana - fried eggplant fingers, sour-cream, chilli sugo	15.00
Antipasti - a selection of cured meat, vegetables, Italian style	21.00
Arancini di zucca - pumpkin, ricotta, garlic aioli	15.00
Bruschetta - tomato, red onion, buffalo mozzarella	15.00
Calamari - calamari fritte & aioli	17.00 / 32.00
Croquette - potato & prosciutto croquette, salsa verde, aioli	15.00

RISOTTO

Salsicce - Italian pork and fennel sausage, red and yellow peperoni <i>gf</i>	33.00
Risi e bisi - (from the Veneto region), fresh peas, prosciutto, shallots <i>gf</i>	26.00
Pescatore - prawns, scallop, calamari, San Marzano tomatoes, chilli, herbs	37.50
Zucca - pumpkin, taleggio, spinach <i>gf</i>	28.00
Funghi misti - mixed seasonal mushrooms, tartufata, aromatic herbs <i>gf</i>	30.00
Pollo - chicken, peperonata puree, pesto and basil <i>gf</i>	31.00

PIATTI PRINCIPALI e PASTA

Gnocchi formaggio - hand made gnocchi, with a mixed cheese sauce	30.00
Spaghettoni con prosciutto - prosciutto di Parma, peas, tomato, garlic, mint, white wine	32.00

CONTORNI

Ruccola - rocket salad, grilled pear, pine nuts, parmigiano <i>gf</i>	11.00
Patate - Italian potatoes with roast garlic, rosemary	11.00
Broccolini - garlic, toasted almond, olive oil	11.00
Carote - honey glazed dutch carrots, ricotta, parsley pesto, pumpkin seeds	11.00

DESSERTS

Budino - self saucing chocolate pudding, house made gelato	16.00
Coppa gelato - a selection of homemade gelato	14.00
Panna cotta - strawberry panna cotta, chocolate granola	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