

MENU

STUZZICHINI e ASSAGGINI

Olives – marinated mixed olives <i>df/gf</i>	9.00
Pane - herb & garlic bread, parmesan	9.00
Melanzana – shallow pan fried eggplant fingers, sour-cream, chilli sugo sauce	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 <i>gf</i>	16.00
Ficche alla griglia - chargrilled fig with prosciutto di Parma, grissini, pomenagrate	17.50

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
Zucca – pumpkin, tallegio, spinach	28.00
Osso bucco – braised black Angus osso bucco ,white wine, salsa verde	32.00
Funghi misti –mixed seasonal mushrooms, tartufata, aromatic herbs <i>gf</i>	30.00
Pollo – free range chicken, braised in white wine with mushrooms, San Marzano tomato <i>gf</i>	27.00
Fiche - Mornington Peninsula figs, prosecco, goats cheese, balsamic	27.00

PIATTI PRINCIPALI e PASTA

Spaghettoni marinara – prawns, scallop, calamari, garlic, white wine, chilli, herbs	37.50
Spaghettoni con prosciutto – prosciutto di parma, peas, tomato, garlic, mint, white wine	31.00
Parpadelle – black Angus ragu, red wine, tomato, black Angus jus sauce	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 – oven baked honey glazed dutch carrots, whipped ricotta, parsley pesto, pumpkin seeds	11.00

DESSERTS

Budino – self saucing chocolate pudding, house made vanilla 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