SPUNTINI

SIGNATURE HOMEMADE FOCACCIA (V/DF/GF Opt) 10
Multi Award Winning EVOO Oilala, Pukara Estate Caramelised Balsamic Vinegar

ADD ON:

MARINATED MIXED OLIVES 12
GRILLED EGGPLANT RICOTTA SALATA PINENUTS 14
HANDCRAFTED BURRATA 15
PROSCIUTTO CRUDO DI PARMA 16
MORTADELLA 10
SALAMI 10
PORCHETTA 14

ANTIPASTI

TAGLIERE DI SALUMI (DF) 34 x 2pp / 58 x 4pp
Selection of Cured Meats, Grilled Eggplant, Marinated Olives, House Baked Focaccia

CALAMARI FRITTI * (M) 24
Golden Fry Semolina Calamari, Aioli, Lemon Wedge

WAGYU TARTUFATO (GF/DF Opt) 23
Slow Cooked Wagyu Veal, Truffle Mayo, Rocket, Parmesan, Cured Egg Yolk, Potato Chips

CROSTINO ALLE ALICI * (I) 6each
Cetara (Amalfi Coast) Anchovies, Stracciatella, Lemon Zest, Toasted Focaccia (Minimum Order 2 Pieces)

ARANCINI (V) 23
Smoked Mozzarella, Tomato, Spicy Mayo, Parmesan Chips (6 Pieces)

POLIPETTI ALLA LUCIANA * (M) 25
Tender Baby Octopus, Braised in Napoli Sauce, Capers, Black Olives, Croutons

PROVOLONE AL FORNO (V/GF Opt) 22
Baked Cheese, Honey, Walnut, Toasted Focaccia

FIORI DI ZUCCA RIPIENI (V) 24
Ricotta Provola Zucchini Flower, Shaved Zucchini Salad, Saffron Mayo (3Pieces)
Add per Piece +6

PASTA

RIGATONCINI WAGYU GENOVESE (GF Opt) 34
Slow Cooked Wagyu Beef and Caramelised Onion, Shaved Parmesan Cheese

LASAGNA NAPOLETANA 33
20 Layers' Lasagna, Pork Sausage Ragu, San Marzano Tomato Sauce, Ricotta, Provolone

SPAGHETTI AL NERO GRANCHIO E ZUCCHINE * (M) (DF/ GF Opt) 35
Squid ink Spaghetti, Blu Swimmer Crab, Zucchini, Cherry Tomato, Chilli, Lemon Crumble

GNOCCHI ALLA SORRENTINA E BURRATA (V/ GF Opt) 32
Baked Ricotta Gnocchi, San Marzano Tomato Sauce, Mozzarella, Burrata, Parmesan

PAPPARDELLE AI FUNGHI E TARTUFO (V/ GF Opt) 33
Porcini, King Brown, Shitake, Button Mushroom Ragu and Truffle Sauce

CONTORNI

RUCOLA E PARMIGIANO (V/GF) 15
Wild Rocket Salad, Parmesan Cheese, Cider Vinaigrette, Balsamic Glaze

INSALATA UVA NOCI CACIORICOTTA (V/GF) 15
Mixed Leaves, Orange Segment, Grapes, Cacio Ricotta, Red Wine Vinaigrette, Walnuts

BROCCOLINI ARROSTO (DF) 15
Roasted Broccolini, Dijon Honey Sauce, Almonds, Nduja Crumble

PATATE DOPPIA COTTURA (V/GF) 12
Crispy Chat Potato Wedges, Grated Parmesan, Truffle Oil

DOLCI

TIRAMISU 16
Infused Coffee Sponge Mascarpone Cacao, Marsala All 'Uovo, Chocolate Flakes

CANNOLO SICILIANO 14
Ricotta Chocolate, Pistachio, Orange Candy (4 pieces)
Add Pistachio Gelato_+6

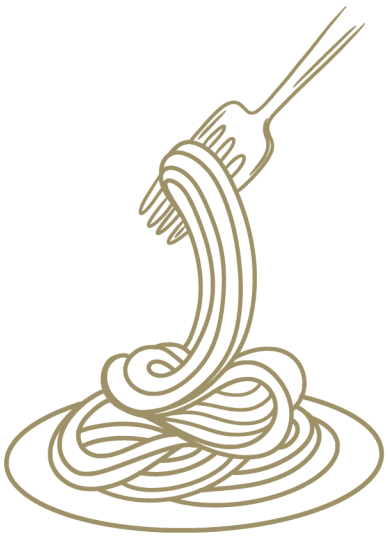
BOMBOLONE AL CIOCCOLATO 14
Chocolate Doughnut, Vanilla Ice Cream, Toasted Hazelnut

AFFOGATO 13
Espresso Drowned in Vanilla Custard Ice Cream
Add Frangelico, Kahlua or Bourbon + 7

GELATO 9
Flavours: Pistachio, Hazelnut, Vanilla, Lemon Sorbet

KIDS MENU

Pasta

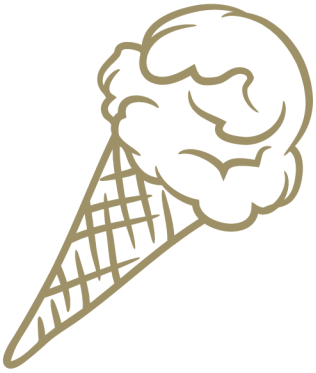


TOMATO PASTA 15
Slow Cooked Tomato with Basil |Parmesan
Choice of Long or Short Pasta

BUTTER PASTA 15
Emulsified Butter | Parmesan
Choice of Long or Short Pasta

BEEF RAGOUT 17
Slow Cooked Beef | Parmesan
Choice of Long or Short Pasta

Dessert



Vanilla ICE CREAM 8
Choices of topping **Chocolate** or **Strawberry**

BOMBOLONE AL CIOCCOLATO 14
Chocolate Doughnut, Vanilla Ice Cream, Toasted Hazelnut

Drink

Coca Cola 7
Lemon, Lime & Bitters 7
Macario Chinotto, Limonata, Aranciata 7
Apple Juice, Orange Juice 5

MENU LEGEND

V - Vegetarian
GF - Gluten free
DF - Dairy Free
A - Australian Seafood
I - Imported Seafood
M - Mixed Origin Seafood