



Antipasto

- LA PASTURA PLATTER** \$28
 Authentic Italian cured meat selection, stuffed olives & crusty pane di casa
- IL FORMAGGIO PLATTER** \$26
 Selection of cheeses, quince, honey roasted nuts, lavosh & grissini

Appetizers

- OLIVE MISTE** \$10
 Bowl of marinated mixed olives served with garlic flat bread
- GARLIC PIZZA** \$12
 House-made cheese & garlic pizza bread.
- BRUSCHETTA (3)** \$10
 Toasted pane di casa topped with fresh tomato, onion, basil, & garlic.
- ARANCINI (3)** \$9
 Fried risotto balls filled w/ fire roasted peppers and an oozing provolone dolce centre
- SALT & PEPPER CALAMARI** \$13
 Salt & pepper dusted calamari with citrus herb aoli
- INSALATA CAPRESE** \$13
 Fresh tomatoes w/ bocconcini, basil & balsamic.
- PANE DI CASA** \$7.5
 Fresh pane di casa served w/ whipped butter; organic olive oil & balsamic
- PORK BELLY** \$16
 Crispy Pork Belly with house Honey & Balsamic glaze

Pasta

- SPAGHETTI ALLA BOLOGNESE** \$19
 Slow cooked, house Bolognese.
- PAPARDELLE CARBONARA** \$19
 Creamy white wine sauce with smoky bacon & onion.
- PUMPKIN & SAGE GNOCCHI** \$21
 Potato gnocchi with pumpkin, brown butter & sage
- GARLIC & CHILLI PRAWN RISOTTO** \$23
 Fresh chilli, prawn, tomato concasse & dill.
- PORCINI & CHICKEN RISOTTO** \$22
 Porcini mushrooms, garlic and chicken
- SPINACH & RICOTTA RAVIOLI** \$22
 Gorgonzola dolce, white wine cream, pear and truffle honey
- BASIL PESTO & PINENUT TORTELLINI** \$22
 Three cheese tortellini with basil pesto & toasted pinenuts

Mains

- ITALIAN SAUSAGES** \$19
 Hearty beef & pork sausages served with green lentils.
- CHICKEN PARMIGIANA** \$24.5
 Grilled or fried options available, served with chips & salad.
- 350g SIRLOIN** \$27.5
 Served with blistered cherry tomato, spinach, & polenta stack.
- GRILLED BARRAMUNDI** \$25
 Served with a goat's cheese, pine nut, & warm roast beetroot salad.
- HOMEMADE LASAGNE** \$20
 Beef lasagne served with garden salad and fries.
- ITALIAN BRAISED LAMB SHANK** \$24.5
 Rich Tomato & red wine braised lamb shank w/ fresh greens, garlic & parmesan mash.

Pizza

- DONNA BIONDA** \$22
 Slow cooked beef ragù & mozzarella.
- FRUSTA SORRENTINA** \$18
 Baguette style pizza with bocconcini, mozzarella and topped with rocket
- MARGHERITA** \$18
 Tomato, mozzarella & basil
- CALZONE** \$20
 Folded pizza base stuffed with smoked ham & mozzarella
- ORTOLANA** \$21
 Mediterranean vegetables, cherry tomatoes & mozzarella, topped with rocket and parmesan.
- CURED** \$23
 Sausage, salami & pancetta with tomato & mozzarella.
- PROSCIUTTO** \$22
 Sliced prosciutto, tomato, and mozzarella topped with rocket and parmesan.
- PANCETTA E CIPOLLE** \$20
 Caramelised onion, pancetta & pecorino cheese.
- DIAVOLA** \$21
 Hot salami, chilli flakes, tomato, mozzarella, topped with provolone picante.
- CAPRICCIOSA** \$22
 Ham, mushrooms, olives & mozzarella.
- SALSICCIA E FUNGHI** \$22
 Homemade sausage, mushrooms, tomato, mozzarella & pecorino.
- FRUTTI DI MARE** \$24
 Fresh reef fish, calamari, prawn & mussels with house napolitana, garlic oil, mozzarella and rocket

Sides

- FRIES** \$7
- POLENTA FRIES** \$6
- RUCOLA, PARMESAN & BALSAMIC GARDEN SALAD** \$7.5
- SWEET POTATO FRIES** \$7
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Add-Ons

- CHICKEN** \$4.5
- SAUTÉED MUSHROOMS** \$3.5
- RICH HOUSE GRAVY** \$2.5