



## Appetizers

<b>ARANCINI (3) (V)</b> Risotto balls filled with provolone dolce	<b>\$14.50</b>
<b>OLIVE MISTE (V)</b> Bowl of marinated mixed olives	<b>\$10.50</b>
<b>BRUSCHETTA (V)</b> Flat bread served with fresh tomato, pesto and roasted eggplant	<b>\$12.50</b>
<b>CALAMARETTI FRITTI</b> Lightly dusted squid with zesty lemon aioli	<b>E \$15.50    M \$24.50</b>
<b>GAMBERETTI E COZZE AGLIO E OLIO</b> Prawn and mussels tossed in garlic, chilli and herb olive oil	<b>E \$18.50    M \$29.50</b>
<b>PIZZETTA ALL'AGLIO (V)</b> Mozzarella cheese pizza with confit garlic and herbs	<b>\$12.50</b>
<b>POLPETTE AL SUGO</b> House made meatballs with salami, pancetta, beef in a rich house Napoli Sauce	<b>\$15.50</b>

## Mains

<b>PARMIGIANA CLASSICA</b> Classic Schnitzel with napoletana and mozzarella with beer battered chips and salad	<b>\$26.50</b>
<b>GRILLED DALL'ORTO</b> Grilled local Barra with roasted dutch carrots and glazed balsamic	<b>\$32.50</b>
<b>INSALATA DI POLLO GRIGLATA E AGRUMI</b> Grilled Chicken breast served on a fennel, pear, citrus salad with almonds and grapefruit pearls	<b>\$25.50</b>
<b>TAGLIATA DI MANZO</b> 300g Sirloin grilled to your liking served with beer battered chips and rucola salad	<b>\$37.50</b>
<b>SALSICCIA ITALIANO</b> Garlic and fennel sausage with caponata of vegetables and crusty sourdough	<b>\$24.50</b>



## Sides

<b>ROCKET, PEAR &amp; PARMESAN SALAD</b>	<b>\$9.50</b>
<b>MIXED GREENS WITH TOASTED ALMONDS</b>	<b>\$10.50</b>
<b>SWEET POTATO FRIES</b>	<b>\$9.50</b>
<b>BEER BATTERED CHIPS</b>	<b>\$8.50</b>
<b>MAKE IT LARGE ADD</b>	<b>\$4.50</b>

## Pasta e Risotto

<b>SPAGHETTI ALLA CARBONARA</b> Smokey bacon and onion tossed in a creamy garlic confit sauce	<b>\$25.50</b>
<b>FETTUCCINI ALLA BOLOGNESE</b> Classic meat ragu from Bologna with pork and beef slow cooked in a rich tomato sauce	<b>\$23.50</b>
<b>LINGUINE AI FRUTTI DI MARE</b> Fruits of the Sea – Local prawns, reef fish, squid and mussels tossed either with creamy garlic or house napolitana sauce.	<b>\$31.50</b>
<b>RAVIOLI SPINACI E GORGONZOLA (V)</b> Spinach ravioli with gorgonzola, baby peas, prosciutto crumble lightly finished with truffle honey	<b>\$26.50</b>
<b>RISOTTO PRIMAVERA (V)</b> Asparagus, Zucchini and Mascarpone topped with Pecorino cheese	<b>\$26.50</b>
<b>RISOTTO ZUCCA E SALVIA (V)</b> Roasted Pumpkin, garlic confit and fresh sage topped with roasted pinenuts	<b>\$26.50</b>

Gluten Free Pasta available for additional \$4.50

## Add ons

<b>CHICKEN</b>	<b>\$5.50</b>
<b>PRAWNS</b>	<b>\$6.50</b>
<b>SAUTEED MUSHROOMS</b>	<b>\$4.50</b>
<b>PROSCIUTTO</b>	<b>\$5.50</b>
<b>ITALIAN SAUSAGE</b>	<b>\$5.50</b>
<b>GORGONZOLA</b>	<b>\$4.50</b>



15% Surcharge applies on public holidays  
(V) - Vegetarian (GF) - Gluten Friendly

## Pizza

<b>DONNA BIONDA</b> Slow cooked beef ragù & mozzarella	<b>\$25.50</b>
<b>ORTOLANA (V)</b> Roasted Zucchini, eggplant, capsicum with cherry tomato topped with rocket & parmesan	<b>\$23.50</b>
<b>CURED</b> 'Our Meat lovers' – Italian Sausage, salami, pancetta with tomato & mozzarella	<b>\$27.50</b>
<b>PROSCIUTTO</b> Tomato & Mozzarella with sliced Prosciutto topped with rocket & parmesan	<b>\$26.50</b>
<b>MARGHERITA (V)</b> Tomato, mozzarella & basil	<b>\$20.50</b>
<b>DIAVOLA</b> Hot salami, chilli flakes, tomato & mozzarella with provolone cheese	<b>\$24.50</b>
<b>CAPRICCIOSA</b> Smoked Ham, mushroom, artichoke & olives with tomato & mozzarella	<b>\$26.50</b>
<b>PIZZA BIANCA (V)</b> Confit garlic oil & mozzarella, artichoke, baby caper, spanish onion topped with rocket & parmesan	<b>\$25.50</b>
<b>AL TARTUFO</b> Confit garlic oil & mozzarella, potato, onion, pancetta drizzled with truffle oil	<b>\$28.50</b>

Upgrade your Pizza with our Add ons  
Gluten free base extra \$5.50

## Desserts

<b>TIRAMISU</b> Coffee soaked sponge with mascarpone, chocolate & whipped cream	<b>\$15.50</b>
<b>SIGNATURE NUTELLA CALZONE</b> Nutella folded pizza, topped with caramelised banana (perfect to share)	<b>\$18.50</b>
<b>PANNA COTTA DELLA CASA</b> Delicate 'Cooked Cream' flavoured with chefs choice sauce & fresh fruit	<b>\$14.50</b>
<b>AFFOGATO</b> Vanilla ice cream with a shot of espresso & liqueur of your choice	<b>\$13.50</b>
<b>GORGONZOLA DOLCE</b> Sweeter and softer blue cheese flavour paired well with dried fruit. Versatile to serve with a sparkling wine, a big red, or port	<b>\$14.50</b>

## Kids Menu (under 12) \$16.50

All kids meals come with complimentary kids ice cream with topping

SPAGHETTI BOLOGNESE

SPAGHETTI CARBONARA

HAM, CHEESE & TOMATO PIZZA

CHEESE & TOMATO PIZZA

CHICKEN NUGGETS

Come in for our  
**Friday Aperitivo Hour**  
4-6pm

2 Cocktails with a complementary  
bowl of Truffle Parmesan Fries  
**\$25**

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*this is a place I like to call home.  
A place where the food experiences of my  
life are savoured and celebrated.*

