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## APERITIVO

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<b>'Nduja</b> Spicy salami paste with pane carasau	\$9
<b>Olives</b>	<i>gf</i> \$9
<b>Wood fired focaccia</b> Rosemary	\$9
Touch of tomato, oregano, Grana Padano	\$10

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## ANTIPASTI

Entrees

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<b>Arancini</b> Bolognese and peas	\$16
Porcini and truffle	\$16
<b>Calamari fritti</b> Shallow fried, lightly dusted calamari served w. house aioli	\$18
<b>Crocchette di Patate</b>	\$14
<b>Parmigiana</b> Eggplant layered w. tomato, egg, fior di latte	<i>gf</i> \$15
<b>Grilled octopus w. caponata</b> Grilled octopus tentacles on a bed of spicy caponata	<i>gf</i> \$16
<b>Lamb arrosticini</b> Chargrilled, lemon	<i>gf</i> \$12
<b>Burrata</b>	<i>gf</i> \$9
Prosciutto	<i>gf</i> \$9
Bresaola	<i>gf</i> \$9
Salame casareccio	\$9
<b>Caprese</b> Heirloom tomato, bufala and basil	<i>gf</i> \$14
<b>Pizzetta 'Mantocci'</b> Pecorino infused focaccia w. 19 hour house cured shaved pork cheek	\$14

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## CONTORNI

Sides

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<b>Rocket and Grana salad</b>	<i>gf</i> \$15
<b>Seasonal greens</b>	<i>gf</i> \$12
<b>Radicchio and fennel</b>	<i>gf</i> \$9
<b>Shoe string fries</b> w. rosemary and garlic	<i>gf</i> \$9

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## SCHIACCIATA

Stuffed wood fired breads

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<b>Semplice</b> Garlic and mozzarella	\$13
<b>Cime di rapa e pecorino</b> Sautéed wild greens, pecorino, tomato, chilli	\$14

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## PASTA

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<b>Lasagna</b>	\$22
<b>Penne Bolognese</b>	\$22
<b>Pappardelle</b> Veal osso buco ragu	\$26
<b>Gnocchi</b> Truffle, mushrooms, cream	<i>gf</i> \$26
<b>Squid ink linguini</b> Prawns, cherry tomatoes	\$28

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## BAMBINI

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<b>Penne Bolognese</b> Classic ragu	\$12
<b>Penne Napolitana</b> Simple tomato sauce	\$10
<b>Kid's Margherita</b>	\$12
<b>Kid's Margherita</b> w. ham	\$13

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# PIZZA ROSSA

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## Tomato Base

Available in traditional | 0.5m

<b>Margherita</b> Fior di latte, basil	(w. vegan cheese add \$3)	\$19   \$38
<b>Bufala</b> Bufala and basil		\$20   \$40
<b>Gamberi</b> Prawn, chilli		\$23   \$46
<b>Sei pazzu</b> Fior di latte, hot cacciatore		\$21   \$42
<b>Gigi</b> Fior di latte, smoked leg ham, mushroom		\$21   \$42
<b>Diavola</b> Fior di latte, spicy salami, onion, olive, roasted capsicum, chilli		\$23   \$46
<b>Porchetta</b> Fior di latte, caramelised onion, slow-roasted pork belly and radicchio		\$24   \$48
<b>Capricciosa</b> Fior di latte, smoked leg ham, mushroom, olive, artichoke		\$22   \$44
<b>Salsiccia e porcini</b> Bufala, porcini mushroom, sausage, chilli		\$24   \$48
<b>Rucola</b> Fior di latte, prosciutto di Parma, rocket and shaved Grana Padano		\$24   \$48
<b>Don Marco</b> Smoked leg ham, ricotta, shaved Grana Padano		\$23   \$46
<b>Siciliana</b> Fior di latte, eggplant, ricotta, shaved Grana Padano		\$23   \$46
<b>No borsa</b> Fior di latte, capsicum, artichokes, eggplant, zucchini	(w. vegan cheese add \$3)	\$23   \$46
<b>Calzone di Pippo</b> Classic folded pizza filled w. smoked leg ham, ricotta		\$20

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# PIZZA BIANCA

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## White Base

Available in traditional | 0.5m

<b>Patate</b> Fior di latte, potato, rosemary	(w. vegan cheese add \$3)	\$20   \$40
<b>Vernamonte</b> Fior di latte, gorgonzola piccante, speck, truffle oil		\$24   \$48
<b>Quattro formaggi</b> Fior di latte, gorgonzola, provolone, Grana Padano		\$23   \$46
<b>Don Luca</b> Fior di latte, cherry tomatoes, hot cacciatore, ricotta		\$23   \$46
<b>Cime di rapa e salsiccia</b> Bufala, sausage, sautéed wild greens, chilli		\$24   \$48
<b>Prosciutto e fichi</b> Fior di latte, figs, prosciutto di Parma, gorgonzola dolce		\$25   \$50
<b>Mantini</b> Fior di latte, potato, mushroom, sausage, rosemary		\$23   \$46
<b>Burrata e Tartufo</b> Truffle paste, fior di latte, cherry tomatoes, porcini, prosciutto di Parma, whole burrata		\$29   \$58
<b>Marcantonio</b> Fior di latte, prosciutto di Parma, ricotta, truffle oil		\$24   \$48
<b>Magic funghi</b> Fior di latte, porcini mushroom, shaved Grana Padano, truffle oil	(w. vegan cheese add \$3)	\$23   \$46
<b>Cucuza</b> Fior di latte, prawn, char-grilled zucchini		\$24   \$48
<b>Bresaola</b> Fior di latte, bresaola, rocket and shaved Grana Padano		\$24   \$48
<b>Calzone di Bovi</b> Four chesses, prosciutto di Parma, rocket, walnuts		\$22

Gluten free base available on request. Traditional size only.

+ \$5

*Please note we cannot guarantee a gluten free environment*

*0.5m pizzas not available on Fri and Sat nights*

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# DOLCI

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Dessert

<b>Gelato</b> Three scoops	\$12
<b>Kid's gelato</b> One scoop w. chocolate topping	\$6
<b>Tiramisu</b>	\$12
<b>Delizia al limone</b> Sponge filled w. lemon and custard cream, glazed w. white chocolate and lemon zest	\$15
<b>Panzerotti</b> Nutella, strawberries, gelato	\$16
<b>Nutella Pizza</b>	\$16
<b>Cheesecake</b> Vanilla and ricotta, topped with Nutella and chocolate pieces	\$12
<b>Affogato</b> w. Frangelico	\$12
without Frangelico	\$8

10% surcharge on public holidays