



APERITIVO

'Nduja Spicy salami paste with pane carasau		\$9
Olives	<i>gf</i>	\$9
Wood fired focaccia Rosemary		\$11
Touch of tomato, oregano, Grana Padano		\$12

ANTIPASTI Entrees

Arancini Porcini and truffle (5 per serve)		\$16
Calamari fritti Shallow fried, lightly dusted calamari served w. house aioli		\$19
King prawns chargrilled, butterflied, pangrattato		\$19
Parmigiana Eggplant layered w. tomato, egg, fior di latte	<i>gf</i>	\$15
Grilled octopus w. caponata Grilled octopus tentacles on a bed of spicy caponata	<i>gf</i>	\$17
Chicken cacciatore On a bed of mash potato	<i>gf</i>	\$16
Burrata Plums, walnuts, black garlic		\$18
Prosciutto	<i>gf</i>	\$9
Bresaola (air-dried beef)	<i>gf</i>	\$9
Caprese Heirloom tomato, bufala and basil	<i>gf</i>	\$16
Pizzetta 'Mantocci' Pecorino infused focaccia w. 19 hour house cured shaved pork cheek		\$16

CONTORNI Sides

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

SCHIACCIATA Stuffed wood fired breads

Semplice Garlic and mozzarella		\$14
Cime di rapa e pecorino Sautéed wild greens, pecorino, tomato, chilli		\$15

PASTA

Lasagna Beef ragu		\$22
Penne Bolognese		\$22
Pappardelle Veal osso buco ragu		\$26
Gnocchi Truffle, mushrooms, cream	<i>gf</i>	\$26
Squid ink spaghetti Blue swimmer crab, cherry tomatoes, hint of chilli		\$28
Calamarata Sausage, broccoli, cannellini beans, pecorino		\$26

BAMBINI

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

PIZZA ROSSA

Tomato Base

Margherita Fior di latte, basil	(w. vegan cheese add \$3)	\$19
Bufala Bufala and basil		\$22
Gamberi Prawn, chilli		\$25
Sei pazzo Fior di latte, hot cacciatore		\$22
Gigi Fior di latte, smoked leg ham, mushroom		\$22
Diavola Fior di latte, spicy salami, onion, olive, roasted capsicum, chilli		\$24
Porchetta Fior di latte, caramelised onion, slow-roasted pork belly and radicchio		\$25
Capricciosa Fior di latte, smoked leg ham, mushroom, olive, artichoke		\$24
Salsiccia e porcini Bufala, porcini mushroom, sausage, chilli		\$25
Rucola Fior di latte, prosciutto di Parma, rocket and shaved Grana Padano		\$25
Don Marco Smoked leg ham, ricotta, shaved Grana Padano		\$24
Siciliana Fior di latte, eggplant, ricotta, shaved Grana Padano		\$24
No borsa Fior di latte, capsicum, artichokes, eggplant, zucchini	(w. vegan cheese add \$3)	\$24
Calzone di Pippo Classic folded pizza filled w. smoked leg ham, ricotta		\$22

PIZZA BIANCA

White Base

Patate Fior di latte, potato, rosemary	(w. vegan cheese add \$3)	\$21
Vernamonte Fior di latte, gorgonzola piccante, smoked leg ham, truffle oil		\$25
Quattro formaggi Fior di latte, gorgonzola, provolone, Grana Padano		\$24
Don Luca Fior di latte, cherry tomatoes, hot cacciatore, ricotta		\$24
Cime di rapa e salsiccia Bufala, sausage, sautéed wild greens, chilli		\$25
Prosciutto e fichi Fior di latte, figs, prosciutto di Parma, gorgonzola dolce		\$26
Mantini Fior di latte, potato, mushroom, sausage, rosemary		\$24
Burrata e Tartufo Truffle paste, fior di latte, cherry tomatoes, porcini, prosciutto di Parma, whole burrata		\$29
Marcantonio Fior di latte, prosciutto di Parma, ricotta, truffle oil		\$25
Magic funghi Fior di latte, porcini mushroom, shaved Grana Padano, truffle oil	(w. vegan cheese add \$3)	\$24
Cucuzza Fior di latte, prawn, char-grilled zucchini		\$25
Bresaola Fior di latte, bresaola (air-dried beef), rocket and shaved Grana Padano		\$26
Calzone di Bovi Four chesses, prosciutto di Parma, rocket, walnuts		\$24
Gluten free base available on request.		+\$5

Please note we cannot guarantee a gluten free environment.

DOLCI

Dessert

Gelato Three scoops	\$12
Kid's gelato One scoop w. chocolate topping	\$6
Tiramisu	\$12
Crostata del giorno	\$12
Nutella Pizza	\$16
Cheesecake Vanilla and ricotta, topped with Nutella and chocolate pieces	\$12
Affogato w. Frangelico	\$12
without Frangelico	\$8