



## PANE E ANTIPASTI

<b>Calamari</b> <i>(available as gluten free on request)</i> Gremolata crumbed calamari with a lemon & cornichon mayo	<b>17</b>
<b>Cannelloni</b> <i>(vegetarian)</i> Spinach & ricotta filled cannelloni in Napoli salsa with a balsamic onion, rocket, fennel salad	<b>17</b>
<b>Suppli al Telefono</b> <i>(vegetarian)</i> Sicilian saffron & mozzarella risotto balls with a tomato & orange salsa	<b>16.5</b>
<b>Olives</b> Bowl of warm Marinated Olives	<b>8</b>
<b>Pane della Casa con Aglio e Rosmarino</b> House made Flat Bread with Garlic, Rosemary & Sea Salt	<b>9.5</b>
<b>Pane all'Olio</b> House made Flat Bread with Extra Virgin Olive Oil & Sea Salt	<b>9.5</b>
<b>Bruschetta</b> <i>(available as gluten free or vegan on request)</i> Oven roasted cherry tomatoes with gorgonzola & balsamic OR Grilled octopus marinated in a lemon vinaigrette	<b>\$4 per piece</b>
<b>Antipasto Piatto per due (for 2)</b> Selection of cured Italian meats, olives, provolone cheese, balsamic onions, chef's daily special & woodfired flat bread	<b>33</b>

## PIZZA

All Pizzas available as Vegetarian or Vegan      Gluten Free base add \$2      Vegan Cheese add \$1

<b>Margherita</b> The Classic Tomato, Basil & Fresh Mozzarella	<b>23</b>
<b>Capricciosa</b> Tomato, Mushrooms, Olives, Artichokes, Prosciutto, Basil & Mozzarella	<b>26</b>
<b>Pizza Napolitana</b> Tomato, Anchovies, Capers, Olives, Oregano & Mozzarella	<b>26</b>
<b>Salsiccia</b> Garlic, semi dried Tomatoes, Pork & Fennel sausage, Chilli, Kale & smoked Mozzarella	<b>26</b>
<b>Capra &amp; Prosciutto</b> Garlic, Mushrooms, Thyme, Olives, Goat Cheese, Prosciutto, Balsamic & Mozzarella	<b>26</b>
<b>Diavola</b> Tomato, Hot Salami, Onions, Hot Peppers, Gorgonzola, Basil & Mozzarella	<b>26</b>
<b>Quattro Formaggi</b> Taleggio, Gorgonzola, Parmesan & Mozzarella Cheeses with Rocket	<b>26</b>

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We regret to inform we now charge a 2% fee for Visa, Mastercard & Amex credit cards.**



## PASTA E RISOTTO

All Pasta & Gnocchi are made fresh in house

Vegan Gnocchi dish and Gluten Free pasta available on request

<b>Cannelloni</b> ( <i>vegetarian</i> ) Spinach & ricotta filled cannelloni in Napoli salsa	<b>28.5</b>
<b>Spaghetti di Mare</b> ( <i>gluten free on request</i> ) Spaghetti with mussels, calamari, prawns, fish, chilli & white wine in a Napoli salsa	<b>29.5</b>
<b>Fusilli</b> ( <i>gluten free or vegetarian on request</i> ) Fusilli pasta in parmesan & black pepper sauce with chorizo, roasted red peppers, radicchio & goat cheese	<b>28.5</b>
<b>Tagliatelle con Polpette</b> Tagliatelle with lamb, ricotta & parmesan meatballs in a Napoli sauce	<b>29</b>
<b>Gnocchi di Patate</b> ( <i>available as vegetarian OR gluten free on request</i> ) Potato gnocchi with wood fired lamb belly, basil pesto, cherry tomatoes & fresh mozzarella Add Crispy Prosciutto	<b>29</b> <b>30</b>
<b>Risotto di Cervo</b> ( <i>available as Vegetarian on request, gluten free</i> ) Risotto of porcini, field mushrooms & spinach with pan seared venison, crispy wild mushrooms & vin cotto	<b>29</b>
<b>Risotto di Piselli</b> ( <i>gluten free</i> ) Risotto of baby pea, pancetta, pan seared scallops & truffle oil	<b>29</b>

## PESCE E CARNE

<b>Pesce della Sera</b> ( <i>gluten free on request</i> ) Pan fried Fish of the day	<b>36</b>
<b>Bistecca di Fratelli</b> Chargrilled Sirloin with confit vine tomatoes, pancetta roasted potatoes and a bone marrow & parmesan stuffing	<b>36</b>

## CONTORNI

<b>Rocket &amp; parmesan salad</b>	<b>9</b>
<b>Pomegranate</b> , mint, blood orange, rocket, pistachio & sheep feta in a sherry vinaigrette	<b>10</b>
<b>Patatine fritte</b> Truffle & parmesan shoestring fries	<b>6.5</b>
<b>Verdura</b> Asparagus with lemon and truffle pecorino cheese	<b>9</b>

**Please inform us if you have limited time as our food is hand crafted and made to order**  
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## DOLCI E FORMAGGI

<b>Tiramisu</b> Sponge fingers in espresso & marsala layered with mascarpone & chocolate	<b>14</b>
<b>Affogato</b> House made vanilla gelato topped with a shot of espresso Add your favourite liqueur	<b>8</b> <b>15</b>
<b>Panna Cotta</b> Vanilla panna Cotta with a maraschino cherry sorbet, balsamic & blackberry coulis	<b>15</b>
<b>Cannoli</b> Two chocolate cannoli filled with a limoncello, fruit and chocolate custard with poached fruit & pistachio	<b>15</b>
<b>Cassata - layered Sicilian gelato cake of the following flavours</b> Vanilla sponge; mint & white chocolate gelato; pistachio & raspberry gelato; fruit coulis	<b>15</b>
<b>Tartufi di Cioccolato</b> A flavoured selection of four house made chocolate truffles	<b>8</b>
<b>Formaggi</b> A selection of three fine Italian cheeses, fruit paste & fennel crackers	<b>22</b>

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## VINI DOLCI

Moscato Di Pantelleria 500ml/ Sicily	12	61
Cantine Baroncini Vin Santo/ Tuscany	9	
Johner Estate 2016 Noble Sauvignon Blanc 375ml/ Gladstone	9	35
Framingham F Series Auslese Riesling 2015/ Marlborough		56

## GRAPPA

Grappa di Pinot Grigio	11
Grappa di Greco di Tufo	11
Grappa di Chardonnay	11
Grappa di Primitivo	11
Grappa di Amarone	12

## PORTO /COGNAC /WHISKEY

Taylors Tawny Vila Nova de Gaia	10
Taylors Ruby Vila Nova de Gaia	10
Taylors 10 Year Tawny Vila Nova de Gaia	16
Hennessy VS Cognac	13
Glenfiddich 12YO	13
Laphroaig Quartercask single Islay Malt	15

## DIGESTIVI

Finishing a meal with a Digestive is an Italian custom. The purpose is to aid digestion and many are made with natural digestive remedies.

<b>Luxardo Limoncello</b>	<b>8</b>
<b>Il Convento Limoncello</b> The original Limoncello from Massalubrense	<b>11</b>
<b>Montenegro</b> Perfect over Ice with an orange slice	<b>9</b>
<b>Strega</b> A saffron based liqueur	<b>9</b>
<b>Nocino</b> A walnut liqueur	<b>9</b>
<b>Cynar</b> (Artichoke)	<b>9</b>
<b>Ramazotti</b>	<b>9</b>
<b>Averna</b>	<b>9</b>
<b>Aniseete</b> Anise based	<b>9</b>
<b>Maraschino</b> Marasca white Cherry Liqueur	<b>9</b>

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