



PANE E ANTIPASTI

Calamari <i>(available as gluten free on request)</i> Gremolata crumbed calamari with a lemon & cornichon mayo	17
Cannelloni <i>(vegetarian)</i> Roasted vegetable & three cheese filled cannelloni with tomato & bechamel	17
Suppli al Telefono <i>(vegetarian)</i> Sicilian saffron & mozzarella risotto balls with a tomato & orange salsa	16.5
Olives Bowl of warm Marinated Olives	8
Pane della Casa con Aglio e Rosmarino House made Flat Bread with Garlic, Rosemary & Sea Salt	10
Pane all'Olio House made Flat Bread with Extra Virgin Olive Oil & Sea Salt	10
Antipasto Piatto per due (for 2) Selection of cured Italian meats, olives, provolone cheese, balsamic onions, saffron & mozzarella risotto balls & woodfired flat bread	34

PIZZA

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

Margherita The Classic Tomato, Basil & Fresh Mozzarella	24
Capricciosa Tomato, Mushrooms, Olives, Artichokes, Prosciutto, Basil & Mozzarella	27
Pizza Napolitana Tomato, Anchovies, Capers, Olives, Oregano & Mozzarella	27
Paolina Garlic, Pork & Fennel Sausage, Baby Kale, Basil, Cherry Tomatoes, Truffle Oil and fresh Stracciatella Mozzarella	27
Capra & Prosciutto Garlic, Mushrooms, Thyme, Olives, Goat Cheese, Prosciutto, Balsamic & Mozzarella	27
Diavola Tomato, Hot Salami, Onions, Hot Peppers, Gorgonzola, Basil & Mozzarella	27
Quattro Formaggi Taleggio, Gorgonzola, Parmesan & Mozzarella Cheeses with Rocket	27

*Please inform our staff of any food ALLERGIES as some dishes contain ingredients not listed.
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

Cannelloni <i>(vegetarian)</i>	29
Roasted vegetable & three cheese filled cannelloni with tomato & bechamel	
Spaghetti di Mare <i>(gluten free on request)</i>	30
Spaghetti with mussels, calamari, prawns, fish, chilli & white wine in a Napoli salsa	
Fusilli <i>(gluten free or vegetarian on request)</i>	29
Fusilli pasta in parmesan & black pepper sauce with chorizo, roasted red peppers & goat cheese	
Tagliatelle con Polpette	29
Tagliatelle with lamb, ricotta & parmesan meatballs in a Napoli sauce	
Gnocchi di Patate <i>(available as gluten free on request)</i>	29
Potato gnocchi with braised beef cheeks, spinach & parmesan	
Add Crispy Prosciutto	30
Risotto di Cervo <i>(available as Vegetarian or Vegan on request, gluten free)</i>	29
Risotto of porcini, field mushrooms & spinach with pan seared venison, crispy wild mushrooms & vin cotto	

CARNE

Bistecca di Fratelli	37
Chargrilled Sirloin with braised beef filled 'crispelle' crepe, roasted bone marrow & parmesan stuffing	

CONTORNI

Rocket & parmesan salad	9
Patatine fritte Truffle & parmesan shoestring fries	6.5
Verdura Vegetable side dish of the evening	11

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

Tiramisu	14
Sponge fingers in espresso & marsala layered with mascarpone & chocolate	
Affogato (<i>gluten free</i>)	8
House made vanilla gelato topped with a shot of espresso Add your favourite liqueur	
Panna Cotta (<i>gluten free on request</i>)	15
Vanilla & white chocolate panna Cotta with a black doris plum sorbet & berry coulis	
Cassata - layered Sicilian gelato cake of the following flavours	15
Vanilla sponge; double chocolate gelato; summer berry gelato; fruit coulis and a lemon churro	
Tartufi di Cioccolato (<i>gluten free</i>)	8
A flavoured selection of four house made chocolate truffles	
Formaggi	22
A selection of three fine Italian cheeses, fruit paste & fennel crackers	

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 Prosecco	11

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.

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

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