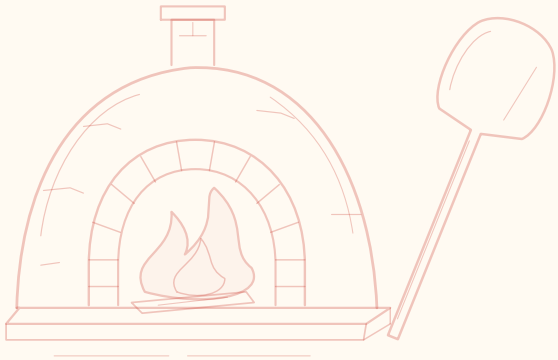


ANTIPASTI, PASTA & MORE

From our kitchen.

To begin

Frittatina napoletana 14
Pasta fritter with pumpkin, Italian sausage, bechamel and parmesan.

Focaccia classics (VG) 14
Rosemary, sea salt and extra virgin olive oil.

Focaccia all'aglio (VG) 15
Garlic, sea salt and extra virgin olive oil.

Mozzarella focaccia (V) 17
Mozzarella, sea salt and extra virgin olive oil.

Classic bruschetta (VG) 14
Tomato, garlic, oregano and basil.

Polenta chips (V) 14
Truffle and parmesan polenta sticks with truffle mayo.

Caprese (V) 16
Buffalo mozzarella, cherry tomatoes, oregano, basil and balsamic glaze.

Olive mediterranee (V) 10
House-marinated Italian mixed olives.

Artichokes & burrata (V) 18
Marinated stem artichokes and Italian burratina, 50g.

Cozze alla marinara 20 / 28
Australian mussels, garlic, chilli and a touch of tomato.

Calamari 28
Fried calamari, baby cos lettuce and garlic aioli.

Artichokes & porchetta 20
Marinated stem artichokes and porchetta slices.

Pasta & mains

Pasta e patate con provola (V) 28
Pasta in a diced potato soup with smoked fior di latte and parmesan.

Risotto alla pescatora 41
Saffron risotto with mussels (A), prawns (I), squid (I) and clams (I).

Paccheri alla Genovese 32
Large tube pasta, braised Angus chuck, caramelised onion sauce and pecorino.

Linguine alla marinara 38
Mussels (A), prawns (I), squid (I), clams (I), cherry tomato sauce and parsley.

Rigatoni alla Bolognese 28
Slow-cooked beef ragu and parmesan.

Lasagna 30
Bolognese beef ragu and thick bechamel.

Spaghetti carbonara 32
Egg yolk, guanciale, pecorino and black pepper.

Gnocchi alla sorrentina (V) 32
Homemade potato gnocchi, tomato sauce, buffalo mozzarella and parmesan.

Beef cheek 36
Slow-cooked beef cheek braised in Chianti, creamy polenta and parmesan.

Gluten-free pasta +5.

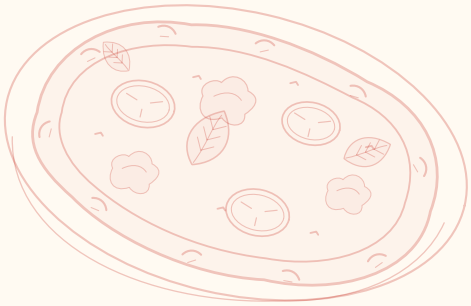
For the little ones

Kids menu 15.90
Lasagna; spaghetti Napoli, Bolognese or butter; mini Margherita, ham and cheese or Hawaiian pizza.

Under 12. Dine in only, excluding Tuesdays.

V = vegetarian. VG = vegan. A = Australian seafood. I = imported seafood.

Prices in AUD. Weekend surcharge 10%. Public holiday surcharge 15%.



48-HOUR DOUGH. ITALIAN INGREDIENTS.

Wood-fired pizza.

Pizze rosse

Margherita (V) 25
San Marzano tomato, fior di latte and basil.

Diavola 32
San Marzano tomato, fior di latte, hot salami, olives and buffalo mozzarella.

Bufalotta 32
San Marzano tomato, fior di latte, prosciutto, buffalo mozzarella and cherry tomatoes.

Capricciosa 32
San Marzano tomato, fior di latte, ham, mushrooms, artichokes and olives.

Salame Milano 26
San Marzano tomato, fior di latte and mild salami.

Napoletana 28
San Marzano tomato, fior di latte, basil, anchovies and oregano.

Vegetariana (V) 28
San Marzano tomato, fior di latte, zucchini, capsicum and mushrooms.

Bestia 30
San Marzano tomato, fior di latte, ham, hot salami and Italian sausage.

Marinara 32
San Marzano tomato, garlic, mussels (A), clams (I), prawns (I), calamari (I) and parsley.

Salads

Rocket salad (V) 14
Pear, walnuts, shaved parmesan and balsamic glaze.

Baby cos lettuce (VG) 14
Olives, onion, cucumber and tomatoes.

Pizze bianche

Vesuvio 30
Fior di latte, Italian sausage, hot salami, chilli honey and rocket.

Porchetta 30
Fior di latte, porchetta and rosemary-roasted potatoes.

Berlusca 32
Fior di latte, braised Angus chuck, caramelised onion sauce and taralli crumble.

Timidona 30
Fior di latte, white cream, fried eggplant and mortadella.

Tarallina 32
Fior di latte, pancetta, Italian burratina 50g and taralli crumble.

Funghi (V) 28
Fior di latte, mushrooms, rocket, parmesan and truffle oil. Add prosciutto +6.

Principessa (V) 30
Fior di latte, buffalo mozzarella, rocket and cherry tomatoes. Add prosciutto +6.

Mortadella 32
Fior di latte, mortadella, Italian burratina 50g and pistachio crumbs.

Sides

Fries (VG) 12
Sea salt and tomato sauce.

Patate al rosmarino (VG) 12
Rosemary-roasted potatoes, sea salt and olive oil.

Chargrilled broccolini (VG) 12
Chilli and garlic.

Gluten-free pizza base +5. Vegan cheese +3. V = vegetarian. VG = vegan. A = Australian. I = imported.

Prices in AUD. Weekend surcharge 10%. Public holiday surcharge 15%.



GLASS / BOTTLE, UNLESS MARKED 500ML

A glass at the table.

Frizzante

Marsuret Prosecco Treviso DOC Brut 12 / 48
Veneto, Italy. Floral and crisp apple notes.

Bianco

Poggio Dei Principi Pinot Grigio Delle Venezie DOC 10 / 42
Veneto, Italy. Dry and fruity, with floral and herbal notes.

Flametree Embers Chardonnay 12 / 48
Margaret River, WA. Ripe tropical fruit and butterscotch.

Mount Vernon Sauvignon Blanc 12 / 48
Marlborough, NZ. Tropical, herbaceous and bright.

Atlas Watervale Riesling 48
Clare Valley, SA. Lemon, lime and green apple.

Tuesday pizza night

All wood-fired pizzas 20.
Dine-in & takeaway. Walk-ins only.

Rosso

Pinot Noir by TAP. Wines 12 / 36
Yarra Valley, VIC. Red cherry and stewed rhubarb. Glass / 500ml.

Poggio Dei Principi Sangiovese IGT 10 / 42
Emilia-Romagna, Italy. Soft tannins and a herbaceous finish.

Cantina Zaccagnini Montepulciano d'Abruzzo DOC 14 / 52
Abruzzo, Italy. Dark cherry, plum and blackberry.

Messapi Primitivo IGP 14 / 52
Puglia, Italy. Dark fruit, full body and a savoury finish.

Bacaro Nero d'Avola DOC 14 / 52
Sicily, Italy. Blackberry, plum, spice and black pepper.

Kennedy Henrietta Shiraz 12 / 48
Heathcote, VIC. Cherry, raspberry, violet and pepper.

Tenute Rossetti Chianti DOCG 52
Tuscany, Italy. Cherry, raspberry and earthy notes.

Rosato

Luna Rosa Rosato (Nero d'Avola) 12 / 36
Sicily, Italy. Floral, red fruit and a mineral finish. Glass / 500ml.

Prices in AUD. Weekend surcharge 10%. Public holiday surcharge 15%.



APERITIVO & SOMETHING SWEET

Stay a little longer.

Aperitivi

Aperol Spritz 16
Aperol, prosecco, soda and orange.

Espresso Martini 12
Vodka, espresso and coffee liqueur.

Campari Spritz 16
Campari, prosecco, soda and orange.

Limoncello Spritz 12
Limoncello, prosecco and soda.

Hugo 14
Elderflower, prosecco, mint and lime.

Gin & Tonic 14
Gin, tonic and fresh citrus.

Vodka & Soda 14
Vodka, soda and lime.

Americano 16
Campari, vermouth and soda.

Negroni 18
Gin, Campari and sweet vermouth.

Birra & cider

Birra Viola Premium Lager · On tap, 425ml 13

Peroni Gran Riserva Double Malt · 330ml 14

Peroni Red Premium Lager · 330ml 10

Peroni Light 3.5% · 330ml 11

Peroni Libera 0.0% · 330ml 8

Moretti Premium Lager · 330ml 12

Apple or pear cider · 330ml 9

Soft drinks

Lurisia sparkling mineral water 8
750ml

Lurisia sparkling mineral water 4
330ml

Lemon Lime Bitters 6

San Pellegrino 6
Chinotto, Limonata, Aranciata Rossa

Zuegg Italian juices 6
Apple, orange, pineapple, ACE

Coke, Coke Zero, Fanta, Sprite 5.5

Italian cola 6
Molecola or Molecola Zero Sugar

Dolci

Babà Napoletano 15
Rum-soaked Neapolitan sponge with whipped cream.

Chocolate mousse 12
Rich chocolate mousse with a light, airy texture.

Tiramisu 15
Espresso-soaked savoiardi, mascarpone and cocoa.

Nutella straccetti · to share 16
Crispy fried dough bites, sugar and warm Nutella.

Pistachio angioletti · to share 16
Crispy fried dough bites, sugar and pistachio spread.

Prices in AUD. Weekend surcharge 10%. Public holiday surcharge 15%.