


























STARTERS

Bruschetta  	10.0	Garlic Bread 	10.0
Simply fresh – toasted ciabatta topped with olive oil & garlic-marinated tomatoes.		Delicious garlic butter generously spread over toasted ciabatta. ADD MOZZARELLA +\$2.0	
Meatballs 	14.5	Trio of Dips  	15.0
Aussie beef meatballs in napoli sauce with shaved parmesan & parsley.		Basil pesto dip, sun-dried tomato & capsicum pesto, & caramelised onion dip served with warmed ciabatta bread.	
Cheesy Garlic Pizza 	18.0	Burrata 	19.0
Decadent deep dough drizzled with garlic butter & topped with melted mozzarella, parmesan & parsley.		Hand crafted burrata served with caramelised balsamic, olive oil & warmed ciabatta bread.	
Antipasti Board	29.0		
The perfect starter – soft & creamy burrata with warmed ciabatta bread, prosciutto, pepperoni, mixed olives & sun-dried tomatoes.			

SALADS

Rocket & Parmesan  	12.0	Mediterranean Pasta 	16.0
Rocket, cherry tomatoes & freshly shaved parmesan tossed through a balsamic vinegar dressing.		Fusilli pasta salad featuring sliced olives, sun-dried tomatoes, red onion, spinach, rocket, & feta cheese, tossed through a balsamic dressing.	
Caesar	18.0		
Fresh cos lettuce, crispy bacon, lightly toasted croutons, parmesan & Caesar dressing.			


PIZZAS

Classic Margherita  	23.5	Salami 	24.5
A simple yet luxurious blend of our house-made tomato sauce with mozzarella & basil. MAKE IT  +\$2.0		Mild but mouth-watering Aussie salami & mozzarella.	
Hawaiian 	25.5	Mediterranean Pesto   	27.0
We vote yes to pineapple on pizza – smoked ham, sweet pineapple & mozzarella.		For the pesto fans – creamy pesto sauce, paired with sun-dried tomatoes, red onions, olives, smoked cheese & mozzarella.	
Nduja Diavola  NEW!	27.0	Truffle Oil 	27.5
For the spice lovers! Nduja, pepperoni, capsicum & red onion on a house-made tomato sauce base, topped with mozzarella.		A mouth-watering combination of truffle oil, prosciutto, mushrooms, cream, mozzarella, parmesan & rocket.	
Barbecue Pollo 	28.0	Meatlovers 	28.0
A sweet & smokey mix of diced chicken breast, red onions, smoked cheese, tomato & BBQ sauce blend & mozzarella.		A carnivore's delight with smoked ham, diced chicken breast, salami, tomato & BBQ sauce blend & mozzarella.	
Italian Sausage  NEW!	28.0	Burrata & Prosciutto 	30.0
Classic Italian pork & fennel sausage with red onion, smoked cheese & mozzarella on our house-made tomato sauce base.		A taste of luxury – soft & creamy burrata with prosciutto, mozzarella & fresh rocket.	


KIDS

For kids under 12 years only.


PASTA

Butter & Cheese 	10.0	Bolognese	12.0
A simple but delicious combination of butter & parmesan. Served with optional aeroplane pasta.		Italian-style beef & pork with carrot in our traditional tomato sauce. Served with optional aeroplane pasta.	

PIZZA

Margherita 	10.0	Hawaiian	12.0
The Italian classic combining house-made tomato sauce & mozzarella.		Aussie smoked ham & pineapple on house-made tomato sauce & mozzarella.	








DESSERTS

Panna Cotta 	10.0	Tiramisu	12.0
House-made vanilla panna cotta with strawberry sauce, perfect for sharing.		Share style dessert – layered with mascarpone, savoiardi biscuits & espresso.	

PASTAS

ADD COMPLIMENTARY BREAD & PARMESAN CHEESE TO ANY PASTA

Tomato

Pomodoro  	23.0	Nduja Pomodoro  NEW!	25.0
A simply delicious blend of vine-ripened cherry tomatoes & onions. MAKE IT  +\$1.0		A spice sensation – our classic pomodoro sauce with nduja & capsicum	
Bolognese 	28.5	Gamberi 	28.5
An Italian staple combining tender beef & pork, onions, carrots & cherry tomatoes.		Our classic pomodoro sauce combined with succulent prawns, cherry tomatoes with rosemary & lemon garnish.	
Beef Cheek Ragu 	30.0		
Tender beef cheeks in a rich ragu combining carrot, onion, celery, red wine & tomatoes.			

Cream

Pesto E Spinaci   	24.5	Crema Di Funghi  	25.0
A taste of the Mediterranean, onions, cherry tomatoes & parmesan, made in a creamy basil pesto sauce & baby spinach. MAKE IT  +\$1.0		Fresh mushrooms & onions mixed through a delicious cream sauce. MAKE IT  +\$1.0	
Pollo Rosso 	26.5	Carbonara 	27.5
Tender chicken breast & cherry tomatoes, made in a creamy sun-dried tomato & capsicum pesto sauce with a hint of spice. MAKE IT  +\$2.0		Crowd-pleasing classic with bacon, onions & a rich cream sauce thickened with egg yolk & topped with parmesan & parsley.	
Salsiccia Rosa  NEW!	28.0	Creamy Garlic Gamberi 	29.0
Italian pork & fennel sausage combined with bacon & onions in a blended cream & tomato sauce, topped with rocket.		A seafood dream – succulent prawns mixed in garlic, cream, lemon & parsley.	
Gamberi E Spinaci  	29.5	Pollo E Spinaci  	29.5
Your favourite Pesto E Spinaci with succulent prawns.		Your favourite Pesto E Spinaci with chicken. MAKE IT  +\$2.0	
Chicken Alfredo 	29.5	Chicken Carbonara 	30.5
A family fave combining chicken breast, garlic & onions in a cheesy cream sauce. MAKE IT  +\$1.0		Grilled chicken, bacon, & onions in our house-made carbonara sauce, topped with grated parmesan & fresh parsley.	

RISOTTOS

Pesto E Spinaci   	24.5	Crema Di Funghi  	25.0
A taste of the Mediterranean, onions, cherry tomatoes & parmesan, made in a creamy basil pesto sauce & baby spinach. MAKE IT  +\$1.0		Fresh mushrooms & onions mixed through a delicious cream sauce. MAKE IT  +\$1.0	
Gamberi 	28.5	Pollo E Spinaci  	29.5
Our classic pomodoro sauce combined with prawns, cherry tomatoes & rosemary & lemon garnish.		Your favourite Pesto E Spinaci with chicken. MAKE IT  +\$2.0	
Gamberi E Spinaci  	29.5		
Your favourite Pesto E Spinaci with succulent prawns.			

GNOCCHI

Pomodoro  	26.0	Pollo Rosso 	29.5
A simply delicious blend of vine-ripened cherry tomatoes & onions. MAKE IT  +\$1.0		Tender chicken breast & cherry tomatoes, made in a creamy sun-dried tomato & capsicum pesto sauce with a hint of spice. MAKE IT  +\$2.0	
Carbonara	30.5	Creamy Garlic Gamberi	32.0
Crowd-pleasing classic with bacon, onions & a rich cream sauce thickened with egg yolk & topped with parmesan & parsley.		A seafood dream – succulent prawns mixed in garlic, cream, lemon & parsley.	

LASAGNE

Al Forno <i>Served with ciabatta bread</i>	27.5
This comfort food favourite has layers of fresh pasta with beef & pork bolognese finished with parmesan & mozzarella.	



MAKING FRESH PASTA daily

 GLUTEN FREE OPTION – With GF pasta **\$2.0**, Zoodles **\$2.0** or GF pizza base **\$5.0**.

 VEGETARIAN OPTION  PLANT BASED / MAKE IT PLANT BASED  CONTAINS NUTS

*Whilst every care is taken, please note that our meals are prepared in a kitchen where gluten & nuts are present. Gluten-free pizza bases are not suitable for coeliacs.