

◆ SHARED STARTERS ◆

MARINATED OLIVES (V, GF)	11
BREAD (V)	3
<i>House made ciabatta with olive oil</i>	
AGLIO (V)	17
<i>Garlic, three cheese & fresh herbs flat bread</i>	
SFINCIONE SICILIANI	28
<i>Sicilian style oval pizza tomato, anchovies, buffalo mozzarella, caramelised onion, olives & basil</i>	
FORMAGGIO COTTO	18
<i>Claypot baked camembert, roasted piquillo peppers, garlic, chilli, fresh herbs & ciabatta</i>	
BURRATA (V)	20
<i>Fresh burrata with sun dried tomato compote, basil pesto, olive oil & toasted ciabatta</i>	
TASTING BOARD	38
<i>Selection of burrata, olives, cured meats & sourdough</i>	

◆ ENTREE ◆

ARANCINI (GF)	17
<i>Beef ragu & green pea, tomato & parmesan</i>	
POLPETINNE (GF)	16
<i>Pork & veal, tomato sugo with parmesan</i>	
SAGANAKI (V, GF)	18
<i>Pan fried saganaki cheese, lemon & olive oil</i>	
CALAMARI FRITTI (GF)	22
<i>Fried Australian calamari served with aioli, lemon</i>	
GAMBERI AL PEPERONCINO (GF)	21
<i>Pan seared prawns in chilli, garlic, lemon juice & olive oil</i>	
CARPACCIO (GF)	22
<i>Thinly sliced raw beef seasoned with capers, red onion & shaved parmesan, aioli & olive oil</i>	

◆ PASTA & GNOCCHI ◆

LINGUINE DI MARE	38
<i>Linguine pasta with prawns, scallops, vongole & mussels with fresh herbs, chilli, garlic, white wine & olive oil</i>	
SPAGHETTI BOLOGNESE	29
<i>Spaghetti with braised beef ragú, tomato & rosemary, topped with fresh parmesan</i>	
RAVIOLI ARRABIATA (V)	33
<i>Spinach & ricotta ravioli, eggplant, cherry tomato, chilli, garlic & olive oil sugo, fresh herbs & pecorino Romano</i>	
FUSILLI GAMBERI	36
<i>Short twist pasta with garlic & chilli fried prawns, white wine, lemon cream, fresh herbs & salsa verde</i>	
FETTUCINE RAGU DI PESCE	31
<i>Ribbon style egg pasta in Calabrian style ragú of fennel, chilli & paprika spiced fish & tomato, white wine, garlic & olive oil, parmesan pangrattato</i>	
GNOCCHI SORRENTINA (V)	31
<i>Baked house made gnocchi in tomato sugo & fior di latte with fresh basil</i>	
GNOCCHI CON GORGONZOLA (V)	32
<i>Pan fried house made gnocchi in creamy gorgonzola sauce, garlic, baby spinach & toasted pine nuts</i>	

◆ MAINS ◆

COTOLETTE DI MAIALLE ALLA GRIGLIA (GF)	40
<i>Pork loin cutlet, chargrilled & served with pickled cucumber & Persian fetta, fig & balsamic relish</i>	
POLLO PARMIGIANA	38
<i>Crumbed chicken thigh, topped & baked with tomato sugo, ham & three cheese gratin, served with salad greens</i>	
MELANZANE E BUFALA (V, GF)	33
<i>Grilled eggplant baked in tomato & fresh herbs with buffalo mozzarella, fresh basil & olive oil</i>	
TAGLIATA (GF)	45
<i>200g eye fillet, chargrilled to medium rare, sliced, rocket, red onion & parmesan salad, balsamic vinaigrette</i>	
FISH OF THE DAY	
<i>See specials</i>	

◆ SIDES ◆

HAND CUT SWEET POTATO FRIES <i>rosemary sea salt</i> (V, GF)	15
FRESH GREEN BEANS <i>fried with chilli, garlic, lemon & sesame seeds</i> (V, GF)	15
ROCKET SALAD <i>parmesan, walnut, pear</i> (V, GF)	15
BROCCOLINI <i>sautéed in olive oil, garlic, chilli, lemon</i> (V, GF)	16
ROASTED CHAT PATATOES <i>with garlic & rosemary olive oil</i> (V, GF)	15

◆ DESSERT ◆

CLASSIC CRÈME BRULEE (GF)	15
<i>Baked custard with burnt sugar shell</i>	
CANNOLI SICILIANI	EA 8.5
<i>Golden cannoli shells filled with fresh sweet ricotta, candied fruit, chocolate & roasted almond flakes</i>	
ZEPPOLE	16
<i>Classic Italian doughnuts, dusted in cinnamon sugar, served with sea salt caramel sauce</i>	
PISTACHIO TIRAMISÚ	16
<i>Traditional Italian trifle cake with savoiardi sponge biscuits, soaked in coffee & liqueur, layered with mascarpone, topped with roasted pistachio nuts</i>	
TORTA DI CAPRESE	16
<i>Flourless chocolate cake, pure cream, fresh berries</i>	
GELATI	12
<i>A trio of Italian gelati</i>	
AFFOGATO (GF)	10
<i>Vanilla bean ice cream, served with a shot of coffee</i>	
<i>With your choice of Frangelico, Galiano, Strega or Kahlua</i>	<i>with liqueur 18</i>