

## - *piccolo* -

### *braised olives*

| kalamata, green sicilian olives, thyme, spices / 6

### *garlic bread*

| rosemary, garlic, mozzarella, olive oil / 14.9

### *oysters*

| natural or tempura with chardonnay vinaigrette, three, six or twelve / 9, 18, 30

## - *primi* -

### *grilled lamb cutlets*

| yoghurt mint cucumber sauce / 16.9

### *haloumi*

| pan fried haloumi, courgette salad / 15.9

### *caprese salad*

| buratta, tomatoes, basil, olive oil, ciabatta / 18.9

### *duck cigarillo*

| duck & mushroom cigars / 16.9

### *arancini*

| crumbed risotto balls, gorgonzola, rocket / 15.9

### *polpette*

| beef & chorizo meatballs, barolo jus, parmesan / 15.9

### *wagyu sliders*

| wagyu beef & beetroot relish / 16.9

### *snapper sliders*

| snapper & lemon mayonnaise / 16.9

### *gamberoni*

| kataifi wrapped prawns, smoked almonds, coriander, sherry dressing / 15.9

### *capasante*

| pan fried scallops, roasted cauliflower, boudin noir, radish / 18.7

### *salmon*

| grappa & lemon cured salmon, crème fraiche, radish, watercress / 17.9

### *bruschetta*

| mixed mushrooms, with sage & thyme, straciatella, truffle pecorino, ciabatta / 17.9

### *calamari*

| crispy calamari, rocket, lemon cheek, aioli / 19.5

### *bresaola carpaccio*

| cured beef with rocket, parmigiano, balsamico / 17.9

### *anti pasti*

| cured italian meats, grilled vegetables, formaggio, olives, grilled ciabatta / 38

*Selection of 5 tapas / 70*

- secondi -

*risotto*

/ prawns, chilli, pine nuts, soft herbs, tomato sugo / 26.9

or

/ duck & mushroom

*gnocchi*

/ spicy sausage, green peas, courgettes, basil, parmesan / 26.9

*cannelloni*

/ beef cheek ragu, béchamel, tomato sugo, parmesan / 26.9

*lasagne*

/ chicken ragu, broccoli, tomato sugo, fior di latte / 26.9

*pollo saltimbocca*

/ chicken breast supreme, topped with sage, mozzarella, prosciutto served on truffled mash & jus / 35.9

*pesce del giorno*

/ today's fish, seafood & herb risotto / 35.9

*cotoletta di vitello*

/ crumbed veal loin, pine nuts, golden raisin, parmesan, roquette / 36.9

*filetto di manzo*

/ eye fillet wrapped in bacon, duck fat potatoes, béarnaise sauce / 38.9

*agnello su rack*

/ roasted lamb rack, pumpkin & kumara feta mash, lamb jus / 38.9

*cacciucco*

/ one of the greatest fish stew's, mixed seafood in a light fish broth with basil & ciabatta / 39.5

*lamb shoulder to share*

/ slow roasted lamb shoulder, greek salad, duck fat potatoes, seasonal vegetables, barolo jus / 80

- on the side -

*roquette & pear* / roquette & shaved pear salad, parmesan / 9.9

*fries* / potato fries, parmesan, parsley, truffle oil / 9.9

*seasonal vegetables* / 10.9

*greek salad* / olives, feta, red onion, tomato, cucumber, lemon, olive oil / 10.9

## - pizzeria -

*contadina* / courgettes, pumpkin, caramilized onions, gorgonzola, walnuts, crispy sage / 24.9

*margherita* / garlic, basil, olive oil, tomato sugo, fior di latte, buffalo mozzarella / 24.9

*bambini* / shaved champagne ham, sweet pineapple, fior di latte, tomato sugo / 24.9

*j-lo* / hot salami, sweet onion, chilli flakes, garlic oil, fior di latte / 24.9

*quattro stagioni* / shaved ham, button mushrooms, olives, artichokes, fior di latte, tomato sugo / 24.9

*panna e funghi* / cream, shaved ham, fior di latte, button mushrooms / 24.9

*pollo affumicato* / smoked chicken, bacon, brie, sweet chilli & mascarpone sauce / 25.9

*meatlovers* / salami, spicy sausage, ham, meatballs, chicken, oregano, tomato sugo, mozzarella / 25.9

*mari e monti* / chicken, pork, prawns, tomato sugo, mozzarella / 25.9

*gamberoni* / prawns, bbq chorizo, chilli, caramalized onion, tomato sugo, fior di latte / 25.9

*calzone* / folded pizza, salami, tomato sugo, fior di latte / 24.9

*pescatore* / calamari, prawns, cured salmon, mussels, tomato sugo, mozzarella / 25.9

gluten free pizza bases / 3

## - pasta mia -

choose your favourite pasta;

/ spaghetti

/ gnocchi

/ fettuccini

/ gluten free spaghetti

/ penne

/ gluten free penne

\*gluten free pasta extra \$2.00

then choose your favourite sauce;

*marinara* / mixed seafood, parsley, tomato, garlic & white wine / 25.9

*carbonara* / bacon, free range egg, black pepper, parmesan / 24.9

*tomato sugo* / basil, olive oil, oregano, garlic, parmesan / 24.9

*sugo alla puttanesca* / tomato, olives, anchovies, garlic, olive oil / 25.9

*basil pesto* / basil, pinenuts, garlic, olive oil, parmesan / 23.9

*ragu alla bolognese* / pork & veal mince, pancetta, tomato, parmesan / 25.9

*aglio e olio* / olive oil, garlic, parsley / 24.9

*pasta mista* / choose three different pastas / 70

- *dolce* -

*white chocolate cheese cake* / 14.9

*white & dark chocolate brownie* / served with vanilla bean ice cream / 14.9

*vanilla panna cotta* / berry compote & mint / 14.9

*apple - rhubarb crumble* / vanilla bean ice cream / 14.9

*tiramisu* / soaked lady fingers, espresso, kahlua, marsala, mascarpone, cocoa / 14.9

*affogato* / freshly ground espresso, crema gelato, choice of liqueur / 12

*sorbet* / trio of sorbet, granny smith apple, sour lemon, red raspberry / 12

*gelato* / trio of gelato, frangelico, cacao, crema / 12

*formaggio* / cheeses from the trolley, refer to waiter / market price

*dessert platter* / assorted desserts, gelato, sorbet / 38

- *caffè speciale* -

*burnt siena* / crème de cacao, frangelico, espresso, cream / 13

*almond divine* / amaretto, honey, espresso, cream / 13

*roman hot chocolate* / vanilla galliano, baileys, chocolate, pouring cream / 14

*victorian lace* / kahlua, st remy brandy, espresso, cream / 14

*barbados* / jamaican rum, tia maria, espresso, cream / 14

- *port & dessert wine* -

*taylors fine tawny* / portugal / 9

*taylors 10 year* / portugal / 17

*taylors 20 year* / portugal / 27

*penfolds chub tawny* / south australia / 10

*penfolds grandfather* / south australia / 25

*penfolds great grandfather* / south australia / 35

*okahu chardonnay* / northland / 9 / 41

*the doctors noble* / marlborough / 11

*royal tokaji* / hungary / 20 / 51

*antinori vinsanto* / tuscany / 17 / 85