



STARTERS

SCHIACCIATA <i>Stone oven baked pizza bread with EVO oil, garlic and herbs</i>	\$12.90 GF \$3 extra
STUFFED EGGPLANT <i>Oven baked with garlic, basil, parmesan and parsley on a bed of Napoli sugo</i>	\$16.90
STEAMED LOCAL MUSSELS <i>With cherry tomatoes, basil and garlic</i>	\$18.90 GF \$3 extra
ANTIPASTO ITALIANO <i>Prosciutto, cheese, house made pickles and ciabatta serves 2 people</i>	\$32.90 GF \$3 extra
STUFFED CALAMARI <i>Served with a saffron rice.</i>	\$18.90
CAPELANTE PIEMONTESE <i>Harvey bay scallops topped with bechamel, spinach and crispy pancetta</i>	\$18.90
POLENTA AI PORCINI <i>Oven baked polenta with sautéed porcini mushrooms</i>	\$16.90

PASTA & RISOTTO

(All pasta made in house)

GNOCCHI <i>In a pork and veal ragu</i>	\$28.90
LINGUINI <i>With sauteed local seafood, garlic, and cherry tomatoes</i>	\$32.50
LINGUINI CON GRANCHIO <i>Linguini pasta tossed with blue swimmer crab, tomato, cream, brandy sauteed chilli and garlic</i>	\$30.90
RISOTTO SALSICCIA <i>Carnaroli rice with pork sausage, broccoli di rape, fresh ricotta and shaved parmesan</i>	\$29.50
RISOTTO PORCINI <i>Carnaroli rice, mushroom, parmesan, parsley, garlic, truffle and cream</i>	\$28.90
LASAGNA <i>Tradizionale alla Calabrese with bechamel sauce</i>	\$28.50

Gluten free \$3 extra

MAINS

LAMB SHANK <i>Oven braised in a red wine jus served with a parsnip and potato mash</i>	\$34.90
OVEN ROASTED PORK BELLY <i>Rolled and stuffed with fresh herbs served with seasonal vegetables</i>	\$35.50
POLLO INVOLTINI <i>Slow roasted deboned chicken filled with pumpkin, baby spinach, pine nuts and ricotta served with seasonal vegetables</i>	\$32.90
LOCAL CALAMARI <i>Flour and cracked pepper dusted, served with salad and crispy potatoes</i>	\$31.50
STEAK OF THE DAY <i>Ask our staff</i>	POA
FISH OF THE DAY <i>Ask our staff</i>	POA
SIDES <i>Seasonal vegetables, Cos and Radicchio salad, crispy potatoes</i>	\$8.90

PIZZA

All topped with fresh tomato and fior di latte • Gluten free base \$4 extra

MARGHERITA <i>Cherry tomatoes, basil, garlic and oregano</i>	\$25.00
PATATA <i>(no sauce) Thin sliced potato, pancetta, red onion herbs and shaved parmesan</i>	\$25.50
MEDITERRANEAN <i>Salami, mushrooms, olives, capsicums and oregano</i>	\$25.90
PINEAPPLE <i>Leg ham and fresh pineapple</i>	\$26.00
NAPOLI <i>Olives, capers, cherry tomatoes, anchovies and basil</i>	\$25.00
CAVALIERE <i>Pancetta, roast capsicum, eggplant, basil and shaved parmesan</i>	\$28.00
RAGGIO DI SOLE <i>(star shape pizza) Ham, salami, mushrooms, olives, pancetta, prosciutto, cherry tomatoes, shaved parmesan and fresh rocket</i>	\$32.00
SICILIANA <i>Roast capsicum, eggplant, basil and shaved parmesan</i>	\$26.00
MEAT LOVER <i>Ham, salami, chicken and pancetta</i>	\$28.00
STAGONI IN BIANCO <i>Zucchini, ricotta, chilli and fresh rocket</i>	\$27.50
CAPRESE FIOR DI LATTE <i>Finished with cherry tomato salad and fresh burrata cheese</i>	\$31.90
REGGINELLA <i>Pancetta, eggplant, roast capsicum, basil and shaved parmesan</i>	\$28.00

KIDS MENU

MINI PIZZA • SCHNITZEL & CHIPS • PENNE NAPOLI	\$14.50
SPAGHETTI NAPOLI • NUGGETS & CHIPS	