

ANTIPASTI

TO START

GARLIC FOCACCIA V GF Option +3 Wood-fired crust with roasted garlic, Sicilian sea salt, oregano Add cheese	16 3
OLIVE FORNO V Woodfired Italian olives	10
BRUSCHETTA DI POMODORO V (2 pieces) Marinated cherry tomatoes in olive oil, buffalo mozzarella, parmesan on toasted bread	15
ZUCCHINI VEGANA BRUSCHETTA Vegan (2 pieces) garlic chickpea puree, marinated zucchini, crushed walnuts on toasted bread	15
GARLIC PRAWNS Prawns panfried with extra virgin olive oil garlic, chilli & parsley served with house made bread	24
ARANCINI AI FUNGHI V (3 pieces) fried rice balls made with mixed mushrooms, buffalo mozzarella, truffle oil and Parmesan served with Napoli sauce Add 1 Arancini	18 6
FRITTO MISTO GF option available QLD Shallow-fried dusted baby calamari served with a balsamic rocket salad and aioli	20
COZZE Stewed NZ black mussels in napoli sauce, chilli, garlic & basil served with crispy housemade bread	26

SALUMI

24 month Prosciutto di Parma & buffalo mozzarella served with grilled & marinated vegetables, olives, rocket and housemade bread	28
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PIZZE ROSSE

TOMATO SAUCE BASED

GF AVAILABLE BUFFALO MOZZARELLA	ADD 3 ADD 4
MARGHERITA V San Marzano tomato sauce, fior di latte, basil	22
PARMA Fior di latte, mushroom, Prosciutto di Parma, basil	25
CAPRICCIOSA Fior di latte, leg ham, mushroom, olives, artichokes, basil	24
SANT'ANNA Fior di latte, olives, Messina black anchovies, olive oil, capers	24
DIAVOLA Fior di latte, hot salami, calabrian chilli, basil	24
PESCE Fior di latte, prawns, calamari, garlic oil & parsley	26
CARNE Fior di latte, leg ham, mild salami, fennel pork & chilli sausage	25
ORTOLANA V Fior di latte, eggplant, zucchini, roasted capsicum	24
RUCOLA Fior di latte, 24-month prosciutto di Parma, rocket, parmesan	26
LIPARI Fior di latte, hot salami, gorgonzola, red onion	25
SUPREMA Fior di latte, ham, onion, mild salami, capsicum, mushroom	26
POLLO Fior di latte, chicken, garlic, onion, mushroom, chilli flakes	25

PIZZE BIANCHE

CHEESE BASED - NO SAUCE

GF AVAILABLE BUFFALO MOZZARELLA	ADD 3 ADD 4
SALSICCIA Fior di latte, broccolini rabe, fennel pork and chilli sausage, parmesan, chilli	26
FUNGHI V Fior di latte, marinated mixed mushrooms, thyme, truffle oil	24
QUATTRO FORMAGGI Fior di latte, pecorino, gorgonzola & parmigiano cheeses	25

PIZZE VEGANA

VEGAN PIZZAS

GF AVAILABLE	ADD 3
VEGANA Tomato sauce, eggplant, sundried tomatoes, olives & basil pesto	24
ZUCCA Dairy Free mozzarella, pumpkin sauce base, marinated mushroom, basil pesto, cherry tomatoes, olives	24
ORTOLANA VEGANA Tomato sauce, dairy free mozzarella, zucchini, eggplant, roasted capsicum	24

PASTA

ALL OUR PASTA IS MADE FRESH DAILY!

RIGATONI RAGU	32
8hr slow-cooked lamb shoulder ragu in crushed tomatoes & Pecorino	
RIGATONI ALL' AMATRICIANA	28
Pancetta, onion, chilli, napoli sauce & Pecorino	
RIGATONI BACIO	29
chicken, cream, avocado, napoli sauce, garlic, cherry tomatoes, mushrooms	
SPAGHETTI ALLA CARBONARA	29
Pancetta, cracked pepper, egg yolk, Pecorino	
SPAGHETTI AI GAMBERI	32
Prawns, zucchini, chilli, cherry tomatoes, garlic, Sicilian olive oil	
SPAGHETTI ALLA MARINARA	33
Market fish, prawns, calamari, clams, & mussels served with either Napoli sauce or olive oil	
RAVIOLI DELLA CASA V	30
Handmade ravioli stuffed with ricotta & spinach with a butter, sage & Parmesan sauce	
TAGLIATELLE AI FUNGHI V	28
Mushroom ragu, thyme, truffle oil, cream & parmesan cheese	
GNOCCHI AL FORNO V	30
Napoli sauce, buffalo mozzarella, basil, cooked in our wood-fired oven	
GNOCCHI AL PESTO V	30
creamy basil pesto & cherry tomatoes	

VEGAN PASTA

ALL OUR VEGAN PASTAS ARE MADE WITH
NO DAIRY & EGG FREE PASTA!

RIGATONI NORMA VEGANA	25
eggplant, cherry tomatoes, chilli, napoli sauce, garlic	
RIGATONI ZUCCA V	25
slow cooked pumpkin, zucchini, roasted pinenuts	

SECONDI

M A I N S

VITELLO SALTIMBOCCA	40
Milk-fed veal wrapped with 24-month aged prosciutto di Parma pan fried in white wine & garlic sauce served with roast potatoes and seasonal vegetables	
COTOLETTA DI VITELLO	35
Crumbed veal topped with buffalo mozzarella, tomato sauce, basil served with mixed leaf salad & fries	
MELANZANE ALLA PARMIGIANA V	35
Baked layers of eggplant, buffalo mozzarella and Napoli sauce	
PESCE DEL GIORNO gf	MP
fish of the day - see blackboard!	
POLPO ALLA GRIGLIA	38
grilled Octopus tentacles with radicchio, potato, chilli & caper salad	

CONTORNI

SIDE & SALADS

GARDEN SALAD V gf	14
mixed Italian leaf, cherry tomatoes, olives and red onion with aged balsamic	
CAPRESE V gf	16
Roma tomatoes, buffalo mozzarella, basil & oregano	
ROCKET SALAD V	12
Rocket, parmesan, olive oil, balsamic	
MAMMA'S INSALATA V	16
Radicchio, fennel, red onion, orange, parsley, crushed walnuts, mustard & lemon dressing	
TOSSED GREENS V gf	12
tossed seasonal greens in oil, garlic & chilli	
FRIES	9
NONNO'S HOUSEMADE BREAD	6
Oven baked bread with balsamic and olive oil	

BAMBINI

K I D S M E N U

PIZZA	
tomato sauce, mozzarella	13
tomato sauce, mozzarella, ham	15
PASTA	
Spaghetti or Rigatoni / Gnocchi +3	
Napoli/butter & parmesan	13
Ragu	16
FRIES WITH TOMATO SAUCE	9