

ANTIPASTI

TO START

GARLIC FOCACCIA (V) GF Option +4 Wood-fired crust with roasted garlic, Sicilian sea salt, oregano Add cheese	18 3
OLIVE FORNO (V) Woodfired Italian olives	12
BRUSCHETTA DI POMODORO (V) (2 pieces) Marinated cherry tomatoes in olive oil, buffalo mozzarella, parmesan on toasted bread	16
ZUCCHINI VEGANA BRUSCHETTA (Vegan) (2 pieces) garlic chickpea puree, marinated zucchini, crushed walnuts on toasted bread	16
GARLIC PRAWNS Prawns panfried with extra virgin olive oil garlic, chilli & parsley served with house made bread	26
ARANCINI AI FUNGHI (V) (3 pieces) fried rice balls made with mixed mushrooms, buffalo mozza- rella, truffle oil and Parmesan served with Napoli sauce Add 1 Arancini	21 7
FRITTO MISTO GF option available QLD Shallow-fried dusted baby calamari served with a bal- samic rocket salad and aioli	24
COZZE Stewed NZ black mussels in napoli sauce, chilli, garlic & basil served with crispy housemade bread	28

SALUMI

24 month Prosciutto di Parma served with grilled & marinated vegetables, olives, rocket and housemade bread	
with Buffalo Mozzarella	30
with Burrata	35

PIZZE ROSSE

TOMATO SAUCE BASED

GF AVAILABLE BUFFALO MOZZARELLA BURRATA	ADD 4 ADD 4 ADD 6
MARGHERITA (V) San Marzano tomato, fior di latte, basil	23
CAPRICCIOSA Fior di latte, leg ham, mushroom, olives, artichokes, basil	25
INVIDIA Burrata, 'nduja, hot salami, mushroom, onion	27
SANT'ANNA Fior di latte, olives, messina black anchovies, olive oil, capers	24
DIAVOLA Fior di latte, hot salami, calabrian chilli, basil	25
PESCE Fior di latte, prawns, calamari, garlic oil & parsley	27
CARNE Fior di latte, leg ham, mild salami, fennel pork & chilli sausage	27
ORTOLANA (V) Fior di latte, eggplant, zucchini, roasted capsicum	25
RUCOLA Fior di latte, 24-month prosciutto di Parma, rocket, parmesan	27
LIPARI Fior di latte, hot salami, gorgonzola, red onion	26
SUPREMA Fior di latte, ham, onion, mild salami, capsicum, mushroom	27
PARMA Fior di latte, mushroom, prosciutto di parma, basil	26
POLLO Fior di latte, chicken, garlic, onion, mushroom, chilli flakes	26

PIZZE BIANCHE

CHEESE BASED - NO SAUCE

GF AVAILABLE BUFFALO MOZZARELLA BURRATA	ADD 4 ADD 4 ADD 6
SALSICCIA Fior di latte, broccolini rabe, fennel pork and chilli sausage, parmesan, chilli	27
FUNGHI (V) Fior di latte, marinated mixed mushrooms, thyme, truffle oil	25
QUATTRO FORMAGGI (V) Fior di latte, pecorino, gorgonzola & parmigiano cheeses	26

PIZZE VEGANA

VEGAN PIZZAS

GF AVAILABLE	ADD 4
VEGANA Tomato sauce, eggplant, sundried tomatoes, olives & basil pesto	25
ZUCCA Dairy Free mozzarella, pumpkin sauce base, marinated mushroom, basil pesto, cherry tomatoes, olives	25
ORTOLANA VEGANA Tomato sauce, dairy free mozzarella, zucchini, eggplant, roasted capsicum	25

PASTA

ALL OUR PASTA IS MADE FRESH DAILY!
GF AVAILABLE ADD 4

RIGATONI RAGU 8hr slow-cooked lamb shoulder ragu in crushed tomatoes & Pecorino	34
RIGATONI A' AMATRICIANA Pancetta, onion, chilli, napoli sauce & Pecorino	30
RIGATONI BACIO chicken, cream, avocado, napoli sauce, garlic, cherry tomatoes, mushrooms	32
SPAGHETTI ALLA CARBONARA Pancetta, cracked pepper, egg yolk, Pecorino	30
SPAGHETTI AI GAMBERI Prawns, zucchini, chilli, cherry tomatoes, garlic, Sicilian olive oil	33
SPAGHETTI ALLA MARINARA Market fish, prawns, calamari, clams, & mussels served with either Napoli sauce or olive oil	35
RAVIOLI DELLA CASA (V) Handmade ravioli stuffed with ricotta & spinach with a butter, sage & Parmesan sauce	32
TAGLIATELLE AI FUNGHI (V) Mushroom ragu, thyme, truffle oil, cream & parmesan cheese	30
GNOCCHI AL FORNO (V) Napoli sauce, buffalo mozzarella, basil, cooked in our wood-fired oven	33
GNOCCHI AL PESTO (V) creamy basil pesto & cherry tomatoes	33

VEGAN PASTA

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

RIGATONI NORMA VEGANA eggplant, cherry tomatoes, chilli, napoli sauce, garlic	28
RIGATONI ZUCCA slow cooked pumpkin, zucchini, roasted pinenuts	28

SECONDI

MAINS

VITELLO SALTIMBOCCA Milk-fed veal wrapped with 24-month aged prosciutto di Parma pan fried in white wine & garlic sauce served with roast potatoes, broccolini & green beans	44
COTOLETTA DI VITELLO Crumbed veal topped with buffalo mozzarella, tomato sauce & basil served with mixed leaf salad & fries	38
MELANZANE ALLA PARMIGIANA (V) Baked layers of eggplant, buffalo mozzarella and Napoli sauce	36
PESCE DEL GIORNO gf fish of the day - see blackboard!	MP
CALAMARI GRIGLIA Chargrilled calamari with chilli, oil, parsley & capers served with a radicchio and walnut salad	40

CONTORNI

SIDE & SALADS

GARDEN SALAD (V) mixed Italian leaf, cherry tomatoes, olives and red onion with aged balsamic	16
CAPRESE (V) Roma tomatoes, buffalo mozzarella, basil & oregano	19
ROCKET SALAD (V) Rocket, parmesan, olive oil, balsamic	15
MAMMA'S INSALATA (V) Radicchio, fennel, red onion, orange, parsley, crushed walnuts, mustard & lemon dressing	19
TOSSED GREENS (V) tossed seasonal greens in oil, garlic & chilli	14
FRIES	9
NONNO'S HOUSEMADE BREAD Oven baked bread with balsamic and olive oil	6

BAMBINI

KIDS MENU

PIZZA tomato sauce, mozzarella	18
tomato sauce, mozzarella, ham	20
PASTA Spaghetti or Rigatoni / Gnocchi +4 Napoli/butter & parmesan	18
Ragu	22
FRIES WITH TOMATO SAUCE	9