

## 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 vegan option available Marinated cherry tomatoes in olive oil, buffalo mozzarella, parmesan on toasted bread	16
BURRATA (V) Byron Bay Burrata, marinated cherry tomatoes, basil pesto with housemade bread	24
GARLIC PRAWNS Prawns panfried with extra virgin olive oil garlic, chilli & parsley served with house made bread	28
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	21 7
FRITTO MISTO GF option available QLD Shallow-fried dusted baby calamari served with a balsamic 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 & mortadella served with house pickled vegetables, tomato relish and housemade bread & Buffalo Mozzarella	32
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## 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	26
INVIDIA Burrata, 'nduja, hot salami, mushroom, onion	28
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	28
CARNE Fior di latte, leg ham, mild salami, fennel pork & chilli sausage	28
ORTOLANA (V) Fior di latte, eggplant, zucchini, roasted capsicum	25
RUCOLA Fior di latte, 24-month prosciutto di Parma, rocket, parmesan	28
LIPARI Fior di latte, hot salami, gorgonzola, red onion	27
SUPREMA Fior di latte, ham, onion, mild salami, capsicum, mushroom	28
PARMA Fior di latte, mushroom, prosciutto di parma, basil	28
POLLO Fior di latte, chicken, garlic, onion, mushroom, chilli flakes	27

## 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	28
FUNGHI (V) Fior di latte, marinated mixed mushrooms, thyme, truffle oil	25
QUATTRO FORMAGGI (V) Fior di latte, pecorino, gorgonzola & parmigiano cheeses	27
MORTADELLA Fior di latte, sliced Mortadella, basil pesto, pistachio, Stracciatella	29

## 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	26
ORTOLANA VEGANA Tomato sauce, dairy free mozzarella, zucchini, eggplant, roasted capsicum	26

## PASTA

ALL OUR PASTA IS MADE FRESH DAILY!

GF AVAILABLE

ADD 4

RIGATONI RAGU 8hr slow-cooked lamb shoulder ragu in crushed tomatoes & Pecorino	35
RIGATONI A' AMATRICIANA Pancetta, onion, chilli, napoli sauce & Pecorino	32
RIGATONI BACIO chicken, cream, avocado, napoli sauce, garlic, cherry tomatoes, mushrooms	34
SPAGHETTI ALLA CARBONARA Pancetta, cracked pepper, egg yolk, Pecorino	32
SPAGHETTI AI GAMBERI Prawns, zucchini, chilli, cherry tomatoes, garlic, Sicilian olive oil	34
SPAGHETTI ALLA MARINARA Market fish, prawns, calamari, clams, & mussels served with either Napoli sauce or olive oil	36
RAVIOLI DELLA CASA (V) Handmade ravioli stuffed with ricotta & spinach with a butter, sage & Parmesan sauce	34
TAGLIATELLE AI FUNGHI (V) creamy mushroom sauce, truffle oil, garlic, thyme & parmesan	32
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	29
RIGATONI ZUCCA slow cooked pumpkin, zucchini, roasted pinenuts	29

## 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	45
POLLO AL LIMONE free-range half woodfired chicken, lemon, thyme & caper sauce, broccolini	39
MELANZANE ALLA PARMIGIANA (V) Baked layers of eggplant, buffalo mozzarella and Napoli sauce	38
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	17
CAPRESE (V) Roma tomatoes, buffalo mozzarella, basil & oregano	19
ROCKET SALAD (V) Rocket, parmesan, olive oil, balsamic	16
MAMMA'S INSALATA (V) Radicchio, fennel, red onion, orange, parsley, crushed walnuts, mustard & lemon dressing	20
ITALIAN TOSSED GREENS (V) broccolini, cavolo nero & green beans, tossed in Sicilian olive oil, garlic and chilli	16
ROAST POTATOES garlic & rosemary roasted potatoes	14
FRIES	10
NONNO'S HOUSEMADE BREAD Housemade 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	20
Ragu	24
FRIES WITH TOMATO SAUCE	10