

## ANTIPASTI

### **PIZZA BRUSCHETTA 18**

*Garlic crust with fresh tomato & basil*

### **TAGLIERE for 2 \$ 30**

*A selection of Italian cured meats and cheeses, seasonal vegetables, marinated olives and bread*

### **TOMINO 19**

*Soft cheese from Piemonte served warm with Italian imported mushrooms & truffle oil*

### **POLPO 23**

*Sydney rock octopus, chickpea puree, confit heirloom cherry tomatoes & rosemary oil*

### **COTECHINO 21**

*Italian pork sausage, broccoli & melted provolone cheese served in a cast iron pot*

### **CALAMARI FRITTI 21**

*Lightly fried Hawkesbury Calamari, paprika & homemade aioli*

*PLEASE ADVISE OUR WAITSTAFF OF ANY ALLERGY OR DIETARY REQUIRED*

## PRIMI

*All pasta are made in house with Love*

### **RISOTTO    E 22    M 26**

*Vialone nano rice, smoked eggplant puree, Boston Bay mussels  
& grated bottarga*

### **GNOCCHI    E 23    M 27**

*Handmade potato gnocchi, slow cooked rabbit ragout & Taleggio cheese*

### **RAVIOLI    E 23    M 27**

*Handmade ravioli filled with ricotta & pumpkin, butter & sage sauce,  
amaretti biscuit crumb & roasted pumpkin seeds*

### **SPAGHETTI    E 25    M 29**

*Spaghetti, S.A. vongole, clams, cherry tomato, chilly, garlic,  
aromatic bread crumb & white wine sauce*

### **PAPPARDELLE    E 22    M 26**

*Pappardelle, slow cooked lamb ragout, 'Nduja & black olives*

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## SECONDI

### AGNELLO 33

*13HRS overnight cooked S.A. lamb shoulder, parsnip puree, cavolo nero, roasted cauliflower & jus*

### MAIALE 34

*Twice cooked crispy Berkshire pork belly, carrot puree, heirloom beetroot & apple*

### TAGLIATA 36

*Chargrilled 250gr Riverina scotch fillet, fresh rocket, Parmigiano & balsamic reduction*

### BISTECCA 52

*Chargrilled 500gr Riverina T-Bone steak, roasted baby carrots & baby onion*

### PESCE DEL GIORNO MP

*Fish of the day please check our specials board*

### QUAGLIA 35

*Oven roasted quail filled with aromatic bread crumbs wrapped in pancetta served with lentils, crispy leek & mushroom jus*

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## CONTORNI/SIDES

<b>Patatine fritte</b>	<i>Shoestring fries</i>	9
<b>Insalata di rucola</b>	<i>Rocket, fresh pear &amp; parmigiano</i>	11
<b>Insalata mista</b>	<i>Mix leaf, carrot, tomato, onion &amp; cucumber salad</i>	9
<b>Radicchio</b>	<i>Radicchio, mandarin &amp; hazelnuts</i>	12
<b>Verdura cotta</b>	<i>Sautéed Silverbeet, garlic &amp; chilly</i>	10
<b>Verdure arrosto</b>	<i>Seasonal roasted vegetables</i>	10

## CHILDRENS MEAL \$15

### PASTA

*Spaghetti or penne with Napoletana or Bolognese sauce*

### CALAMARI

*Fried calamari with French fries*

### COTOLETTA

*Fried chicken schnitzel with French fries*

### PIZZA

*Kids pizza margherita*

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ALLERGY OR DIETARY REQUIREMENT*

*Our pizza are not available on lunch, Tuesday to Thursday*

## **PIZZE ROSSE (TOMATO BASED)**

### **MARINARA 16**

*Tomato, oregano & garlic ( NO SEAFOOD) (V)*

### **MARGHERITA 21**

*Tomato, basil & fior di latte (V)*

### **NAPOLETANA 23**

*Tomato, anchovies, olives, capers & fior di latte*

### **BUFALA 24**

*Pureed cherry tomato, buffalo milk mozzarella & basil (V)*

### **MERCATO 24**

*Tomato, ham, mushroom, artichoke, olives, fior di latte*

### **BOSCAIOLA 24**

*Italian sausage, mushrooms, Cherry tomatoes, fior di latte*

### **PROSCIUTTO E RUCOLA - SAN DANIELE 25**

*Tomato, prosciutto crudo, rocket, shaved parmesan, fior di latte*

### **DIAVOLA 23**

*Tomato, hot salami, roast capsicum, olives, onion, fior di latte*

### **4 STAGIONI 25**

*Tomato, fior di latte, capsicum & salame, ham & mushroom, artichokes & olives, eggplant & zucchini*

### **SICILIANA 23**

*Tomato, fior di latte, marinated eggplant, ricotta & cherry tomato (v)*

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## PIZZE BIANCHE (OLIVE OIL BASED)

<b>GARLIC or HERB PIZZA CRUST</b>	<b>14</b>
<b>ALLE PATATE</b> <i>Potato, rosemary, olive oil, fior di latte, pepper &amp; sea salt (V)</i>	<b>21</b>
<b>LA CAMPAGNA</b> <i>Sauteéd mixed mushroom, truffle, prosciutto crudo, fior di latte</i>	<b>25</b>
<b>REGINA</b> <i>Cherry tomatoes, Buffalo mozzarella, prosciutto, rocket &amp; parmigiano</i>	<b>26</b>
<b>AL SUD</b> <i>Italian sausage, Italian friarielli &amp; fior di latte</i>	<b>24</b>
<b>QUATTRO FORMAGGI</b> <i>Gorgonzola, fior di latte, goat cheese &amp; parmesan (V)</i>	<b>24</b>
<b>VEGETARIANA</b> <i>Mushroom, eggplant, capsicum, artichoke, zucchini &amp; fior di latte (V)</i>	<b>24</b>
<b>GAMBERI</b> <i>Prawns, cherry tomato, sautéed onion, zucchini &amp; fior di latte</i>	<b>26</b>
<b>MARTONE</b> <i>Pancetta, friarielli, 'Nduja, black olives &amp; fior di latte</i>	<b>25</b>

## PIZZE SPECIALI

<b>CALZONE</b> <i>Ricotta, mozzarella, tomato sugo with salame or ham</i>	<b>25</b>
<b>CALZONE VEGETARIANO</b> <i>Ricotta &amp; mozzarella, artichoke, olives, zucchini eggplant &amp; mushroom</i>	<b>25</b>
<b>PANUOZZO</b> <b>(TRADITIONAL PIZZA SANDWICH FROM SALERNO)</b> <i>Mozzarella, sausage, friarielli &amp; salame</i>	<b>25</b>
<b>PANUOZZO VEGETARIANO</b> <i>Mozzarella, mushroom, zucchini, eggplant &amp; olives</i>	<b>24</b>

All our pizza can be made with our homemade **gluten free** base