

# ANTIPASTI

**PANE DI CASA \$ 5**

*Char grilled bread served with EVO*

**OLIVE \$ 6**

*Pan fried marinated Italian olives*

**PIZZA BRUSCHETTA \$ 18**

*Garlic crust with fresh cherry tomato & basil*

**BURRATA, CULATELLO E GNOCCO FRITTO \$ 23**

*Culatello (top grade Italian prosciutto), creamy Burrata cheese  
& fried Italian dough pillows*

**PROSCIUTTO E FICHI \$ 18**

*Thinly sliced Parma prosciutto, fresh figs, balsamic reduction  
& gorgonzola DOP fondue*

**TAGLIERE suggest for 2 \$ 30**

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

**PARMIGIANA \$ 18**

*Layers of grilled eggplant, tomato reduction, mozzarella & parmigiano cheese, fresh basil*

**PEPATA DI COZZE \$ 24**

*Sauteed Boston Bay mussels in a napoletana sauce with garlic,  
chilli & charred sourdough bread*

**CALAMARI FRITTI \$ 21**

*Lightly fried Hawkesbury Calamari, parsley, mint, lime zest & homemade aioli*

**GAMBERONI ALL'AGLIO \$ 25**

*King prawns cooked in a white wine sauce, chives, garlic & charred sourdough bread*

**POLPO \$ 25**

*Char grilled octopus, pickled beetroot & spanish onion, avocado mousse  
& smoked paprika dust*

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

# PRIMI

*All pasta is made in house with Love*

## **RISOTTO \$ 24**

*Vialone nano risotto, imported Italian assorted mushrooms,  
rosemary & taleggio cheese*

## **GNOCCHI \$ 22**

*Handmade potato gnocchi, slow cooked napoletana sauce,  
fresh basil & buffalo mozzarella*

## **TAGLIATELLE \$ 25**

*Tagliatelle, slow cooked beef cheek ragout, orange zest  
& pecorino cheese*

## **SPAGHETTI \$ 27**

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

## **STROZZAPRETI AI FRUTTI DI MARE \$ 30**

*Strozzapreti, mussels, king prawns, clams, vongole, calamari,  
cooked in a tomato sugo with fresh herbs*

## **RAVIOLI \$ 27**

*Handmade ravioli filled with ricotta & pumpkin, sage butter sauce,  
amaretti biscuits crumb*

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## SECONDI

### **COTOLETTA DI VITELLO \$ 38**

*Milano style 300 gr crumbed veal cutlet, marinated baked capsicum,  
salmoriglio dressing & shaved parmigiano cheese*

### **MAIALE \$ 33**

*Sardinian style twice cooked crispy pork belly, green apple jam,  
fennel, watercress & plum salad*

### **CARNE DEL GIORNO MP**

*Butcher's cut of the day please check our specials board*

### **PESCE DEL GIORNO MP**

*Fish of the day please check our specials board*

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## CONTORNI/SIDES

<b>Patatine fritte</b>	<i>Shoestring fries</i>	\$ 10
<b>Insalata di rucola</b>	<i>Rocket, roasted pumpkin, goat cheese &amp; pine nuts</i>	\$ 12
<b>Insalata mista</b>	<i>Mix leaf, carrot, tomato, onion &amp; cucumber salad</i>	\$ 10
<b>Insalata</b>	<i>Witlof, lentils, gorgonzola cheese, grapes, red cabbage &amp; walnut salad</i>	\$ 13
<b>Verdure grigliate</b>	<i>Seasonal grilled vegetables</i>	\$ 11

## 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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***Our pizza are not available on lunch, Tuesday to Friday***

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

<b>MARINARA</b>	<b>16</b>
<i>Tomato, oregano &amp; garlic (NO SEAFOOD) (V)</i>	
<b>MARGHERITA</b>	<b>21</b>
<i>Tomato, basil &amp; fior di latte (V)</i>	
<b>NAPOLETANA</b>	<b>23</b>
<i>Tomato, anchovies, olives, capers &amp; fior di latte</i>	
<b>BUFALA</b>	<b>24</b>
<i>Pureed cherry tomato, buffalo milk mozzarella &amp; basil (V)</i>	
<b>MERCATO</b>	<b>24</b>
<i>Tomato, ham, mushrooms, artichokes, olives, fior di latte</i>	
<b>BOSCAIOLA</b>	<b>24</b>
<i>Tomato, Italian sausage, mushrooms, cherry tomatoes, fior di latte</i>	
<b>PROSCIUTTO E RUCOLA - SAN DANIELE</b>	<b>25</b>
<i>Tomato, Parma prosciutto, rocket, shaved parmigiano, fior di latte</i>	
<b>DIAVOLA</b>	<b>23</b>
<i>Tomato, hot salami, roast capsicum, olives, onion, fior di latte</i>	
<b>4 STAGIONI</b>	<b>25</b>
<i>Tomato, fior di latte, capsicum &amp; salame, ham &amp; mushroom, artichokes &amp; olives, eggplant &amp; zucchini</i>	
<b>SICILIANA</b>	<b>23</b>
<i>Tomato, fior di latte, marinated eggplant, ricotta &amp; cherry tomatoes (v)</i>	

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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 mushrooms, truffle, Parma prosciutto, fior di latte</i>	<b>25</b>
<b>TONNO E CIPOLLA</b> <i>Tuna, spanish onion, olives, cherry tomatoes, fior di latte</i>	<b>24</b>
<b>REGINA</b> <i>Cherry tomatoes, buffalo mozzarella, Parma 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; parmigiano (V)</i>	<b>24</b>
<b>VEGETARIANA</b> <i>Mushrooms, eggplant, capsicum, artichokes, zucchini &amp; fior di latte (V)</i>	<b>24</b>
<b>GAMBERI</b> <i>Prawns, cherry tomatoes, spanish 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; mushrooms</i>	<b>25</b>
<b>PANUOZZO</b> <b>(TRADITIONAL PIZZA SANDWICH FROM SALERNO)</b> <i>Mozzarella, Italian sausage, friarielli &amp; salame</i>	<b>25</b>
<b>PANUOZZO VEGETARIANO</b> <i>Mozzarella, mushrooms, zucchini, eggplant &amp; olives</i>	<b>24</b>

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