

ANTIPASTI

PANE DI CASA \$ 5

Rustic bread served with EVO

OLIVE \$ 6

Pan fried marinated Italian olives

PIZZA BRUSCHETTA \$ 18

Garlic crust with fresh cherry tomato & basil

POLENTA FRITTA E GORGONZOLA \$ 16

Homemade truffle polenta chips served with a gorgonzola DOP fondue

POLPETTE \$ 18

*Slow cooked handmade pork & veal meatballs
in a napoletana sauce with fresh herbs*

TAGLIERE suggest for 2 \$ 30

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

CARPACCIO DI SALMONE \$ 20

*Atlantic salmon carpaccio marinated in blood orange, candy watermelon radish,
cucumber, beetroot aioli, dill & aromatic bread tuile*

GAMBERONI ALL'AGLIO \$ 25

Garlic king prawns cooked in a spicy napoletana sauce

CALAMARI FRITTI \$ 21

*Lightly fried Hawkesbury Calamari,
semidry tomato & black olives aioli*

PLEASE ADVISE OUR WAITSTAFF OF ANY ALLERGY OR DIETARY REQUIRED

PRIMI

All pasta is made in house with Love

RISOTTO \$ 24

*Vialone nano risotto, leek puree, crispy leek
& pancetta*

GNOCCHI \$ 26

*Handmade potato gnocchi, Morton bay bugs
& spicy napoletana sugo*

SPATZLE \$ 24

*Handmade spatzle pasta from Trentino Alto Adige region,
gorgonzola DOP sauce & speck (spiced cured pork)*

SPAGHETTI \$ 27

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

BUCATINI \$ 26

Bucatini, slow cooked duck ragout, roasted hazelnuts & pecorino cheese

PANZOTTI \$ 27

*Handmade Ligurian ravioli filled with silverbeet & ricotta served
with walnuts pesto & smoked scamorza cheese*

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SECONDI

ZUPPA DI PESCE \$ 40

*Assorted seafood cooked in a thick tomato & herb soup
served with crispy Sardinian carasau bread*

AGNELLO \$ 33

*12HRS slow cooked lamb shoulder, parsnip puree,
sautéed kale, roasted heirloom carrots & jus*

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

Patatine fritte	<i>Shoestring fries</i>	10
Insalata di rucola	<i>Rocket, spinach, ricotta, pear, mandarin, pomegranate & walnuts</i>	14
Insalata mista	<i>Mix leaf, carrot, tomato, onion & cucumber salad</i>	10
Cavolfiore	<i>Roasted cauliflower, sultana & hazelnuts</i>	13
Verdure	<i>Sauteed Silverbeet, onion, garlic & chilli</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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ALLERGY OR DIETARY REQUIREMENT*

Our pizza are not available on lunch, Tuesday to Friday

PIZZE ROSSE (TOMATO BASED)

MARINARA 16

oregano & garlic (NO SEAFOOD) (V)

MARGHERITA 21

basil & fior di latte (V)

NAPOLETANA 23

anchovies, olives, capers & fior di latte

BUFALA 24

cherry tomato, fior di latte, buffalo milk mozzarella & basil (V)

BUFALINA 24

cherry tomato, buffalo milk mozzarella & basil (V)

MERCATO 24

ham, mushroom, artichoke, olives, fior di latte

BOSCAIOLA 24

Italian sausage, mushrooms, Cherry tomatoes, fior di latte

LA MAIALA for the meat lovers 24

Italian sausage, ham, salame, pancetta, fior di latte

SAN DANIELE 25

San Daniele prosciutto, rocket, shaved parmigiano, fior di latte

DIAVOLA 23

hot salami, roasted capsicum, olives, panish onion, fior di latte

4 STAGIONI 25

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

SICILIANA 23

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

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PIZZE BIANCHE (OLIVE OIL BASED)

GARLIC or HERB PIZZA CRUST 14

ALLE PATATE 21

Potato, rosemary, olive oil, fior di latte, pepper & sea salt (V)

LA CAMPAGNA 25

Sauteéd mushrooms, truffle, Parma prosciutto, fior di latte

REGINA 26

Cherry tomatoes, Buffalo mozzarella, Parma prosciutto, rocket & parmigiano

AL SUD 24

Italian sausage, Italian friarielli & fior di latte

MORTAZZA 24

fior di latte, mortadella, pistachio & ricotta

QUATTRO FORMAGGI 24

Gorgonzola, fior di latte, goat cheese & parmigiano (V)

VEGETARIANA 24

Mushrooms, eggplant, capsicum, artichoke, zucchini & fior di latte (V)

GAMBERI 26

Prawns, cherry tomatoes, spanish onion, zucchini & fior di latte

MARTONE 25

Pancetta, friarielli, 'Nduja, black olives & fior di latte

PIZZE SPECIALI

CALZONE 25

Ricotta, mozzarella, tomato sugo with salame or ham

CALZONE VEGETARIANO 25

Ricotta & mozzarella, artichoke, olives, zucchini eggplant & mushroom

PANUOZZO 25

(TRADITIONAL PIZZA SANDWICH FROM SALERNO)

Mozzarella, Italian sausage, friarielli & salame

PANUOZZO VEGETARIAN 24

Mozzarella, mushrooms, zucchini, eggplant & olives

All our pizza can be made with our homemade