

PRIMI

BRUSCHETTA AL POMODORO (V) | 10.9

Tomato, basil & red onion on garlic rubbed ciabatta

ARANCINI | 11.9 (V)

Arancini with truffled mushroom and taleggio cheese

MELANZANE FRITTE | 9.9 (V)

Crumbed eggplant chips with aioli

CALAMARI FRITTI | 16.9

Fast fried calamari dusted in flour, served with lemon aioli

PASTA TRADIZIONALE

PAPPARDELLE BOLOGNESE | 19.9

Pappardelle with a traditional Southern Italian beef bolognese

RIGATONI A'MATRICIANA | 22.9

Rigatoni with pancetta, salami, onion, garlic, olives, chilli & Napoli

CHITTARA CON 'NDUJA E PISELLI | 21.9

Spaghetti with 'nduja (spicy pork sausage paste) peas, Napoli and basil

CHITTARA ALLA PUTTANESCA | 19.9

Spaghetti with capsicum, olives, garlic, capers, anchovies & Napoli

CHITARRA AGLIO E OLIO TERRONI (V) | 19.9

Spaghetti with extra virgin olive oil, chilli, garlic, red onion and toasted breadcrumbs

PAPPAREDELLE CARBONARA | 23.9

Pappardelle with pancetta, egg, parmesan, parsley & cream

RISOTTO CON POLLO | 24.9

Risotto with chicken, mushroom and truffle oil

SECONDI

COTOLETTA DI VITELLO | 29.9

Crumbed veal slices served with a salad of potato, rocket pesto, cherry tomato, green beans and basil

CONTORNI

INSALATA (V) (VEG) (GF) | 8.9

Garden salad of tomato, cucumber, cos lettuce and olives with Italian dressing

PATATI FRITTE (V) | 8.9

Beer battered fries with aioli

PASTA ARTIGINALE

GNOCCHI GORGONZOLA CON NOCI (V) | 23.9

House made gnocchi with a creamy gorgonzola sauce with a vincotto reduction and topped with walnuts

CHITARRA ALLA MARINARA AL POMODORO

O IN BIANCO | 29.9

Spaghetti with mussels, prawns, calamari, fish, chilli & garlic, served with a Napoli sauce OR with olive oil & white wine sauce

ORECCHIETTE CON SALSICCE | 24.9

Orecchiette with pork sausage, roasted red capsicum, fennel, olives, white wine and toasted breadcrumbs

PAPPARDELLE CON AGNELLO | 24.9

Pappardelle with slow cooked diced lamb shoulder in a rich tomato & rosemary ragu

GNOCCHI AL BARBABIETOLA (V)(VG)(GF) | 24.9

Vegan almond based gluten-free beetroot gnocchi with beetroot, spinach, peas and hazelnuts topped with vegan fetta (or Goats cheese)

PAPPAREDLLE CACCIO E PEPE (V) | 23.9

Pappardelle with pecorino, black pepper & cream

GNOCCHETTI CON ZUCCA | 23.9 (V)

House made baby gnocchi with roasted pumpkin puree, spinach, almonds, topped with fresh ricotta and sage

DOLCI

TIRAMISU | 10.9

PER I BAMBINI

Gnocchi Napoli (V) 9.9

Spaghetti Bolognese/ Spaghetti Carbonara 9.9

Calamari with chips 12.9

Chicken cotoletta with chips 12.9

VI NO

VINO BIANCO

2020 Rapaura Sauvignon Blanc 38

2020 Portone Pinot Grigio 38

2019 Sutton Grange Fairbank Rose 42

2020 Hoddles Creek Chardonnay 45

VINO ROSSO

2018 Lazona Chrismont Sangiovese 38

2019 Quartier Pinot Noir 38

2018 Fiorini Chianti 42

2019 Torbrek Woodcutters Shiraz 45