

Entrée

Garlic Foccacia (Homemade) 13

- + Prawns 5
- + Parmesan 3
- + Pancetta 4

Marinated Olives 13

Mixed Green Sicilian and Black Kalamata marinated olives

“Frico” 20

Traditional Northern Italian Cheesy dish served with Pancetta and Pickled Red Onion

Polpette in Umido 18

4 Pork and Beef Italian style Meatballs, Sugo di Pomodoro, Pecorino cheese

Arancini of the week 17

3 Deepfried Arborio Rice Balls – Please ask our friendly staff for details, (+\$5 per extra ball)

Fried Baby Squid 24


Semolina dusted Fried Squid, served with Mayonnaise and Lemon

Polipo 29

Pan Seared Octopus with Nduja, Potato Espuma and Olive dust

Mains

Chilli Mussels * 39

Local Fresh Mussels tossed in a Rich Garlic Chilli and Tomato Sauce, served with slices of Woodfired Focaccia
( Gluten Free Option Available upon Request)

Pork Milanese 39

Pan Fried Pork Schnitzel w/ Hassleback Potatoes and side Garden Salad

Porchetta 41

Slow Roast Pork Belly, Sauerkraut, Celeriac Puree


Wagyu Beef Cheek * 55

Slow cooked Wagyu Beef Cheek, Hassleback Potato and Seasonal Vegetable

Catch of the week MP

Please ask our friendly staff for details

* Please note that this dish will take slightly more time to prepare









 Prepared with gluten free ingredients. However, items may come into contact with traces of gluten.

Pasta

Gluten Free Pasta Available Extra \$5
Options of Gnocchi and Tagliatelle, please allow extra cooking time

Tagliatelle Bolognese Homemade Tagliatelle w/ Traditional Homemade Bolognese Sauce	31
Tagliatelle all'anatra Homemade Tagliatelle w/ Duck Ragout and Zucchini	35
Bigoli alla Marinara Homemade Bigoli w/ Sugo di Pomodoro, Anchovies, Capers, Fresh Chilli, Squids, Mussels, Prawns, Garlic	38
Squid Ink Bigoli Homemade Squid Ink Bigoli w/ Cuttlefish Ragout, Confit Tomatoes and Broad Beans	37
Oven Baked Gnocchi Sorrentina Handmade Gnocchi w/ Cherry Tomatoes, Sugo di Pomodoro, Mozzarella, Garlic, Basil	 28
Cavatielli allo Zafferano <i>(Vegan)</i> Homemade Cavatielli w/ Pioppini Mushroom, Peas and Saffron	 35
Ravioli Tartufati Handmade Ravioli filled with Ricotta and Truffle, Mushroom, Truffle cream, Grana Padano, Parsley	 36

Sides

Garden Salad Mesculin, Cherry Tomatoes, Carrots, Red Onions, Balsamic Vinaigrette	  12
Rocket and Fennel Salad Rocket, Fennel, Parmesan, Citrus Vinaigrette	  13
Silverbeet and Potato Gratin	  13
Broccolini and Pecorino	  14
Chips with Tomato Sauce & Mayonnaise	10

Kids Menu

Linguine Bolognese with parmesan cheese	18
Linguine al Pomodoro with parmesan cheese	15
Woodfired Kid's Pizza w/ Tomato base Mozzarella and Ham	18
Chicken Nuggets	13





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Woodfired Pizza

Gluten Free Pizza Base Available Extra \$6
Pizzas are cooked directly on stone and items will come into contact with traces of gluten

PIZZE ROSSE

Margherita	 Tomato base, Fior di Latte, Basil (with Bufala Cheese instead of Fior di Latte +\$6)	24
Hawaiian	Tomato base, Mozzarella, Ham, Pineapple	25
Napoli	Tomato base, Fior di Latte, Anchovies, Capers, Olives, Mixed Herbs	25
Calabrese	Tomato base, Fior di Latte, Salame Calabrese, Capsicum, Olives, Chilli	28
Caponata (Vegan)	 Tomato base, Capsicum, Eggplant, Zucchini, Onion, Basil	28
Meat Lover's	Tomato base, Mozzarella, Salami, Ham, Salsiccia, Pancetta	28
Capricciosa	Tomato base, Mozzarella, Ham, Mushroom, Artichokes, Olives	28
Diavola	Tomato base, Stracciatella, Salame Calabrese, Semidried Tomatoes	30
Gamberi	Tomato base, Mozzarella, Zucchini, Semidried Tomato, Chilli, Garlic Prawns	31
Bufala	Tomato Base, Bufala, Prosciutto, Rocket, Semidried Tomato	32
Stracciatella	Tomato base, Stracciatella, Prosciutto, Basil	28

PIZZE BIANCHE

Quattro Formaggi	 Mozzarella, Grana Padano, Gorgonzola, Bufala	28
Parmigiana	 Mozzarella, Eggplant, Semidried Tomato, Grana Padano, Basil	28
Boscaiola	Mozzarella, Pancetta, Mushroom, Red Onions	28
Tartufata	 Mozzarella, Porcini Mushroom, Grana Padano, Truffle Cream (Extra Prosciutto +\$6)	26
Romagnola	Mozzarella, Prosciutto, Rocket, Balsamic Glaze	29
Mare e Monti	Mozzarella, Garlic Prawns, Pancetta, Nduja oil, Semidried Tomato	32