











## Entrée

- Garlic Foccacia (Homemade)**  14  
+ Prawns 5  
+ Parmesan  3  
+ Pancetta 4  
+ Capsicum  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  
(  Vegetarian Option Available upon Request)
- Polpette in Umido**  18  
4 Pork and Beef Italian style Meatballs, Sugo di Pomodoro, Pecorino cheese
- Arancini della Settimana** 18  
3 Deepfried Arborio Rice Balls – Please ask our friendly staff for details (+6 per extra ball)
- Crocchette di Baccala ‘Alla Vicentina’**  
Deepfried Croquette of Salted Dry Cod cooked ‘Alla Vicentina’ (+7 extra per croquette) 18

Gluten Free Pasta Available Extra \$5


Options of Gnocchi & Spaghetti, let us know if you like them cooked in fresh water - please allow extra cooking time

## Pasta


- Tagliatelle Alla Bolognese** 33  
Homemade Tagliatelle w/ Traditional Pork & Beef Bolognese Sauce and Grana Padano
- Lasagna al Raù** *(T/Away)* 38  
Homemade Italian Lasagna with Braised Beef and Pork Meat and Bechamel Sauce
- Bigoli alla Marinara** 38  
Homemade Bigoli w/ Mussels, Prawns, Pomodoro, Anchovies, Capers, Fresh Chilli and Garlic
- Tagliatelle Cacao e Agnello** 37  
Homemade Cocoa Tagliatelle with Lamb Shoulder, Spinach and Hazelnuts
- Tagliatelle al Granchio** 39  
Homemade Tagliatelle with Blue Swimmer Crab, Confit Tomatoes and Baby Zucchini
- Oven Baked Gnocchi Sorrentina**  31  
Handmade Gnocchi w/ Cherry Tomatoes, Sugo di Pomodoro, Provolone, Garlic, Basil
- Rigatoni Pugliesi** 36  
Homemade Rigatoni w/ Pork Sausage, Broccolini, Chilli and Smoked Scamorza
- Pasta Alla Norma**  36  
Homemade Pomodoro Tagliatelle w/ Eggplant, Cherry Tomato, Basil Sauce and Ricotta Salata
- Ravioli Tartufati**  37  
Handmade Ravioli filled with Ricotta and Truffle, Mushroom, Truffle cream, Grana Padano, Parsley


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

## Mains

**Chilli Mussels \*** 43  
Local Fresh Mussels tossed in a Rich Garlic Chilli and Tomato Sauce, served with slices of Woodfired Focaccia  
(  Gluten Free Option Available upon Request \$5)

**Pork Milanese** (T/Away) 39  
Pan Fried Pork Scotch w/ Aioli  
(Recommended Sides: Potatoes / Cabbage)

**Porchetta** (T/Away)  40  
Slow Roast Pork Belly w/ Chimichurri Sauce  
(Recommended Sides: Cabbage / Broccoli)



**Beef Short Ribs \*** (T/Away)  45  
Slow cooked Braised Beef Short Ribs w/ Red Wine Jus & Mashed Potato  
(Recommended Sides: Broccoli / Asparagus)


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



## Sides


**Fried Baby Potatoes**  12

**Broccoli E Pecorino**   12

**Roasted Pumpkin & Sweet Potato w/ Almonds and Pumpkin Seeds**  
(Vegan)   12

**Cabbage**  11  
Green Cabbage w/ Pancetta & Balsamic Glaze

**Garden Salad**   11  
Mesclun, Cherry Tomatoes, Carrots, Red Onions, Balsamic Vinaigrette

**Rocket Fennel Orange Salad**  
Rocket, Fennel, Orange, Citrus Vinaigrette  
  12

### Kids Menu

**Linguine Bolognese with parmesan cheese** 18  
**Linguine al Pomodoro with parmesan cheese** 16  
**Woodfired Kid's Pizza w/ Tomato base & Mozzarella**  
(+3 for Ham, +3 for Salami, +2 for Pineapple) 17  
**Chicken Nuggets** 14

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# Woodfired Pizza

## PIZZE ROSSE

**Margherita**  **24**

Tomato base, Fior di Latte, Basil

**Queen Margherita**  **30**

Tomato base, Bufala, Fior di Latte, Basil

**Hawaiian** **25**

Tomato base, Fior di Latte, Ham, Pineapple

**Napoli** **25**

Tomato base, Fior di Latte, Anchovies, Capers, Olives, Mixed Herbs

**Pepperoni** **26**

Tomato base, Fior di Latte, Salame Calabrese

**Veggie Supreme (Vegan)**  **28**

Tomato base, Capsicum, Mushroom, Zucchini, Onion

**Arrabiata** **28**

Tomato base, Provola, Salame Calabrese, Capsicum, Red Onion

**Meat Lover's** **29**

Tomato base, Fior di Latte, Salami, Ham, Salsiccia, Pancetta

**Diavola** **28**

Tomato base, Fior di Latte, Salame Calabrese, Grana Padano, Rocket, Chilli Oil

**Capricciosa** **28**

Tomato base, Fior di Latte, Ham, Mushroom, Artichokes, Olives

**Calabrese** **29**

Tomato base, Fior di Latte, Salame Calabrese, Capsicum, Olives, Nduja

**Bufala** **32**

Tomato Base, Bufala, Prosciutto, Rocket, Fresh Cherry Tomato

## PIZZE BIANCHE

**Boscaiola** **27**

Fior di Latte, Roast Potato, Salsiccia, Red Onions, Rosemary

**Ortolana**  **27**

Fior di Latte, Zucchini, Artichoke, Olives, Basil Cream

**Porchettina** **31**

Fior di Latte, Porchetta, Rocket, Grana Padano, Chilli Oil

**Estiva** **28**

Zucchini Cream Base, Provola, Ham, Sundried Tomatoes

**Quattro Formaggi**  **28**

Fior di Latte, Grana Padano, Gorgonzola, Provola

**Gamberi** **31**

Fior di Latte, Prawns, Zucchini, Chilli, Basil Cream

**Tartufata** **31**

Fior di Latte, Mushroom, Grana Padano, Truffle Cream, Prosciutto

Gluten Free Pizza Base Available Extra \$6.5  
Pizzas are cooked directly on stone and items will come into contact with traces of gluten