











Entrée

- Garlic Focaccia (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
- Tagliatelle Boscaiola** 33
Homemade Tagliatelle w/ Cream, Pancetta, Mushroom, Red Onion and Pepper
- Lasagna al Raù**  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
Mesculin, 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

Pesto Chicken **28**

Cream, Fior di Latte, Chicken, Mushroom, Red Onion, Basil Pesto

Ortolana  **27**

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

Porchettina **31**

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

BBQ Chicken **28**

Cream, Fior di Latte, Chicken, Red Onion, Rocket, BBQ Sauce

Quattro Formaggi  **28**

Cream, Fior di Latte, Grana Padano, Gorgonzola, Provola

Gamberi **31**

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

Tartufata **31**

Cream, 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