

BREADS

GARLIC BREAD (VG)	10
FOCACCIA (VG) pizza base topped with garlic, mozzarella and oregano	14.5
CROSTINI (4) thinly sliced sourdough topped with prosciutto + mascarpone and ricotta + marinated capsicum	14.5
BRUSCHETTA (VG) fresh tomato, red onion, basil, parmesan and drizzled with balsamic glaze	14.5

BOWL OF CHIPS (VG+GF)	10
GARDEN SALAD (VG+GF) mixed lettuce, black olives, tomato, red onion and shaved carrot	10
ROCKET SALAD (VG+GF) pickled apple, walnut crumbs and parmesan	14.5
CEASAR SALAD romaine lettuce, crispy pancetta and garlic croutons topped with hard boiled egg and parmesan add chicken +5	24.5
RADICCHIO SALAD gorgonzola, prosciutto and orange	16.5
CAPRESE SALAD (VG+GF) tomato, basil and fior di latte drizzled with balsamic glaze	19.5
FRIED CAULIFLOWER (VG) fried cauliflower bites coated in citrus batter served with gorgonzola dipping sauce	14.5

ENTREES

GRAZING BOARD (SHARE) a selection of sicilian street foods including arancini, panelle, polenta, salsiccia and cacciatore	39.5
ANTIPASTO (SHARE) cured meats, cheese, roasted capsicum, olives and grisini	29.5
GRILLED CHICKEN SKEWERS lemon, oregano and rosemary marinated chicken with an assortment of grilled vegetables	19.5
CALAMARI (GF) tender pieces of lightly fried calamari in our house seasoning served with rocket	22.5
LIME + CHILLI PRAWNS (GF) australian black tiger prawns cooked in lime and chilli, served with rice	25.5
ARANCINI (4) ask waiter for flavour	18.5
RAVIOLI (VG) burrata filled, in a creamy lemon-herb sauce with pistachio	22.5
SALMON CARPACCIO (GF) thinly sliced smoked salmon with fried capers and herbs	19.5
POLENTA BATONS (VG+GF) crispy polenta chips infused with basil and parmesan on aioli	12.5
PANELLE (VG+GF) sicilian chickpea fritters with sea salt and lemon	12.5

MAINS

BEEF BURGER house-made beef patty topped with caramelised onion and melted cheese in a brioche bun, served with chips	25.5
CHICKEN PARMA crumbed chicken topped with fior di latte, basil and napoli sauce served with chips and salad	29.5
VEAL LIMONE (GFO) veal scaloppine cooked in a creamy lemon-caper sauce with seasonal vegetables and polenta	39.5
RIB-EYE STEAK (GF) 350g local grain-fed beef served with roast potatoes and salad - choice of mushroom, garlic butter or pepper sauce	42.5
CALAMARI (GF) tender pieces of lightly fried calamari in our house seasoning served with rocket and chips	29.5
SEAFOOD MIX GRILL (GFO) a mix of prawns, mussels, calamari, scallops and barramundi fillet coated in garlic and parsley served with salad	39.5
CHICKEN SCHNITZEL crumbed chicken served with tuscan slaw and chips	29.5
LIME + CHILLI PRAWNS (GF) australian black tiger prawns cooked in lime and chilli, served with rice	34.5

PASTA

GNOCCHI DI RICOTTA 31.5

ricotta gnocchi in cream of broad bean topped with crispy mortadella and pecorino

FETTUCCINE FUNGHI (VG) 28.5

garlic infused mushrooms, peas, spinach and mascarpone
add chicken +5

PENNE DI MARE 34.5

scallops, calamari, smoked salmon and spinach in a creamy napoli sauce

GNOCCHI SAFFRON (VG) 30

homemade potato gnocchi with peas, zucchini and pancetta topped with pecorino

TORTELLINI 30

with pancetta, olives, caramelised onion and mushroom in a creamy napoli sauce

LASAGNA 27

layers of pasta sheets, traditional slow-cooked bolognese, béchamel and mozzarella

SPAGHETTI MARINARA 38.5

prawns, calamari, scallops and mussels in a rich white wine, butter and garlic sauce

CARBONARA/ 26.5

NAPOLI/ BOLOGNESE 24.5

your choice of pasta
gnocchi + tortellini +5

*GLUTEN FREE PENNE +5

RISOTTO

SAFFRON (GF) 29.5

pork and fennel sausage, caramelised onion, sautéed spinach and sun-dried tomato

BEETROOT (VG+GF) 28.5

cream of beetroot, gorgonzola, peas and walnuts | add pancetta or chicken +5

PESCATORA (GF) 38.5

prawns, calamari scallops and mussels in a rich garlic and napoli sauce

MARGHERITA 22.5

napoli, fior di latte and basil

NAPOLETANA 23.5

napoli, fior di latte, olives, anchovies and oregano

TROPICANA 23.5

napoli, mozzarella, pineapple and leg ham

CAPRICIOSA 23.5

napoli, mozzarella, leg ham, mushrooms and olives

GABRIELLA 29.5

napoli, mozzarella, prosciutto, rocket and parmesan

AL POLLO 26.5

napoli, mozzarella, marinated chicken, mushrooms and spinach

FUNGHI (VG) 24.5

napoli, mozzarella, mushrooms, gorgonzola and rocket

PUMPKIN (VG) 25.5

cream of pumpkin, potato, rocket and parmesan

KIDS

PENNE OR SPAGHETTI 16.5

choice of bolognese, napoli or butter and cheese

SCHNITZEL + CHIPS 16.5

crumbed chicken with chips

CALAMARI + CHIPS 16.5

fried calamari with chips

KIDS PIZZA 16.5

margherita, tropical or patatina (chip pizza)

*GLUTEN FREE PIZZA BASE +5

SALSICCIA 26.5

napoli, mozzarella, pork sausage, friarielli and parmesan

ORTOLANA 24.5

napoli, mozzarella, eggplant, zucchini, capsicum and potato

SOPPRESSA 24.5

napoli, mozzarella, salami and capsicum

DIAVOLA 24.5

napoli, mozzarella, hot salami and olives

CON CARNE 26.5

napoli, mozzarella, leg ham, salami and pork sausage

BUFALA 26.5

napoli, buffalo mozzarella, cherry tomato and basil

MARINARA 31.5

napoli, mozzarella, garlic, parsley, prawns, calamari, mussels and scallops

PIZZA