



## Share

- Arancini - with sweet corn & romesco sauce - 16
- Gnocchi - pan fried, beetroot puree, goats curd & pistachio nuts - 19
- Funghi - field mushrooms cooked in woodfired oven & topped with pecorino cheese - 18
- Octopus- chargrilled with chilli aioli, radish salad, garlic crumbs & crispy capers - 22
- Calamari Fritti - chilli sea salt with aioli - 23
- Scallops - in the shell with artichoke puree & chorizo - 22
- Salsiccia - roasted italian sausage with olives & garlic pizza - 20
- Lamb Spare Ribs - roasted eggplant mash & vincotto glaze - 19
- Salami Plate - Italian cured meats with grilled bread - 24

## Pizza

- Margherita - tomato, mozzarella & basil - 21
- Paesana - tomato, mozzarella, mushrooms, capsicum, onion, artichokes, spinach & olives - 25
- Bella Capri - buffalo mozzarella, roma tomato, olives, basil & rocket - 26
- Funghi - mozzarella, trio of mushrooms, radicchio & shaved asagio cheese - 25
- Gambero - tomato, mozzarella, garlic, herbs & prawns - 28
- Funtastico - twin pizzas, half calzone ricotta & salami, other half mozzarella & prawns - 27
- Perugina - tomato, mozzarella, prosciutto, rocket & shaved parmesan - 25
- Calabrese - tomato, mozzarella, sausage, mushrooms, capsicum & olives - 25
- Capricciosa - tomato, mozzarella, leg ham, artichokes, olives & mushrooms - 25
- Australiana - tomato, mozzarella, sausage & pineapple - 24
- Pollo e Patate - mozzarella, chicken, potato, onion, fontina cheese & rosemary - 26

*'Everything you see  
I owe to Spaghetti'*

Sophia Loren

## Pasta

- Spaghetti Marinara al Cartoccio - fish, calamari, prawns, scallops & mussels with napoletana sauce baked & served in a "cartouche" - 35
- Taglierini e Crab - blue swimmer crab, cherry tomato, chilli in shellfish sauce - 35
- Spaghetti ai Frutti di Mare - pasta tossed with clams, mussels, garlic, olive oil & chilli - 35
- Ravioli Napoletana - spinach & ricotta in a napoletana sauce - 29
- Penne Con Pollo e Gorgonzola - chicken, spinach & pistachio nuts in a gorgonzola cream sauce - 29
- Fettucini Ragu - pork & veal meatballs in a tomato ragu - 29
- Bucatini al Amatriciana - pancetta, chilli, onion & napoletana sauce - 28
- Risotto Funghi - trio of mushrooms, gorgonzola & spinach - 32
- Risotto Pescatore - mixed seafood, prosciutto, mascarpone & preserved lemon - 34



## Mains

Pesce Del Giorno - fresh fish of the day - MP

Cozze - chilli mussels in napoletana sauce - 27

Gamberi Piccanti - tiger prawns, garlic, chilli, tomato cream sauce, zucchini & mash - 39

Misto Fritto - lightly seasoned prawns, scallops, fish & calamari with salad & aioli - 38

Petti Di Pollo - kiev chicken breast, prosciutto & fontina cheese, mash, thyme jus & cream - 38

Anatra Arrosto - double cooked ½ duck in honey & pear sauce with mash - 39

Polleto alla Diavola - spatchcock chargrilled, sweetcorn puree, broccolini, lemon infused olive oil - 36

Bistecca - beef rib eye chargrilled with Italian roasted potatoes, green peppercorn sauce - 46

Cotiletto di Maiale - pork loin, parmesan and panko crumbed, creamy mash, garlic green beans  
apple brandy puree - 39

Saltimbocca - veal medallions, prosciutto, zucchini rosti, white wine & sage sauce - 36

## Sides

Insalata di Rucicola - rocket, pear, parmesan & balsamic glaze - 10

Piselli Pancetta - peas, pancetta, onion & egg - 10

Verdura Mista - steam green vegetables, lemon infused olive oil - 10

Zucca al Miele - honey roasted pumpkin - 10

Patate Fritti - bowl of chips - 9, aioli - 1, tomato sauce - 1

## Sweets

Tiramisu - layers of coffee soaked lady finger biscuits, mascarpone cream & Belgian chocolate - 13

Affogato - vanilla gelato sprinkled with amaretti crumbs & espresso - 8 With liqueur - 14

Sticky Date Pudding - a warm pudding served with butterscotch sauce & vanilla gelato - 13

Vanilla Pannacotta - with seasonal berries & strawberry coulis - 13

Crème Brulee - italian custard with a caramelised top - 14

Lemon Tart - with glazed citrus fruits and praline - 14

Gelato - choice of chocolate, vanilla, hazelnut & strawberry - 5.5 per scoop

Cheese Board Selection - three cheese from the blue cow cheese company - 25

\* **GLUTEN FREE** options available on some dishes upon request.

\* Please note that our products contain or/are produced in a kitchen which contain/use the allergens nuts, seafood, dairy, gluten and some preservatives. We cannot guarantee that our products are 100% allergen free.

