

## **Starters**

Home baked confit garlic bread (V)	\$12
Add cheese	\$3
Chilli and garlic pizza bread (V)	\$18
Tomato bruschetta pizza bread with garlic, parsley, and mozzarella cheese (V)(GA)	\$17
Mediterranean olives marinated in extra virgin olive oil and herbs (V)(G)	\$16
Porcini mushroom and truffle arancini served with red pepper sauce and crispy enoki mushrooms (V)	\$21
Salt and pepper calamari served on a bed of rocket with lime and chilli aioli	\$24
Italian veal and pork meat balls in napolitana sauce served with sourdough, salted ricotta and basil	\$23
Mussels with chilli, garlic, white wine and napolitana sauce	\$26
Sydney rock oysters - natural (min. half dozen)	\$4/ea
Sydney rock oysters - kilpatrick (min. half dozen)	\$5/ea
Chilled king prawns served with thousand island dressing (G)	\$27

## Formaggi & Salumi – Cheese & cured meat board

Please pick from our selection below - maximum 4 items per board

1 item	\$19
2 items	\$31
3 items	\$39
4 items	\$46

### *Formaggi - Cheese*

**Primo Amore**: This exquisite cheese is infused with red wine from the Veneto region in Italy. It is absolutely delectable, due to the wine, that has penetrated it completely.

**Organic pepper and turmeric infused pecorino**: This pecorino originates from the unusual and sought after combination of pepper and turmeric which gives it a strong, distinctive aroma.

**Verde capra**: This is a blue-veined cheese a dry and wrinkly crust, with a amber grey colour. It's paste varies from creamy to crumbly.

**Stracco di capra**: This is a goat's milk cheese slightly ripened and has a soft, elastic, straw-coloured consistency, with thin pinkish rind. Its texture is soft and crumbly.

### *Salumi - Cured meats*

**Wagyu Bresaola**: Air dried beef leg

**Capocollo dell' Umbria**: It is a dry-seasoned pork neck with salt, pepper, garlic and wine which is cured for 4-6 months

**Felino hot salami**: Felino is the most ancient salami recipe on record originated from parma region of Italy, it has a hot and delicate flavour. Its naturally fermented and spiced with chilli, paprika and peppercorns

**Prosciutto**: It is an Italian salt-cured pork leg aged 12/18 months

*All boards are served with dried apricot, figs, dates, house made jam and sardinian traditional bread (pane carasau)*

## ***Pizza***

Margherita	
tomato base, cheese, cherry tomatoes, buffalo mozzarella, basil, oregano (V)	\$24
Parmigiana	
tomato base, cheese, ham, cherry tomatoes, eggplant, grated parmesan	\$26
Vegetariana	
tomato base, cheese, roasted eggplant, capsicum, zucchini and onions (V)	\$26
Fresca	
tomato base, cheese, prosciutto, cherry tomatoes, radicchio, buffalo mozzarella	\$29
Soppressa Salami	
tomato base, cheese, mushrooms, ricotta cheese, soppressa salami	\$28
Carne	
tomato base, cheese, chicken, chorizo and mushrooms	\$28
Calzone (folded)	
cheese, forest mushrooms, double smoked ham, semidried tomato, spinach and pesto	\$28
Di Mare	
tomato base, cheese, prawns, calamari, mussels, clams and feta cheese	\$31
 <u>White base pizzas</u>	
Tonno Pizza	
fior di latte, spanish onion, tuna and capers	\$26
Contadina pizza	
fior di latte, kipfler potatoes, fennel sausages, caramelised onion and rosemary	\$27
Extra truffle oil	\$3
Gluten Free pizza bases – All pizzas (excluding calzone) are available gluten free (G)	\$5

## ***Pasta***

Penne Siciliana with smoked eggplant, ricotta and mint mousse, dried olives in napolitana sauce (V)(GA)	\$24
Spaghetti with Wagyu beef bolognese, shiraz, parsley, and grated parmesan (GA)	\$26
Gnocchi with napolitana sauce, goat cheese, and basil oil (V)	\$29
Wild mushroom risotto with truffle oil, crispy enoki mushrooms (V)(G)	\$29
Spaghetti with fresh market seafood in roma tomato sugo (GA)	\$32
Creamy fettuccine with smoked chicken, oyster mushroom, confit cherry tomatoes, and spinach (GA)	\$29
Pappardelle in slow cooked lamb ragout, broad beans, baby carrots, red vein sorrel leaves goat cheese and chives mousse	\$30
Gluten free pasta	\$5

### ***Meat and Vegetable - Main Course***

Stuffed eggplant with quinoa, sautéed vegetables, grilled asparagus, sweetened balsamic, and mozzarella cheese (V)	\$34
Grilled chicken supreme with fresh king prawns on fresh avocado and creamy tomato sauce (G)	\$38
Kangaroo served with warm barley and mushroom salad, pickled beetroot, and red wine jus (G)	\$36
Confit Maryland duck with creamy celeriac puree, braised fennel, pomegranate salsa, caramelised pear, and forest berry jus (G)	\$39
Braised lamb shank in a red wine sauce, chives and truffle potato mash, mushroom ragout, red wine jus and basil crisps	\$41
350g grain fed N.Y. Sirloin served with sweet potato chips and Portobello mushroom (GA)	\$46
450g Angus Rib Eye served with grilled asparagus (G)	\$49

### ***Seafood - Main Course***

Marinated baby octopus with roasted rosemary potato, cherry tomatoes, olives and balsamic reduction (G)	\$36
Grilled barramundi served with pea-mint puree, potato gratin, fennel - broad beans salad, crispy pancetta, and red vein sorrel leaves (G)	\$39
Crispy skin trout fillet served with prosciutto wrapped greens, crispy kumera, red pepper and mint salsa (G)	\$39
Whole fish of the day served with braised fennel, rosemary potatoes, and lemon butter (G)	\$41

### ***Salse - Sauce*** \$3

Red wine jus (G)	Wild mushroom sauce (G)
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### ***Insalata - Salad***

Beetroot & pumpkin salad with spinach, sheep feta cheese, roasted macadamia, and honey balsamic dressing (V)(G)	\$24
Warm haloumi salad with curly red capsicum, asparagus, purple cauliflowers, watercress, roasted almonds, and chardonnay vinaigrette (GA)	\$25
Garlic prawn salad with roma tomato, avocado, mint, dill and lemon dressing (G)	\$27
Caesar salad with baby cos lettuce, parmesan shavings, soft boiled egg, sautéed bacon and croutons served with bread (GA)	\$21
Extras	
Grilled chicken	\$4
Grilled prawns	\$6
Smoked salmon	\$5

### ***Contorni – Sides***

Plain bread (V)(GA)	\$6
Potato chips (V)	\$10
Sweet potato chips (V)	\$13
Roasted rosemary potatoes (V)	\$13
Truffle mash (V)(G)	\$14
Steamed broccolini with confit cherry tomatoes and lemon oil (V)(G)	\$15
Garden Salad (V)(G)	\$13
Stuffed portobello mushroom with ricotta cheese and semi-dried tomatoes (V)(G)	\$14
Grilled asparagus topped with grated salted ricotta (V)(G)	\$13