

Stuzzichini

| | |
|--------------------------------------------------------------------------------------------------------------------|-----------|
| PANE DI CASA (V) House-baked bread, extra virgin olive oil, aged balsamic Add Nduja whipped butter +4 | 15 |
| MARINATED OLIVES (V, GF) Extra virgin olive oil, Sicilian citrus marinade | 9 |
| PORCHETTA BITES (GF) Crispy pork belly, rosemary salt, apple honey reduction | 27 |
| MUSHROOM & TRUFFLE ARANCINI (V) (4PCS) Aioli, parsley, parmesan | 23 |
| POLENTA FRIES Parmesan, pepper aioli | 17 |
| HOUSE GARLIC WEDGES (V) Aioli, truffle oil | 12 |

Antipasti

| | |
|--------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| BURRATA (V, GF) Cherry tomato, pesto, rocket, olive pangrattato Add Prosciutto di Parma +5 | 26 |
| CARPACCIO DI MANZO - MARGARET RIVER BEEF (GF) Rocket, Numa dressing, parmesan, balsamic, lemon zest | 31 |
| ANITPASTO PLATE Selection of cured meat and cheese, marinated olives, balsamic, truffle stracciatella, garlic pinsa, dried fruit | 42 |
| IMPEPATA DI COZZE (REGULAR LARGE) Fresh live Blue Yumbah mussels, bisque, confit chilli, garlic, white wine, toasted sourdough | 33 43 |

Pinsa

| | |
|--------------------------------------------------------------------------------------------------------------------|-----------|
| GARLIC BUTTER Rosemary | 18 |
| MARGHERITA San Marzano sugo, mozzarella, fresh basil | 24 |
| VEGETARIANA San Marzano sugo, mozzarella, zucchini, sundried tomato, mushroom, parmesan, stracciatella | 33 |
| NUMA San Marzano sugo, mozzarella, rocket, san daniele prosciutto, burrata, parmesan, balsamic reduction | 37 |
| CARNE San Marzano sugo, mozzarella, calabrese salame, guanciale, Italian speck | 34 |
| DIAVOLA San Marzano sugo, mozzarella, calabrese salami, 'nduja, chilli oil | 33 |
| TARTUFATA Truffle cream base, porcini & button mushroom, mozzarella, stracciatella, truffle oil, parsley | 36 |

EXTRAS

| | | | |
|---------------|---|------------------|---|
| Nduja | 6 | Speck | 6 |
| Sausage | 5 | Calabrese Salame | 6 |
| Stracciatella | 4 | Truffle Pâté | 6 |

Pasta & Mains

I CLASSICI

(Gluten-free pasta available)

SPAGHETTI CARBONARA 34

Roman-style carbonara with guanciale, egg yolk, pecorino romano

TAGLIATELLE AL RAGU BOLOGNESE 34

Slow-braised traditional beef ragù, parmesan cheese

PENNE ARRABBIATA (V, VG) 30

San Marzano tomato, garlic, burnt chili, basil, parmesan

SPAGHETTI VONGOLE 35

Shark Bay razor clam, white wine sauce, lemon butter

ORECCHIETTE BOSCAIOLA (V OPTION) 34

Italian pork and fennel sausage, porcini mushroom, parmesan fondue

Sides

WEDGES 12

Aioli

ITALIAN SALAD 16

Rocket, honey dressing, sundried tomato, walnut, pears

MEDITERRANEAN SALAD 16

Spinach, cucumber, capsicum, red onion, olives, green crunch, lemon vinaigrette

PARMESAN POTATO AND PUMPKIN MASH 14

Rosemary oil

NUMA SIGNATURE

CASERECCE 35

12 hours slow-braised lamb shoulder, San Marzano sugo, pecorino

TAGLIATELLE MARE 40

Crab, tiger prawn, cherry tomato ragu, bisque butter

HOUSEMADE SPINACH & RICOTTA RAVIOLI (V OPTION) 38

3 cheese cream, prosciutto crisps, parmesan crunch

HOUSE GNOCCHI 35

Choose your sauce

- Pesto & crispy speck (nuts)
- Ragù Bolognese
- Roast pumpkin and sage, stracciatella (V)

BRASATO (GF) 46

Poached grass-fed beef cheek in Barolo wine, parmesan mash, roasting jus, snowpea crunch

FISH OF THE DAY MP

Broccolini, lemon capers sauce, sage pumpkin puree, salsa verde, guazzetto