

Entrees & Share plates

Bread & olives, balsamic reduction, (VG) \$14 extra nduja whipped butter +\$4

Burrata, heirloom tomato, pesto, rocket balsamic glaze \$26

Margaret River beef carpaccio, rocket, numa dressing, parmesan, balsamic glaze (GF) \$27

Mushroom and truffle arancini, aioli, parmesan (4pcs, V) \$21

Porchetta bites, pork belly, apple reduction (GF) \$26

Polenta fries, mushroom gravy, parmesan, pink pepper (V, GF, VG optional) \$15

Impepata di cozze, fresh mussels, prawn bisque, san marzano sugo, confit chili, garlic, toasted sourdough \$31

Tagliere antipasto, selection of cured meat and cheese, marinated olives, balsamic, truffle stracciatella, garlic pinsa, dried fruit \$36

Pinse

Aglio e olio (V, DF) \$14

Margherita, San Marzano sugo, mozzarella, basil (V) \$22

Vegetariana, San Marzano sugo, mozzarella, zucchini, sundried tomato, mushroom, parmesan, stracciatella (V) \$30

Numa, San Marzano sugo, mozzarella, rocket, San Daniele prosciutto, burrata, parmesan, balsamic glaze \$34

Carne, San Marzano sugo, mozzarella, pulled lamb, calabrese salame, pancetta, italian speck \$33

Diavola, San Marzano sugo, mozzarella, calabrese salami, nduja, chili oil \$32

Polpo e patate, San Marzano sugo, mozzarella, slow cooked Fremantle octopus, garlic potatoes, cherry tomato, olive crumb \$34

Tartufata, truffle cream base, porcini pathe, mozzarella, mushroom, stracciatella, truffle oil, parsley \$35

Salsiccia e funghi, fior di latte, Italian sausage, mushroom, parmesan, black pepper (V Option) \$33

Extras: burrata \$8, calabrese salame \$6, nduja \$6, sausage \$5, speck \$6, stracciatella \$4, truffle pathe \$6

Pasta & Mains

(Gluten free pasta available)

Rigatoni, 12hrs slow braised lamb shoulder, San Marzano sugo, pecorino \$34

Tagliatelle, crab and tiger prawn, cherry tomato ragu, salsa verde, olive crumb, creamy bisque \$39

Risotto allo zafferano, saffron risotto, capsicum splash, shaved pecorino, crispy pancetta (V Option) \$38

Housemade spinach and ricotta ravioli, Roasting Jus, pumpkin puree, parmesan & gorgonzola fondue (vegetarian option) \$38

Housemade Gnocchi, sundried tomato cream, stracciatella, wilth spinach (V, VG Option) \$34

Brasato, poached grass-fed beef cheek in Barolo wine, parmesan mash, roasting jus, snowpeas (GF) \$45

Impepata di cozze, fresh mussels, prawn bisque, san marzano sugo, confit chili, garlic, toasted sourdough \$41

Fish of the day, WA line caught, burnt butter, broccolini, lemon capers sauce, spicy capsicum pure (GF) MP

Sides

Potato wedges, aioli (GF Option) \$13

Italian salad, (VG, GF) \$15

Mixed leaves salad (VG, GF) \$13

Ask us about our Chef's Specials...

VG – Vegan, V– Vegetarian, DF – Dairy Free, GF– Gluten Free
Please inform the waitstaff of any dietary requirements you may have
Surcharges apply up to 1.8% depending on your payment method

NUMA
• Italian •