

## Entrees & Share plates

**Bread & olives**, balsamic reduction, marinated Sicilian olives (VG) \$15 extra nduja whipped butter +\$4

**Burrata**, heirloom tomato, pesto, rocket balsamic glaze \$27

**Margaret river beef carpaccio**, rocket, numa dressing, parmesan, balsamic glaze (GF) \$29

**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) \$16

**Tagliere antipasto**, selection of cured meat and cheese, marinated olives, balsamic, truffle stracciatella, garlic pinsa, dried fruit \$39

## Pinse

**Aglione e olio** (V, DF) \$15

**Margherita**, san marzano sugo, mozzarella, basil (V) \$23

**Vegetariana**, san marzano sugo, mozzarella, zucchini, sundried tomato, mushroom, parmesan, stracciatella (V) \$31

**Numa**, san marzano sugo, mozzarella, rocket, san danielle prosciutto, burrata, parmesan, balsamic glaze \$35

**Carne**, san marzano sugo, mozzarella, pulled lamb, calabrese salame, pancetta, italian speck \$34

**Diavola**, san marzano sugo, mozzarella, calabrese salami, nduja, chili oil \$33

**Polpo e patate**, san marzano sugo, mozzarella, slow cooked fremantle octopus, garlic potatoes, cherry tomato, olive crumb \$35

**Tartufata**, truffle cream base, porcini pathe, mozzarella, mushroom, stracciatella, truffle oil, parsley \$36

**Salsiccia e funghi**, fior di latte, italian sausage, mushroom, parmesan, black pepper (V Option) \$34

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

**Housemade spinach & ricotta ravioli**, roasting jus, pumpkin puree, parmesan & gorgonzola fondue (V) \$38

**Housemade gnocchi**, sundried tomato cream, stracciatella, with 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**, 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