



Entrees

Bread & Oil, balsamic reduction, seasonal dip (VG) \$13

Marinated Olives (VG,GF) \$9

Burrata, rocket, pesto, cherry tomato, parsley salsa (V, GF) \$25

Carpaccio, Margaret River beef, rocket, parmesan, signature dressing (GF) \$24

Housemade arancini, pepper aioli, parmesan, parsley \$19

Impepata di cozze, mussels, chilli, garlic, prawn bisque, white wine, charred bread (DF) \$29/\$39

Grazing Board, San Daniele, mortadella, Calabrese salami, Straciatella, pecorino, olives, charred bread, honey \$34

Pinsa

(Roman-style hand pressed pizza)

Aglio E Olio (V, DF) \$14

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

Numa San Daniele, Burrata, San Marzano, mozzarella Balsamic \$33

Vegetariana Zucchini, sundried tomato, San Marzano, mozzarella, fior di latte (V) \$29

Carne pulled lamb, Calabrese salami, pancetta San Marzano, mozzarella \$31

Pasta & Mains

(Gluten free pasta available)

Tagliatelle, 12 hours slow braised lamb shoulder, San Marzano sugo, jus, pecorino \$32

Gnocchi, pumpkin & sage cream, burnt butter, Straciatella, pink pepper dust (V) \$33

Linguina al nero, clams, scallop roe, banana prawn, cherry tomato, gremolata \$37

Housemade spinach ricotta ravioli, pecorino pepper fondue, prosciutto parmesan crisp \$38

Half chicken cacciatora, spinach, sundried tomato & chilli potato, capsicum puree, \$35

Cauliflower steak, salsa verde, parsley tomato medley, onion crunch (VG) \$32

Brasato, braised beef cheek, jus, parmesan mash, snow pea, truffle oil \$41

Fish of the day, dusted broccoli, creamy bisque, confit chilli, fried pachinko tomato MP

Sides

Potato wedges, aioli (GF Option) \$13

Italian salad, (VG, GF) \$13

Mixed leaves salad (VG, GF) \$13