

STARTERS

- GARLIC BREAD.

\$8.00
- Our house baked bread roll with garlic herb butter.
- WARM BREAD.

\$5.00
- Our house baked bread roll served warm with extra virgin olive oil & balsamic for dipping.
- ANCHOVY CROSTINI.

\$17.00
- Toasted focaccia with Stracchino soft cheese, semi dried tomato, anchovy fillet & fresh herbs. (4 per serve)
- BURRATA.

\$25.50
- Mozzarella ball filled with creamy stracciatella cheese served with a salad of zucchini, carrot, red & yellow capsicum & Dijon dressing with a puff pastry ring. (V)
- CALAMARI FRITTI.

\$24.00
- Fresh Australian calamari lightly floured & flash fried served with paprika aioli & lemon.
- SPICY MUSSELS.

\$20.00
- Black mussels in a spicy Napoli sauce with garlic, chilli & white wine, served with our house baked warm bread.
- POLPETTE.

\$19.00
- Meatballs in a spicy tomato sugo served with focaccia. (5 per serve)
- BRUSCHETTA.

\$15.00
- Toasted ciabatta topped with garlic & EVOO, heirloom tomatoes, red onion, basil, shaved Parmesan & and a balsamic reduction. (2 pieces per serve.)
- ARANCINI.

\$15.00
- Crumbed risotto balls with green peas & 3 cheeses served with a Napoli sauce. (V) (3 per serve).
- OLIVES & GIARDINIERRA.

\$12.00
- Mixed marinated olives & house pickled vegetables. (V) (VG)
- SALUMI PLATE.

\$30.00
- Selection of cured meats with accompaniments & crescina (flat bread typical of the Marche region) (Perfect for 2 people.) can be GF. (extra crescina bread \$5.00)

PASTA & RISOTTO

- LASAGNA.

\$29.00
- Bolognese (pork & beef), creamy béchamel, pasta sheets & parmesan cheese.
- PAPPARDELLE RAGU.

\$32.00
- Wide pasta ribbons with a slow cooked duck ragu.
- SPAGHETTI & MEATBALLS.

\$30.00
- Spaghetti with meatballs in a spicy tomato Sufi.
- CAPPELLACCI.

\$30.00
- House made filled pasta. Please ask your waiter as changes weekly. (V) (VG).
- GNOCCHI CACIO & PEPE.

\$30.00
- House made potato gnocchi, with a creamy pecorino Romano cheese & black pepper sauce. (V)
- LINGUINE MARINARA.

\$39.00
- Linguine pasta with prawns, scallops, EVOO, mussels, calamari, pippies, garlic, leek, chilli & white wine.
- CASARECCE VEGETARIAN.

\$28.00
- (Short twists of pasta originating from Sicily) Please ask your waiter as changes weekly. (GF) (V).
- RIGATONI CALABRESE.

\$28.00
- Thick tubes of pasta with Nduja (house made spicy pork sausage mix typical of Calabria.) onion, olives, cherry tomato, soft herbs & a touch of Napoli.
- RISOTTO CHICKEN & MUSHROOMS .

\$32.00
- Carnaroli rice cooked with chicken pieces, leek, garlic, parmesan, white wine, soft herbs & mixed mushrooms. (GF)
- PRAWN RISOTTO.

\$36.00
- Carnaroli rice cooked with, chopped prawn, leek, garlic, white wine, seafood bisque, parmesan & soft herbs topped with grilled prawns. (GF)



ONE BILL PER TABLE, NO SPLIT BILLS!
NO CHANGES TO MENU DURING PEAK TIMES.
10% SURCHARGE APPLIES ON SUNDAY.

MAINS

- ATLANTIC SALMON

\$39.00
- Atlantic Salmon fillet, oven baked served with zucchini & potato gratin & a saffron sauce.
- PORCHETTA.

\$44.00
- Individual rolled porchetta roast sous vide and finished in the oven served with sweet potato rosti, cherry tomato gratin & a pork jus.
- DUCK BREAST.

\$45.00
- Roasted duck breast with roasted potato fondants, seared leek, carrot purée & a fig sauce.
- EYE FILLET STEAK.

\$56.00
- 250gram grass fed John Dee eye fillet steak (mb 2-3+) cooked to your liking, with a roast potato & red wine jus. (add side of honey roasted carrots, parsnips & red onion with goats cheese & roasted walnuts. \$9.00)
- CHICKEN PARMIGIANA.

\$30.00
- 300 gram chicken breast crumbed & oven baked with melted cheese & Napoli sauce served with chips & an Italian salad.
- CHICKEN SALAD.

\$27.50
- Grilled marinated chicken tenderloin, mixed salad leaves, cucumber, pearl couscous, roasted red peppers, shaved parmesan, red onion & balsamic dressing.
- CALAMARI SALAD.

\$27.50
- Grilled marinated squid, mixed salad leaves, cucumber, olives, feta, cherry tomato, red onion, balsamic dressing & lemon wedge.

SIDES

(Perfect for Sharing)

- POTATO CHIPS.

\$10.00
- Crispy battered chips with house made garlic aioli. (V)
- ITALIAN SALAD.

\$9.00
- Mixed salad leaves, roasted peppers, tomato, onion & olives with shaved parmesan & a balsamic dressing. (V) (GF) (Can be vegan)
- GREEN BEAN SALAD.

\$9.00
- Sliced green beans, pearl cous cous & semi dried tomatoes seasoned & dressed with EVOO. (V) (VG)
- ASPARAGUS.

\$9.00
- Sautéed asparagus spears dressed with garlic & EVOO. (V) (VG) (GF)

PIZZA

GARLIC.	\$12.00
garlic, rosemary & sea salt. (add cheese \$3.00) (V)	
MARGHERITA.	\$19.00
tomato sauce, mozzarella & basil. (V).	
SALAME PICCANTE.	\$20.00
tomato sauce, mozzarella & spicy sopressa salami.	
CAPRICCIOSA.	\$20.00
tomato sauce, mozzarella, shaved ham, mushrooms, olives & artichokes.	
DIAVOLA.	\$21.00
tomato sauce, mozzarella, nduja & olives.	
SEAFOOD.	\$26.00
tomato sauce, mozzarella, smoked salmon, calamari, prawns, scallops, red onion, capers, garlic & chilli.	
NAPOLETANA.	\$19.00
tomato sauce, mozzarella, anchovies, olives & basil.	
TROPICAL.	\$20.00
tomato sauce, mozzarella, shaved ham & pineapple.	
THE LOT.	\$23.00
tomato sauce, mozzarella, hot salami, shaved ham, mushroom, bacon, capsicum, olives, shrimp, pineapple, onion & anchovies.	
CALABRESE.	\$21.00
tomato sauce, mozzarella, shaved ham, hot sopressa salami, N'duja (spicy sausage typical of Calabria), red onion & olives.	
PROSCIUTTO.	\$24.00
mozzarella, San Daniele prosciutto DOP, rocket & stracchino cheese.	
ORTOLANA.	\$21.00
cherry tomatoes, toasted red peppers, red onion, mushroom, baby spinach & mozzarella. (V).	
FUNGHI & SALSICCIA.	\$21.00
mozzarella, pork & fennel sausage with mushrooms & shaved parmesan.	
SALMONE AFFUMICATO.	\$23.00
Smoked salmon, capers, red onion, mozzarella & stracchino cheese.	

DESSERT

TIRAMISU.	\$12.00
Layers of coffee & liqueur soaked sponge fingers, marscapone cream, cocoa.	
CHOCOLATE TRUFFLE.	\$13.00
Dark chocolate & hazelnut truffle served with a white chocolate sauce, raspberry sorbet, fresh raspberries & a BIAGIO’S tuille.	
PEACH PANNA COTTA.	\$13.00
Peach infused panna cotta served with a shot of Prosecco granita, fresh berries & and Biagio’s tuille.	
ASSORTED CAKES.	\$13.00
Daily cake selection, please consult your waiter.	
AFFOGATO.	\$16.00
Vanilla ice cream with a shot of espresso & a shot of liqueur (Baileys, Kahlua, Frangelico).	
KIDS ICE CREAM.	\$8.00
3 scoops vanilla ice cream. (choose from chocolate, strawberry, caramel, vanilla topping)	

DESSERT WINE

2017 MACULAN, Dindarello, Bianca Passito IGT, Veneto, Italy. \$12.00

FOR THE KIDS

(Under 12 years old)

PASTA BOLOGNESE OR NAPOLI.	\$15.00
Rigatoni with traditional Bolognese or Napoli sauce.	
PIZZA MARGHERITA OR TROPICAL.	\$10.00
Kids size pizza with tomato sauce & cheese or ham & pineapple.	
CHICKEN & CHIPS.	\$15.00
2 Grilled chicken tenderloins lightly seasoned with crispy chips & tomato sauce.	

CHEESE

Cheese plate with 1 cheese.....\$19.50
Cheese plate with 2 cheeses.....\$29.50
Cheese plate with 3 cheeses.....\$39.50
Cheese portion size is 50 grams per cheese, plates served with seasonal & or dried fruit, fruit paste, crackers & nuts.

BRIE...
Normandy, France. Cow’s milk, soft ripened, aged between 5-6 weeks. Light grey rind with smooth paste & mild, creamy mushroom flavour.
MANCHEGO...
La Mancha, Spain. Sheep’s milk, aged between 60 days & 2 years. Firm & compact consistency with a buttery texture.
BLUE CHEESE...
Lombardy, Italy. Cow’s milk, blue mould, aged between 3-4 months. A moist & crumbly texture the flavour is quite tart & salty

Our menu & kitchen contains allergens including but not limited to nuts, shellfish, gluten & dairy. Whilst all reasonable efforts are taken to accomodate your dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.

V-vegetarian, VG-vegan, GF- gluten free.

Thank you for your understanding, take home packaging is available at a cost of .30c per container.