

COCKTAILS

SPRITZ

- APEROL SPRITZ Aperol, Prosecco, Soda \$18.5
- LIMONCELLO SPRITZ Limoncello, Prosecco, Soda \$18.5
- CAMPARI SPRITZ Campari, Prosecco, Soda \$18.5
- COSMO SPRITZ Vodka, Prosecco, Cranberry Juice, Soda \$18.5
- AMALFI SPRITZ Aperol, Prosecco, Pineapple Juice, Soda \$18.5

BELLINI

- BELLINI Prosecco, Peach Puree \$16.5
- ROSSINI Prosecco, Strawberry Puree \$16.5
- MIMOSA Prosecco, Orange Juice \$16.5

ITALIAN TWIST

- NEGRONI Campari, Cinzano Rosso, Gin \$17.5
- AMALFI GIN & TONIC Gin, Limoncello, Tonic \$18.5
- ESPRESSO MARTINI Vodka, Kahlua, Vanilla Galliano, Espresso, Sugar Syrup \$18.5
- DARK 'n' STORMY Spiced Rum, Averna, Montenegro, Lime Juice, Ginger Beer \$18.5
- LONG ISLAND Vodka, Gin, Rum, Tequila, Lime Juice, Sugar, Chinotto \$19.5
- WHISKY SOUR - Makers Mark Bourbon, Lemon Juice, Simple Syrup, Angostura Bitters, Fee Foam (egg white alternative) \$24.5
- MARGARITA - Tequila, Triple Sec, Lime Juice, Salt Rim \$22.5

MOCKTAILS

- VIRGIN BELLINI Peach Puree, Grenadine, Ginger Ale \$10.5
- VIRGIN APEROL Crodino (Bitter Aperitif) and Soda \$11.5
- FRUIT PUNCH Orange Juice, Pineapple Juice, Grenadine, Lemonade \$10.5

COLD

- MINERAL WATER STILL or SPARKLING \$6.5
- ITALIAN SOFT DRINKS - Chinotto, Aranciata, Limonata, Gassoza (Citrus) \$6.9
- 100% JUICES - Orange, Apple , Pineapple \$6.9
- SOFT DRINKS - Coca Cola, Diet Coke, Coke Zero, Sprite, Dry Ginger Ale, Tonic Water \$5.5
- Lemon Lime and Bitters, Ginger Beer \$6.9

ROSÉ

GLASS

- LA VIELLE FERME ROSE 2022 (Rhône, France) Glass \$12.5 - Bottle \$53.5

BOTTLE

- PEY BLANC NO. 1 2022 (Provence, France) Bottle \$65.5

SPARKLING

GLASS

- VEUVE D'ARGENT OUVÉE PRESTIGE BLANC DE BLANCS BRUT NV (FRANCE) Glass \$12.5 - Bottle \$50.5

- MOJO PROSECCO (SA) Glass \$11 - Bottle \$42

BOTTLE

- SALATIN TREVISO EXTRA DRY NV PROSECCO (Veneto, Italy) Bottle \$60.5

- TAITINGER OUVÉE PRESTIGE NV (Reims Champagne, France) Bottle \$120.5

WHITE

GLASS

- SAINT CLAIR SAUVIGNON BLANC 2023 (Marlborough, NZ) Glass \$15.5 - Bottle \$55.5

- FOLKLORE CHARDONNAY 2023 (Pemberton, WA) Glass \$13.5 - Bottle \$45.5

- AMELIA PARK 'AMELIA RANGE' SAUVIGNON BLANC - SEMILLON 2024 (Margaret River, WA) Glass \$13.5 - Bottle \$48.5

- AQUILANI PINOT GRIGIO 2023 (Veneto, Italy) Glass \$13.5 - Bottle \$46.5

- HESKETH "THE PROPOSITION" MOSCATO 2024 (SA) Glass \$12 - Bottle \$45

BOTTLE

- MONTE TONDO 'MITO' SOAVE 2023 (Veneto, Italy) Bottle \$50.5

- HAREWOOD ESTATE 'FLUX RANGE' CHARDONNAY 2024 (Denmark, WA) Bottle \$65.5

- O'LEARY WALKER WATERVALE RIESLING 2024 (Clare Valley, SA) Bottle \$60.5

RED

GLASS

- VASSE FELIX 'FILIUS' CABERNET SAUVIGNON 2021 (Margaret River, WA) Glass \$14.5 - Bottle \$55.5

- POGGIO ANIMA 'BELIAL' SANGIOVESE TOSCANA IGT 2022 (Tuscany, Italy) Glass \$13 - Bottle \$53.5

- SPINIFEX 'MIETTE' SHIRAZ 2021 (Barossa Valley, SA) Glass \$14 - Bottle \$52.5

- ANIMALE 'CAHILTON VINYARD' PINOT NOIR 2023 (Yarra Valley, Victoria) Glass \$15.5 - Bottle \$60.5

BOTTLE

- CAMPORSINO CHIANTI CLASSICO DOCG 2023 (Tuscany, Italy) Bottle \$70.5

- TREDUBERRI BARBERA D'ALBA DOG 2023 (Piedmont, Italy) Bottle \$80.5

- IL BARROCCIO NERO D'AVOLA 2022 (Sicily, Italy) Bottle \$60.5

- WONDERGROUND SHIRAZ 2022 (Marananga-Barossa Valley, SA) Bottle \$68.5

- TORBRECK OUVÉE 'JUVENILES' GSM 2021 (Barossa Valley, SA) Bottle \$63.5

BEER AND CIDER

- PERONI 0.0 (0%) \$9.5

- PERONI 3.5 (3.5%) \$10.5

- PERONI RED (4.7%) \$10.5

- PERONI (5%) \$10.5

- BIRRA MORETTI (4.6%) \$12.5

- CORONA (4.5%) \$10.5

- JAMES SQUIRE GINGER BEER (4%) \$12.5

- STRONGBOW APPLE CIDER (5%) \$10.5

- PIRATE LIFE SOUTH COAST PALE ALE (4.4%) \$11.5

BYO AVAILABLE - WINE AND SPARKLING ONLY. DINNER: MONDAY - FREE, TUESDAY AND WEDNESDAY - \$10 CORKAGE PER BOTTLE. LUNCH: FRIDAY TO SUNDAY - \$10 CORKAGE PER BOTTLE

ENTREE'S AND SHARES

COLD

BREAD - Crusty Italian Bread,
Extra Virgin Olive Oil (EVOO)
\$7.5 regular/\$10.5 large

PROSCIUTTO PLATE (GF) - Freshly
Sliced Prosciutto, EVOO \$19.5

CARPACCIO (GF) - Thinly Sliced
Beef, Truffle Aioli, Fried Capers,
Rocket, Parmigiano Reggiano \$22.5

ROCKET SALAD (V/N) -
Rocket, Pear, Roasted Hazelnuts,
Parmigiano Reggiano, Balsamic
Dressing \$16.5

MISTA Salad (V/GF/VG) -
Mixed Leaves, Tomatoes,
Cucumber, Carrot, Shallots,
Chardonnay Vinaigrette \$14.5

HOT

OLIVES (V/GF/VG) - Warm
Mixed Olives, Garlic, Chilli \$9.5

CHILLI MUSSELS - Tomato Sugo,
Garlic, Chilli, Fresh Herbs served
with Crusty Italian Bread \$32.5

CALAMARI - Fried Calamari,
Rocket, Balsamic, Tartare \$26.5

GAMBERI/GARLIC PRAWNS
(GF) - Black Tiger Prawns, Garlic,
Chilli, Butter, White Wine, EVOO,
Parsley \$26.5

ARANCINI (V/GF) - Fried
Mushroom and Taleggio Rice Balls,
Truffle Aioli \$18.5

MEATBALLS - Pork and
Veal Meatballs, Tomato Sugo,
Parmigiano Reggiano \$18.5

VERDURE (GF/N) - Sautéed
Broccolini, Zucchini, Kale, Peas,
Garlic, Almond Flakes, EVOO
\$16.5

TRUFFLE FRIES (V/GF) - French
Fries, Truffle Oil, Truffle Salt,
Parsley, Grated Grana Padano \$17.5

PLAIN FRIES (V/GF/VG/DF) -
French Fries, Sea Salt \$14.5

TRUFFLE MASH - Potato Mash,
Butter, Truffle Oil, Truffle Salt \$10.5

PIZZA

ALL PIZZAS ARE ONLY
AVAILABLE AS ENTREES, NOT
AS A MAIN MEAL.

CHEESY GARLIC PIZZA (V) -
Confit Garlic, Fior Di Latte, Oregano,
Rosemary, Grated Parmesan,
Confit Garlic Oil \$22.5

MARGHERITA (V) - San Marzano
Tomatoes, Fior Di Latte, Buffalo
Cheese, Pecorino, Oregano, Basil,
EVOO \$22.5

PROSCIUTTO - San Marzano
Tomatoes, Grated Parmesan, Fior
Di Latte, Fresh Prosciutto, Fresh
Rocket, Stracciatella, Basil, Pepper,
EVOO \$30.5

CARNIVORA - San Marzano
Tomatoes, Fior Di Latte, Leg Ham,
Cacciatore Salami, Ground Beef,
Guanciale, Roasted Onion, Basil,
Oregano, Vincotto \$30.5

FUNGHI (V) - Mushroom Cream
Base, Mushrooms, Fior Di Latte,
Stracciatella, Parsley, Pepper,
Truffle EVOO \$26.5

Sorry No Half Half Pizzas.

All Pizzas Available with Freshly
Made GLUTEN FREE BASE add \$5

PASTA AND MAINS

LINGUINE MARINARA ROSSO -
Fresh Pasta, Mixed Seafood of Fish,
Prawns, Calamari, Mussels, Tomato
Sugo, Garlic, Chilli, Herbs \$39.5

LINGUINE MARINARA BIANCO
- Fresh Pasta, Mixed Seafood of
Fish, Prawns, Calamari, Mussels,
White Wine, Garlic, Chilli \$39.5

PAPPARDELLE RAGU - Fresh
Pasta, Beef Cheek Ragu, Mushrooms,
Parmigiano Reggiano, Herbs \$33.5

LINGUINE NERO - Fresh Black
Squid Ink Pasta, Crab, Sautéed
Fennel, Semi Dried Tomatoes,
Garlic, Chilli Oil, Herbs \$34.5

LINGUINE GAMBERI OREMA -
Fresh Pasta, Black Tiger Prawns,
Cream, Parmigiano Reggiano,
Herbs \$33.5

LINGUINE GAMBERI AGLIO
OLIO - Fresh Black Squid Ink Pasta,
Black Tiger Prawns, Garlic, Chilli,
Butter, EVOO, Parsley \$33.5

FETTUCCINE BOLOGNESE - Fresh
Pasta, Beef and Pork Bolognese,
Parmigiano Reggiano,
Parsley \$28.5

TRUFFLE GNOCCHI** - Fresh
Potato Gnocchi, Mushrooms,
Prosciutto, Parmesan and Truffle
Sauce, Fried Sage \$32.5

** Vegetarian Option Available,
Delete Prosciutto

VEGO GNOCCHI (V) - Fresh
Potato Gnocchi, Mozzarella,
Spinach, Green Olives, Capers,
Oregano, Tomato Sugo, Parmigiano
Reggiano, Basil \$28.5

FETTUCCINE POLPETTE - Fresh
Pasta, Pork and Veal Meatballs,
Tomato Sugo, Stracciatella,
Parmigiano Reggiano, Herbs \$31.5

FETTUCCINE BIANCO** - Fresh
Italian Bacon, Mixed Mushrooms,
White Wine, Garlic, Cream, Herbs,
Parmigiano Reggiano \$28.5

**Vegetarian Option Available.
Swap Italian Bacon for Spinach

PESCE (GF) - Crispy Skinned
Cone Bay Barramundi, Sautéed
Broccolini, Zucchini, Kale, Peas and
Beurre Blanc sauce \$45.5

ANATRA (GF) - Duck Confit, Herb
Roasted Sweet Potato, Carrots,
Spring Onion, Orange and Honey
Glaze \$45.5

AGNELLO - Lamb Outlets Grilled
Medium Rare, Truffle Mash
Potatoes, Honey Roasted Carrots,
Wine Jus, Rosemary \$49.5

PARMIGIANA - Crumbed Free
Range Chicken Breast, Tomato
Sugo, Mozzarella, Parmesan, Basil,
Spaghetti Napoli \$38.5

All Pasta Dishes are Available with
Fresh Gluten Free Pasta

SPECIALS

Please see blackboards and table card or ask your waiter.

ONLINE BOOKINGS NOW
AVAILABLE FOR ALL GROUP
SIZES UP TO 8 GUESTS.

CARD FACILITIES: WE ACCEPT
EFTPOS, VISA, MASTERCARD
AND AMERICAN EXPRESS.

SORRY NO ITEMISED SPLIT
BILLING

KITCHEN OPENING HOURS
DINNER SUN - THU: 5PM - 8.30PM
FRI & SAT: 5PM - 9.30PM

LUNCH FRI - SUN: 12PM - 2.30PM
(GF) = GLUTEN FREE
(V) = VEGETARIAN
(N) = CONTAINS NUTS
(VG) = VEGAN (DF) = DAIRY FREE

GLUTEN FREE DISCLAIMER -
ALTHOUGH CONSIDERABLE
EFFORTS HAVE BEEN
UNDERTAKEN TO PROVIDE
GLUTEN FREE OPTIONS FOR
OUR CUSTOMERS,
WE CANNOT GUARANTEE ANY
OF OUR PRODUCTS ARE FULLY
GLUTEN FREE. PLEASE ADVISE
IF YOU ARE COELIAC OR HAVE
ANY FOOD ALLERGIES