

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 Kraken Rum,
Averna, Montenegro, Lime Juice,
Ginger Beer \$18.5

LONG ISLAND Vodka, Gin,
Rum, Tequila, Lime Juice, Sugar,
Chinotto \$19.5

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

SPARKLING

VILLA FRESCO PROSECCO
(King Valley, VIC)
Glass \$14.5 - Bottle \$56.5

MCPHERSON PINK
MOSCATO 2024 (VIC)
Glass \$10.5 - Bottle \$46.5

MOËT AND CHANDON BRUT
CHAMPAGNE NV
(Epernay, France) Bottle \$120

ROSÉ

WAVELENGTH ROSE 2023
(Great Southern, WA)
Glass \$11.5 - Bottle \$44.5

WHITE**GLASS**

MCPHERSON PINOT GRIGIO
2023 (Murray Darling, NSW)
Glass \$10.5 - Bottle \$40.5

HOWARD PARK MIAMUP
CHARDONNAY 2023
(Margaret River, WA)
Glass \$15.5 - \$60.5

YEALANDS BABYDOLL
SAUVIGNON BLANC 2023
(Marlborough, NZ)
Glass \$12.5 - Bottle \$48.5

WAVELENGTH SAUVIGNON
BLANC SEMILLON 2024
(Great Southern, WA)
Glass \$10.5 - Bottle \$42.5

TAMELLINI SOAVE 2022 (Italy)
Glass \$14.5 - Bottle \$67.5

BOTTLE

STORMFLOWER SAUVIGNON
BLANC 2023 (Margaret River, WA)
\$64.5

DOMAINE NATURALISTE
DISCOVERY CHARDONNAY 2023
(Margaret River, WA)
Bottle \$73.5

RED**GLASS**

WAVELENGTH SHIRAZ 2022
(Great Southern, WA)
Glass \$14.5 - Bottle \$56.5

MR RIGGS MONTEPULCIANO
2021 (McLaren Vale, SA) Glass
\$13.5 - Bottle \$56.5

HOWARD PARK MIAMUP
CABERNET SAUVIGNON 2022
(Margaret River, WA)
Glass \$15.5 - Bottle \$60.5

PIZZINI NONNA GISELLA
SANGIOVESE 2023 (King Valley,
VIC) Glass \$14.5 - Bottle \$56.5

PUPPET MASTER PINOT NOIR
2022 (Cowaramup, WA)
Glass \$15.5 - Bottle \$64.5

BOTTLE

D'ARENBERG "THE STUMP
JUMP" GRENACHE SHIRAZ
MOURVEDRE 2019
(McLaren Vale SA) \$45.5

TOM FOOLERY "YOUNG BLOOD"
SHIRAZ 2023 (Barossa, SA) \$66.5

ICARUS CAB SAUVIGNON
MERLOT 2021 (Western Australia)
Bottle \$48.5

MONTE GUELFO CHIANTI DOCG
2022 (Italy) \$71.5

DOMAIN NATURALISTE
"DISCOVERY" CABERNET
SAUVIGNON 2021
(Margaret River, WA) \$75.5

BEER AND CIDER

PERONI 0.0 (0%) \$9.5

PERONI 3.5 (3.5%) \$10.5

PERONI (5%) \$10.5

ASAHI (5.0%) \$10.5

CORONA (4.5%) \$10.5

MATSO'S GINGER BEER
(GF)(3.5%) \$12.5

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

PURE BLONDE ORGANIC APPLE
CIDER (4.2%) \$10.5

BYO AVAILABLE: DINNER MON - WED & LUNCH FRI - SUN
\$10 CORKAGE PER BOTTLE FOR
WINE AND SPARKLING ONLY (NO BEERS)

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 \$18.5

MISTA Salad (V/GF/VG) -
Mixed Leaves, Tomatoes,
Cucumber, Carrot, Shallots,
Chardonnay Vinaigrette \$16.5

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

SARDINES - Crumbed Fremantle
Sardines Rocket, Spicy Tomato
Salsa, Lemon, EVOO \$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

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

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

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

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

ONLINE BOOKINGS NOW
AVAILABLE FOR ALL GROUP
SIZES UP TO 10 GUESTS.

KITCHEN OPENING HOURS

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

LUNCH FRI - SUN: 12PM - 2.30PM

PIZZA

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

MARGHERITA (V) - San Marzano
Tomatoes, Buffalo Cheese, Grated
Parmesan, Basil, Oregano, EVOO
\$24.5

DIAVOLA - San Marzano Tomatoes,
Fior Di Latte, Cacciatore Salami,
Olives, Chilli, Oregano \$27.5

CAPRIOCIOSA - San Marzano
Tomatoes, Fior Di Latte, Leg Ham,
Mushrooms, Artichokes, Olives,
Basil, Oregano \$29.5

PROSCIUTTO CRUDO - San
Marzano Tomatoes, Grated
Parmesan, Prosciutto, Basil, Rocket,
Stracciatella, EVOO, Pepper \$30.5

CARNIVORA - San Marzano
Tomatoes, Fior Di Latte, Leg Ham,
Cacciatore Salami, Fresh Pork and
Veal Sausage, Guanciale, Roasted
Onion, Basil, Oregano, Vincotto
\$30.5

FUNGHI (V) - Mushroom Paste Base,
Champignon Mushrooms, Thyme,
Parsley, Confit Garlic, Stracciatella,
Pepper, Truffle Oil \$30.5

MONTI - Mushroom Cream Base,
Buffalo Cheese, Leg Ham, Grated
Pecorino, Pepper, EVOO, Parsley
\$28.5

TRASTEVERE - Pecorino Base,
Roasted Zucchini, Buffalo Cheese,
Guanciale, Grated Pecorino, Basil,
Pepper, EVOO, Parsley \$28.5

CAMPAGNA (V) - Pecorino Base,
Fior Di Latte, Roasted Zucchini,
Roasted Onion, Artichokes,
Kalamata Olives, Fresh Rocket,
Grated Pecorino, Oregano, Basil
\$26.5

RUSTICA - Truffle Cream Base, Fior
Di Latte, Roasted Potatoes, Speck,
Roasted Onion, Pepper \$25.5

MORTAZZA - Pecorino Base,
Provolone, Mortadella, Stracciatella,
Fresh Chilli, Grated Pecorino,
Pepper \$30.5

Sorry No Half Half Pizzas.

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

SPECIALS

Please see blackboards and table
card or ask your waiter.

(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.

PASTA

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

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

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

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

LINGUINE GAMBERI CREMA
- Black Tiger Prawns, Cream,
Parmigiano Reggiano, Herbs \$33.5

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

RIGATONI BOLOGNESE -
Fresh Pasta, Beef and Pork
Bolognese, Tomato Sugo,
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

LINGUINE POLPETTE -
Pork and Veal Meatballs, Tomato
Sugo, Parmigiano Reggiano,
Herbs \$27.5

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

**Vegetarian Option Available.
Swap Italian Bacon for Spinach

All Pasta Dishes Above Available
With Fresh GLUTEN FREE
SPAGHETTI add \$5

MAINS

PESOE (GF) - Crispy Skinned
Cone Bay Barramundi, Sautéed
Brocolini, 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

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

PLEASE ADVISE IF YOU ARE
COELIAC OR HAVE ANY FOOD
ALLERGIES

CARD FACILITIES: WE ACCEPT
EFTPOS, VISA, MASTERCARD
AND AMERICAN EXPRESS. SORRY
NO ITEMISED SPLIT BILLING