

TAKEAWAY MENU

ENTREE'S AND SHARES

JALAPEÑO ARANCINI (V/GF) - Fried Jalapeño and Pecorino Rice Balls, Rocket, Cheese Sauce \$18.5

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

MORTADELLA (GF) - \$13.5

SORPRESSA (GF) - \$14.5

PROSCIUTTO (GF) - \$16.5

CHICKEN WINGS (GF) - 500grams Fried Wings, Celery Sticks, Ranch Sauce. \$22.5

Choice of:
Salt and Pepper
Buffalo Sauce

Bourbon BBQ Sauce

ROCKET SALAD (V/N) - Rocket, Pear, Roasted Hazelnuts, Parmigiano Reggiano, Balsamic Dressing \$18.5

ROMAINE SALAD (V/GF) - Romaine Lettuce, Spicy Aioli, Pecorino, Vincotto \$14.5

STRACCIATELLA SALAD (V/GF) - Stracciatella Medley Tomatoes, Basil, Oregano, Spring Onion Infused Oil \$18.5

ALFREDO MAC N CHEESE (V/GF) - Fresh Macaroni, Besciamella, Cheddar, Pecorino, Fior Di Latte \$16.5

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

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

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

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

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

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

CLASSIC PIZZAS

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

CAPRICCIOSA - San Marzano Tomatoes, Oregano, Basil, Fior Di Latte, Parmesan, Leg Ham, Mushroom, Artichokes, Olives, EVOO \$26.5

DIAVOLA 🍌 - San Marzano Tomatoes, Fior Di Latte, Soppressa, Nduja, Deep Fried Onion, Olives, Basil \$28.5

COLOSSEO 🍌 - Fior Di Latte, Roasted Potatoes, Guanciale, Taleggio, Pecorino Romano, Pepper, House Made Chilli EVOO \$25.5

S.P.Q.R 🍌 - Cheesy Sauce, Nduja, Basil, Fior Di Latte, Pecorino, EVOO \$24.5

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

NAPOLI 🍌 - San Marzano Tomatoes, Oregano, Basil, Anchovies, Capers, Stracciatella, House Made Chilli EVOO \$24.5

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

CAPONATA (V) - Caponata (Eggplant, Zucchini, Roma Tomato, Capsicum and Onion stew mix), Pecorino Romano, Fior Di Latte, Basil, Fresh Rocket, Roasted Almond Flakes \$25.5

MORTAZZA - Fior Di Latte, Mortadella, Stracciatella, Fresh Chilli, Pecorino Romano, Rocket Pesto Drizzle, Pepper \$28.5

AUSSIE PIZZAS

LOADED PEPPERONI - San Marzano Tomatoes, Fior Di Latte, Pepperoni x3, Oregano \$24.5

BUFFALO BILL 🍌 - White Base, Fior Di Latte, Slow Cook Chicken Thighs, Deep Fried Onion, Buffalo Sauce, Spring Onion Infused EVOO, Black Sesame Seeds \$25.5

CHEESEBURGER - San Marzano Tomatoes, Fior Di Latte, Ground Beef, Pickles, Cheddar Cheese Sauce, Pickles, Tomato Sauce and Mustard \$25.5

SUPREMA - San Marzano Tomatoes, Fior Di Latte, Ham Mushroom, Pepperoni, Chicken, Red Onion, Olives, Pineapple, Bacon \$29.5

HAWAIIAN - San Marzano Tomatoes, Fior Di Latte, Ham, Pineapple, Oregano \$23.5

BBQ CHICKEN - San Marzano Tomatoes, Fior Di Latte, Slow Cook Chicken Thighs, Roasted Potatoes, Red Onion, BBQ Sauce \$26.5

MEAT LOVER - San Marzano Tomatoes, Fior Di Latte, Slow Cook Chicken Thighs, Ground Beef, Ham, Bacon, Pepperoni, Deep Fried Onion \$29.5

GARLIC PRAWN 🍌 - Garlic Cream Base, Fior Di Latte, Prawns, Deep Fried Zucchini, Spring Onion Infused EVOO, House Made Chilli EVOO \$30.5

FARMHOUSE - Garlic Cream Base, Fior Di Latte, Spinach, Slow Cook Chicken Thighs, Mushroom, Bacon, Red Onion \$25.5

GODFATHER - San Marzano Tomatoes, Fior Di Latte, Soppressa, Capsicum, Onion, Olives, Basil, Oregano \$26.5

Sorry No Half Half Pizzas.

All Pizzas Available With Freshly Made Gluten Free Base add \$5

10% DISCOUNT FOR ALL WALK IN OR PHONE PICK UP ORDERS.
CALL 0411 494 579 OR 6180 9181

PTO FOR PASTAS, MAINS AND DESSERTS

TAKEAWAY MENU

PASTA

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 CREMA – 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

FETTUOCINE BOLOGNESE – Fresh Pasta, Beef and Pork Bolognese, Tomato Sugo, Parmigiano Reggiano, Parsley \$28.5

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

** Vegetarian Option Available

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

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

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

**Vegetarian Option Available. Swap Italian Bacon for Spinach

BEEF LASAGNA (GF) – 5 Layers Of Fresh Lasagna Sheets, Beef Bolognese, Sugo, Pecorino, Fior Di Latte \$24.5

VEGGIE LASAGNA (V/ GF) – 5 Layers Of Fresh Lasagna Sheets, Zucchini, Eggplant, Sun Dried Tomato, Stracciatella Cheese, Pecorino \$24.5

All Pasta Dishes are Available with Fresh Gluten Free Pasta

MAINS

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

POLLO – Crumbed Free Range Chicken Breast, French Fries, Lemon \$34.5

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

DESSERTS

CLASSIC TIRAMISU – Savoiardi Biscuits, Liqueur, Espresso, Mascarpone \$16.5

LEMON TIRAMISU – Ladyfinger Biscuits, Lemon Sauce, Limoncello, Mascarpone, White Chocolate Shavings \$16.5

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ONLINE BOOKINGS AVAILABLE
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