

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, Ginger Ale, Grenadine, \$10.5
- VIRGIN APEROL San Bitter, Soda \$11
- FRUIT PUNCH Orange Juice, Pineapple Juice, Lemonade, Grenadine \$10.5

COLD

- MINERAL WATER STILL or SPARKLING \$6.5
- ITALIAN SOFT DRINKS - Chinotto, Aranciata, Limonata, Gazzosa (Citrus) \$6.9
- 100% JUICES - Orange, Apple , Pineapple \$6.9
- SOFT DRINKS - Coca Cola, Diet Coke, Coke No Sugar, Sprite, Dry Ginger Ale, Tonic Water \$5.5
- Lemon Lime and Bitters, Ginger Beer \$6.9

ROSÉ

GLASS

- LA VIELLE FERME ROSE 2024 (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 2024 (Marlborough, NZ)
- Glass \$15.5 - Bottle \$55.5
- FOLKLORE CHARDONNAY 2024 (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 2024 (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 2023 (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 2022 (Barossa Valley, SA)
- Glass \$14 - Bottle \$52.5

- ANIMALE 'CAHILTON VINYARD' PINOT NOIR 2024 (Yarra Valley, Victoria)
- Glass \$15.5 - Bottle \$60.5

BOTTLE

- CAMPORSINO CHIANTI DOCG 2023 (Tuscany, Italy) Bottle \$70.5
- TREDIBERRI BARBERA D'ALBA DOG 2023 (Piedmont, Italy)
- Bottle \$80.5
- IL BARROCCIO NERO D'AVOLA 2022 (Sicily, Italy)
- Bottle \$60.5

- WONDERGROUND SHIRAZ 2023 (Marananga-Barossa Valley, SA)
- Bottle \$68.5

- TORBRECK 'OUVÉE JUVENILES' GSM 2023 (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

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 (GF) - 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 (GF) - Potato
Mash, Butter, Truffle Oil, Truffle Salt
\$10.5

PIZZA

CHEESY GARLIC (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, Grated Parmesan,
Oregano, Basil, EVOO \$24.5

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

CARNIVORA - San Marzano
Tomatoes, Fior Di Latte, Leg Ham,
Soppressa 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

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 DUCK - Fresh Pasta,
Confit Duck, Mixed Mushrooms,
Mascarpone, Herbs \$34.5

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

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

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

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

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

TAGLIATELLE POLPETTE
- Fresh Pasta, Pork and
Veal Meatballs, Tomato Sugo,
Stracciatella, Parmigiano Reggiano,
Herbs \$32.5

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 are Available
with Fresh Gluten Free Casarecce
(short, twisted) Pasta add \$5.5

MAINS

PESCE (GF) - Crispy Skinned
Snapper, Sautéed Potatoes,
Asparagus, Cherry Tomatoes,
Caponata Sauce (roasted
capsicum, garlic, shallots, capers,
lemon, EVOO) \$47.5

CRISPY PORK BELLY (GF) - Italian
Coleslaw, Caramelised Pears, Red
Wine And Maple Syrup Sauce
\$42.5

AGNELLO (GF) - Lamb Shanks
Braised in Sofrito (onions, garlic,
celery, carrots) Creamy Mash
Potato, Broccolini \$42.5

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

SPECIALS

Please see blackboards 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