

buon appetito

M E N U



Entrees

CALAMARI SALE E PEPE (GF) \$21

CRISPY SALT & PEPPER CALAMARI RINGS SERVED ON A BED OF ROCKET & LEMON.

FOCACCIA DI CASA (V, GFO) \$16

48 HOUR SOURDOUGH CHEESE AND GARLIC FOCACCIA, SPRINKLED WITH OREGANO & GRANA PAREMSAN.

FIORI DI ZUCCA (V, GF) \$19

LIGHTLY BATTERED ZUCCHINI FLOWERS STUFFED WITH GOATS CHEESE & ORANGE PEEL, TOPPED WITH OLIVE TAPENADE AND BALSAMIC DRESSING (2PCS).

TAGLIERE DELLA CASA (GF)

A SELECTION OF ITALIAN DELI MEATS, CHEESES AND OLIVES. SERVED WITH HANDMADE GRISSINI*.

TAGLIERE FOR ONE \$24

TAGLIERE FOR TWO \$42

*ADD FOCACCIA INSTEAD OF BREAD - EXTRA \$7.00

BRUSCHETTA TRICOLORE (V)

TWO SLICES TOASTED HOMEMADE SOURDOUGH BREAD, OLIVE TAPENADE, DICED TOMATO, RED ONION, FIOR DI LATTE MOZZARELLA, BASIL PESTO, BALSAMIC DRESSING.

\$16

Pasta Dishes

A SELECTION OF DIFFERENT PASTAS TOSSED WITH ONE OF OUR SPECIAL SAUCES.

FETTUCCINE RAGU' (GFO) \$29

OUR SIGNATURE ORGANIC BEEF & PORK BOLOGNESE SAUCE, SLOW-COOKED TO PERFECTION. TOPPED WITH GRANA PARMESAN.

SPAGHETTI CARBONARA (GFO) \$30

GUANCIALE, EGG, & PECORINO.

RIGATONI ALL'AMATRCIANA (GFO) \$28

SHORT PASTA, GUANCIALE, POMODORO SAUCE, PECORINO ROMANO, CHILLI, PARSLEY.

*(GFO) GLUTEN-FREE PASTA OPTIONS AVAILABLE - EXTRA \$3.00

RISOTTO CREMA DI GAMBERI (GFO) \$29

CARNAROLI RICE, CHOPPED TIGER PRAWNS, GARLIC, TOMATO SUGO, PRAWN BISQUE, DASH OF FRESH CREAM, PARMESAN, PARSLEY, LEMON WEDGE.

GNOCCHI ALLA NORCINA (GF, V) \$29

POTATO GNOCCHI, PORCINI & WILD MUSHROOMS, BLACK TRUFFLE, CREAM, PARSLEY, GARLIC, PARMESAN. *ADD ORGANIC PORK SAUSAGE - EXTRA \$5.00

Signature Pizza

OUR FAMOUS 48 HOUR ORGANIC SOURDOUGH PIZZA

REGINA MARGHERITA (GF) \$22

TOMATO, MOZZARELLA, PARMESAN, BASIL.

LA SICILIANA (GF) \$26

TOMATO, MOZZARELLA, CHAR-GRILLED EGGPLANT, OLIVES PARMESAN, BASIL, CHILLI.

DIAVOLA (GF) \$28

TOMATO, FIOR DI LATTE MOZZARELLA, HOT CALABRESE SALAME, KALAMATA OLIVES, PARMESAN.

SALSICCIA BIO (GF) \$28

TOMATO, MOZZARELLA, HOMEMADE ORGANIC PORK & FENNEL SAUSAGE, MODENA BALSAMIC ONIONS, PARSLEY.

*(GFO) GLUTEN-FREE PIZZA OPTION AVAILABLE - EXTRA \$5

COTTO & FUNGHI (GF) \$28

WHITE BASE, MOZZARELLA, SMOKED HAM, PORCINI, WILD MUSHROOMS, BASIL & PARMESAN.

PROSCIUTTO & RUCOLA (GF) \$29

TOMATO, FIOR DI LATTE MOZZARELLA, SAN DANIELE PROSCIUTTO, ROCKET, SHAVED PARMESAN, EVO OIL.

Mains

POLLO ALLA PARMIGIANA

\$34

CRUMBED CHICKEN BREAST TOPPED WITH NAPOLETANA SAUCE, BOCCONCINI, PARMESAN. SERVED WITH GARDEN SALAD.

SALTIMBOCCA ALLA ROMANA (GF)

\$35

MILK-FED VEAL SCALOPPINI TOPPED WITH PROSCIUTTO PARMA, SAGE IN A WHITE WINE SAUCE. SERVED WITH SEASONAL VEGETABLES.

Salads & Extras

CAPRESE DI BUFALA (V, GF)

\$21

BUFFALO MOZZARELLA SERVED WITH FRESH HEIRLOOM TOMATOES, OLIVES, BASIL PESTO, PARMESAN AND FINISHED WITH EVO OIL.

***ADD SAN DANIELE PROSCIUTTO EXTRA \$6.00**

VERDURE GRIGLiate (V) (GF)

\$14

A SELECTION OF CHAR-GRILLED VEGETABLES (EGGPLANT, ZUCCHINI, RADICCHIO, GARLIC, EVO OIL, SUNDRIED TOMATOES, BASIL.

PATATINE (V, GF)

\$12

GOLDEN FRIED POTATO CHIPS SPRINKLED WITH ROSEMARY & OREGANO. SERVED WITH ROASTED GARLIC AIOLI.

PATATE ARROSTITE (V) (GF)

\$15

ROASTED KIPFLER POTATOES, GARLIC, ROSEMARY, PARMESAN.

RUCOLA & GRANA (V, GF)

\$12

ROCKET, SHAVED PARMESAN, WALNUTS, EVO OIL, BALSAMIC DRESSING

BREAD SELECTION

BREAD BASKET WITH FIVE (5) SLICES SOURDOUGH BREAD.

\$5

BREAD BASKET WITH FIVE (5) SLICES SOURDOUGH BREAD, PANE CARASAU & HOMEMADE GRISSINI SERVED WITH EVO OIL.

\$10

Bambini (AVAILABLE FOR CHILDREN ONLY)

BAMBINO PASTA (GFO)

\$16

CHILDREN'S SIZED PORTION OF PASTA WITH EITHER BOLOGNESE, POMODORO OR BUTTER SAUCE. **GFO EXTRA \$2.00**

PIZZA TOPOLINO

\$15

CHILDREN'S SIZED PIZZA WITH TOMATO & MOZZARELLA.

PIZZA MINNIE

\$16

CHILDREN'S SIZED PIZZA WITH TOMATO & MOZZARELLA & HAM.

BAMBINO GNOCCHI (V, GF)

\$16

CHILDREN'S SIZED PORTION OF GNOCCHI WITH POMODORO SAUCE.

PEPITE & PATATINE

\$14

CHICKEN NUGGETS & GOLDEN FRIED CHIPS.

Desserts

NONNA'S TIRAMISU'

\$14

ITALIAN PAVESINI BISCUITS DIPPED IN COFFEE, LAYERED WITH MASCARPONE CREAM AND CHOCOLATE CHIPS.

PANNACOTTA FRUTTI DI BOSCO (GF)

\$14

CREAMY VANILLA DESSERT TOPPED WITH HOMEMADE BERRY COMPOTE, SHORTBREAD CRUMBLE & MINT.

AFFOGATO FRANGELICO

\$18

HAZELNUT GELATO + ESPRESSO + FRANGELICO

AFFOGATO DOPPIO CAFFE'

\$11

ITALIAN CAFFE' GELATO + ESPRESSO

AFFOGATO CLASSICO

\$11

YOUR CHOICE OF GELATO + ESPRESSO

TORTA CAPRESE (GF)

\$16

AMALFI COAST TRADITIONAL CHOCOALTE & ALMOND TART SERVED WITH VANILLA GELATO. TOPPED WITH ICING SUGAR.

COPPA FERRERO

\$18

FERRERO & CIOCCOLATO GELATO IN NUTELLA COATED GLASS + WAFERS + HAZELNUTS + CREAM.

COPPA DUE SICILIE

\$18

CASSATA SICILIANA GELATO + LIQUORE STREGA + WAFERS + CREAM.

DELIZIA ITALIAN GELATO

FLAVOURS: CASSATA SICILIANA, PISTACCHIO, LEMON SORBET, HAZELNUT, FERRERO, ITALIAN CAFFE', VANILLA BEAN & CIOCCOLATO.

PICCOLO

1 Scoop

\$6.5

GRANDE

2 Scoops

\$11

EXTRAS: WHIPPED CREAM 50c - FLAVOURED TOPPINGS 50c