

I NOSTRI ANTIPASTI (SPUNTINO)

Antipasto (for 2) – Italian cheeses, olives, cured cold meats, marinated vegetables, breads and more! (v, gfa, va) 30

Trio of Bruschetta – Chef's selection

Burratina with cherry tomato, olives & fresh basil served with warm bread (a creamy fresh cheese that consists of a mozzarella pouch filled with a delicate milky mousse) (v, gfa) 15.50

Arancinin served with hot Napoli sauce (v, gf) 10.50

Crispy fries with truffle oil & aioli (gf, v, va) 8

Fried whitebait tossed in Murray River salt & aioli 7.50

Fresh Calamari tossed in Murray River salt & aioli 8.50

Peperonata – red/ green/yellow peppers with potatoes, onion, tomato, olives cooked in a light Napoli sauce and served with bread (v, vg, gfa) 10.50

Chefs Tasting board – (Ask staff)

INSALATE

Insalata mista – greens, tomato, onion & cucumber (v, vg, gf) 7.50

Rocket salad - pear, gorgonzola, tomato, onion, parmesan & walnuts (v, gf, cn) 13.50

Panzanella – tomato, red onion, cucumber, garlic, capsicum, fresh basil, sourdough bread, tossed in red wine vinegar & olive oil dressing (v, vg) 12

I NOSTRI GNOCCHI (our home-made gnocchi)

Napoli (vg) 20

Ragu (Beef) 24

Mixed mushrooms in a cherry tomato sauce (v) 26

Ragu & Porcini 28

Porcini & Gorgonzola 28

PIZZA (30cm)

Margarita – Napoli, mozzarella, basil (v, gfa) 17.50

San Daniele - Napoli, mozzarella, olives, San Daniele prosciutto & rocket (gfa) 20

Funghi – Napoli, mushroom, goat cheese, basil & rocket (v, gfa) 20

Salami - Napoli, hot salami, mozzarella & rocket a9gfa) 20

Frutti di mare – Selection of fresh seafood, Napoli and cheese (gfa) 24

Pizza Bianca - Olive oil, mozzarella, parmesan cheese, garlic, pancetta & rocket 20

- (***Gluten free Pizza available***) (+3)

v – vegetarian vg – vegan va – vegan available gf – gluten free

gfa – gluten free available **cn - contain nuts**

Gluten free & vegetarian options are available so all can enjoy. Please note that our kitchen is not free from allergens & our menu items may contain traces of allergens.

LA NOSTRA PASTA

Napoli with parmesan cheese (v, gf, va) 20

Pasta allo Scoglio – selection of seafood cooked in a cherry tomato sauce & chilli (gf) 30

Pasta alla Veneta – bacon & mushrooms in a creamy garlic & parmesan sauce 25

Aglia/Olio e peperoncino – served on a bed of cauliflower cream garnished with citrus & thyme breadcrumbs (v) 25

Spaghetti & polpette (home-made meatballs) with Napoli sauce & parmesan cheese 26 (gf)

Bella Pesto – basil pesto, semi sundried tomato, parmesan cheese (v, **cn**) 24
- (***Gluten free pasta available.***) (+ 3)

I NOSTRI RISOTTI

Frutti di Mare (fruit of the sea) (gfa) 32

Porcini & Wild Mushrooms (gf) 28

Italian sausage & frijarielli (wild broccolini) (gf) 28

SECONDI

Fish of the week (Ask staff)

Salt & Pepper Fresh calamari w/fries, aioli & garden salad – greens, tomato, onion & cucumber 30

Pollo Verde – Chicken breast with a basil pesto sauce, seasonal vegetables & chat potatoes (gfa **cn**) 26

Agnello al forno con patate – baked lamb cutlets, potato, cherry tomato, broccolini, rosemary infused caramelized onion with white wine 30

Rib Eye steak (450gm) served with seasonal vegetables, chats & sweet potato chips (gfa) 40
Sauce: Green peppercorn

Butter sauce with parsley, garlic, mixed herbs & sun-dried tomato

Creamy Mushroom

DOLCI

Strawberry Crepe – light crepe filled with fresh strawberries, caramel & double cream, drizzled with warm golden syrup & served with vanilla ice cream (gf) 14.50

Nutella Crepe - Strawberries, double cream, warm Nutella served with vanilla ice cream (gf - **cn**) 15.50

Tira mi su – layered Italian sponge biscuits dipped in illy espresso coffee, Tia Maria, mascarpone & cream topped with cacao & served with ice cream 13.50

Sorbetto al limone with berries and wafers 9.50