



STARTERS & FIRST COURSE | INIZIO & PRIMI PIATTI

Ciabatta (v)	\$3
Ciabatta & Evoo Ciabatta loaf served with extra virgin olive oil (v)	\$6
Crostini e Tapenade alla Olive , Olive tapenade, evoo, crostini.....	\$9
Olive (v) (gf) Marinated olives.....	\$6
Sardine (gf) Marinated Albany, WA sardine fillets served with our caper salsa, evoo, fresh dill and crostini.....	\$16
Polpette Beef and pork meatballs in tomato topped with Grana Padano cheese and drizzled with evoo.....	\$14
Calamari Fritti Crispy fried baby squid served with lemon and home-made tartare.....	\$14
Polipo (gf) Marinated octopus, Kalamata olives, tomatoes, celery topped with our baby caper salsa and fresh dill	\$19
Gamberi Pangrattato Australian prawns sautéed in garlic, chilli, fennel seeds, breadcrumbs served on white bean puree and fresh lemon.....	\$19
Melanzane alla Parmigiana (v) Softened eggplant layered with tomato, Grana Padano, fresh basil topped with buffalo mozzarella and pangrattato.....	\$14
Salsiccia & Formaggi (gf) Grilled dried fennel sausage, pickled Guindillas, olives, Grana Padano, Provolone dolce	\$17
Antipasto (serves 2 to 3) Gherkins and Guindillas, Italian sausage, marinated octopus, sardine fillets, Kalamata olives, caprese salad, goat's feta, shards of Grana Padano and Provolone dolce served with fresh ciabatta and crostini.....	\$32

PASTA

Pappardelle Ragu Fresh egg pasta ribbons in a pork and beef ragu topped with Grana Padano cheese	\$26
Pappardelle al Sugo con Polpette Fresh egg pasta ribbons in tomato sauce, pork and beef meatballs topped with Grana Padano cheese, and fresh herbs	\$26
Spaghetti con Gamberi Spaghetti, evoo, Australian tiger prawns, garlic, hint of chilli, cherry tomato, fresh herbs.....	\$32
Spaghetti con Cavolfiore (voa) Spaghetti tossed through softened cauliflower, garlic, hint of chilli, anchovy topped with pangrattato, Grana Padano and fresh	\$22
Spaghetti alla Puttanesca (voa) Spaghetti, olives, anchovies, capers, chilli, basil in tomato topped Grana Padano	\$22
Pappadelle con Broccoli e Pancetta Affumicata (voa) Fresh egg pasta ribbons, hint of garlic, white wine, softened broccoli, crispy smoked bacon, cream topped with Grana Padano.....	\$26
Lasagna Layers of pasta sheets filled with a meaty tomato sauce, bechamel and Grana Padano cheese	\$26
Gnocchi del Giorno Please see 'menu notes' for what's on offer	See notes
Risotto del Giorno Please see 'menu notes' for what's on offer	See notes



MEAT AND FISH DISHES | PIATTI DI CARNE E PESCE

- Costolette di Capretto** (gf) Char-grilled baby goat chops marinated in garlic, rosemary, fennel seeds and thyme drizzled with herb salsa served with roasted potatoes and baby carrots\$39
- Pollo Arrosto – Spatchcock** Char-grilled free-range 500g chicken spatchcock marinated in evoo, Dijon mustard, sweet paprika, garlic and lemon rind served with pickled Guindillas, roasted potatoes and baby carrots.....\$39
- Pesce alla Griglia** (gf) Grilled Australian fish fillet, lemon, tartare, baby gherkins served with charred broccolini, roasted baby carrots and potatoes\$39
- Pesce su Puré di Fagioli Bianchi** (gf) Grilled fresh Australian fish of the day on a smooth white bean puree served with roasted potatoes and baby carrots topped with our baby caper salsa and fresh dill\$39
- Bistecca di Lombo** (gf) Char-grilled Black Angus aged sirloin topped with a red wine gravy served with charred broccolini, roasted potatoes and baby carrots\$39

SIDES | CONTORNI

- Insalata Mista** (v) (gf) Fresh herbs, red onion, cucumber, radish, tomato, evoo, aged balsamic\$7
- Insalata Tipo Grecia** (v) (gf) Goat feta, kalamata olives, tomatoes, cucumber, radish, herbs, red onion, evoo, aged balsamic, herbs and caper salsa\$9
- Caprese** (v) (gf) Fresh tomatoes, Italian buffalo mozzarella, sea salt, basil and mint drizzled with evoo and our baby caper salsa\$12
- Carote Arrostate** (v) (gf) Roasted baby carrots, honey and lemon dressing topped with roasted almonds\$12
- Patate Arrosto** (v) (gf) Roasted potatoes, rosemary, sea salt.....\$7
- Broccolini** (v) (gf) Charred broccolini served with lemon\$12

KID FRIENDLY OPTIONS | BAMBINI

- Spaghetti Ragu** - Kid size spaghetti in our pork and beef tomato ragu topped with Grana Padano cheese\$10
- Spaghetti Napoletana** - Kid size spaghetti tossed through a tomato sauce topped with Grana Padano cheese\$10
- Spaghetti con Polpette** - Spaghetti pasta in tomato sauce, our pork and beef meatballs topped with Grana Padano..\$16
- Costolette di Capretto e Spaghetti** - Two goat chops served with spaghetti Napoletana.....\$16