

## STARTERS & FIRST COURSE | INIZIO & PRIMI PIATTI

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<b>Ciabatta Loaf</b> , Served warm (v) .....	\$3.5
<b>Ciabatta Loaf &amp; Extra Virgin Olive Oil</b> , Served warm with evoo (v) .....	\$7
<b>Crostini e Tapenade alla Olive e Acciuga</b> , Olive and anchovy tapenade, crostini brushed with evoo.....	\$9
<b>Olive</b> , (v) (gf) Marinated olives.....	\$6
<b>Salsiccia alla Griglia</b> , (gf) Grilled Italian dried fennel sausage served with lemon.....	\$12
<b>Acciughe Spagnole Bianche</b> , (gfa) White Spanish anchovy fillets on Roma tomatoes served with our caper salsa, evoo, fresh dill and crostini .....	\$19
<b>Polpette</b> , Beef and pork meatballs in tomato topped with Grana Padano cheese and drizzled with evoo .....	\$14
<b>Calamari alla Griglia</b> , Marinated, grilled baby squid served on fresh herbs drizzled with a light lemon and dill mayonnaise .....	\$16
<b>Gamberi Pangrattato</b> Australian prawns sautéed in garlic, chili, fennel seeds, breadcrumbs served on white bean puree and lemon .	\$19
<b>Melanzane alla Parmigiana</b> (v) Softened eggplant layered with tomato, Grana Padano, basil leaves topped with Western Australian mozzarella and pangrattato.....	\$14
<b>Salami Classico e Formaggi</b> (gf) Classic Italian salami, pickled Guindillas, olives, Grana Padano, Provolone dolce .....	\$17
<b>Prosciutto e Mozzarella</b> (gf) Finely sliced 16-month Parma prosciutto, fresh rocket leaves and herbs, clusters of dried muscatel grapes and fresh Western Australian mozzarella drizzled with aged balsamic vinegar .....	\$21
<b>Antipasto</b> (serves 4 to 6) Gherkins and Guindillas, Italian sausage, white anchovy fillets, olives, caprese salad with Western Australian mozzarella, clusters of dried muscatel grapes, goat's feta, 16-month Parma prosciutto, classic salami, shards of Grana Padano and Provolone dolce served with warm ciabatta loaf and crostini .....	\$46

## PASTA

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<b>Pappardelle Ragù</b> Fresh egg pasta ribbons in our pork and beef ragù topped with Grana Padano cheese .....	\$27
<b>Pappardelle Pescatore</b> Fresh egg pasta ribbons tossed through our tomato sauce, Australian prawns, baby calamari, fish pieces, hint of chili topped with fresh herbs.....	\$32
<b>Penne al Sugo con Polpette</b> Penne pasta in tomato sauce tossed through our pork and beef meatballs topped with Grana Padano cheese, fresh herbs and a drizzle of evoo .....	\$27
<b>Penne con Broccoli e Pancetta</b> (voa) Penne pasta with hints of garlic, white wine, softened broccoli, pancetta, cream topped with Grana Padano cheese .....	\$26
<b>Penne con Salsiccia di Maiale</b> Penne pasta tossed through fresh pork fennel sausage meat, hints of chilli, tomato, topped with fresh basil and Grana Padano cheese .....	26
<b>Spaghetti con Pomodoro e Zucchini</b> (v) Spaghetti tossed through evoo, zucchini, hint of garlic, cherry tomatoes, fresh basil topped with Grana Padano cheese .....	\$22
<b>Spaghetti alla Puttanesca</b> (voa) Spaghetti, olives, anchovies, capers, chilli, basil in tomato topped Grana Padano .....	\$22
<b>Lasagna</b> Layers of pasta sheets filled with a meaty tomato sauce, bechamel and Grana Padano cheese .....	\$26
<b>Gnocchi del Giorno</b> Please see 'menu notes' for what's on offer .....	See notes

## MEAT AND FISH DISHES | PIATTI DI CARNE E PESCE

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**Costolette di Capretto** (gf) Char-grilled baby goat chops marinated in garlic, rosemary, fennel seeds and thyme drizzled with herb salsa served with broccolini, roasted potatoes and carrots ..... \$39

**Pollo Arrosto – Spatchcock** Char-grilled free-range 500g spatchcock chicken marinated in evoo, Dijon mustard, sweet paprika, garlic and lemon rind served with pickled Guindillas, broccolini, roasted potatoes and carrots ..... \$39

**Pesce alla Griglia** (gf) Grilled Australian fish fillet, lemon, baby gherkins, lemon and dill mayonnaise served with broccolini, roasted potatoes and carrots ..... \$39

**Pesce su Puré di Fagioli Bianchi** (gf) Grilled fresh Australian fish of the day on a smooth white bean puree served with broccolini, roasted potatoes and carrots topped with our baby caper salsa and fresh dill ..... \$39

**Filletto di Manzo** (gf) Char-grilled Black Angus beef fillet, (*Princi Butchers*) topped with a red wine gravy served with broccolini, roasted potatoes and carrots ..... \$39



## SIDES | CONTORNI

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**Insalata Mista** (v) (gf) Rocket leaves and herbs, red onion, cucumber, radish, tomato, evoo, aged balsamic ..... \$7

**Insalata Tipo Grecia** (v) (gf) Goat's feta, olives, tomatoes, cucumber, radish, herbs, red onion, caper salsa, evoo and aged balsamic ... \$9

**Tipo Caprese** (v) (gf) Roma tomatoes, West Australian mozzarella cheese, sea salt, basil, mint and rocket leaves drizzled with evoo and our caper salsa ..... \$12

**Patate e Carote Arrosto** (v) (gf) Roasted potatoes and carrots, rosemary, sea salt ..... \$7

**Broccolini** (v) (gf) Charred broccolini served with lemon ..... \$12



## KID FRIENDLY OPTIONS | BAMBINI

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**Spaghetti Ragù** - Kid size spaghetti in our pork and beef tomato ragù 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** – Kids size 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 kid's size spaghetti Napoletana ..... \$16