

stuzzichini

bruschetta pomodoro bread topped with vine ripened tomato, basil, garlic and extra virgin olive oil 2pcs.	15	
pane all'aglio garlic bread 4pcs.	10	
pane alle erbe mixed herb bread 4pcs.	10	
olive verde impanate bread crumbed green olives filled with goats cheese and shallow fried.	17	
acciughe bianche * white anchovies, extra virgin olive oil, red onion, parsley, pepper, drizzled with balsamic vinegar <small>M</small>	19	*

primi

	entree	main
carpaccio scampi * thinly sliced raw scampi marinated with EVO, lemon juice diced spanish onion. <small>M</small>	26	*
carpaccio bresaola * cured beef thinly sliced topped with artichokes, rocket, drizzled with lemon juice, extra virgin olive oil and balsamic vinegar.	23	*
burrata * cherry tomatoes with burrata cheese topped with fresh basil.	24	*
calamari e gamberi fritti calamari & prawns lightly floured with salt & pepper shallow fried, served with garlic aioli. <small>M</small>	27	/ 37
fiori di zucchini ripieni shallow fried zucchini flowers filled with buffalo mozzarella, ricotta, sundried tomato served on napoletana.	23	/ 36
cozze al pomodoro * tasmanian mussels pot braised with tomato, garlic, white wine, chilli. <small>A</small>	24	/ 36 *

insalate e contorni

insalata rucola e radicchio * baby rocket, radicchio, fennel drizzled with red wine vinegar and extra virgin olive oil.	17	*
rucola * baby rocket, pear, walnut, parmesan cheese dressed with our special balsamic dressing.	17	*
insalata mista * mixed leaves, tomatoes, olives, spanish onions, cucumber, red capsicum drizzled with a mayonnaise vinaigrette.	17	*
spinaci saltati * spinach sautéed in extra virgin olive oil and garlic.	17	*
patatine fritte shoestrings chips.	11	
pure di patate * mash potato.	14	*
vegetali misti * sautéed mixed vegetables.	17	*

(all dishes with * can be made gluten-free on request)

pasta

*gluten free pasta (short or gnocchi) cook to order \$5.00 extra

entree main

gnocchi pomodoro * home-made gnocchi with basil, oregano and napoletana	24 / 34 *
gnocchi gorgonzola * home-made gnocchi with creamy dolce gorgonzola sauce	24 / 34 *
gnocchi sorrentina * home-made gnocchi baked with filantina cheese and napoletana.	24 / 34 *
gnocchi pesto * home-made gnocchi with a creamy pesto genovese topped diced tomatoes	24 / 34 *
gnocchi bolognese * home-made gnocchi with rich bolognese sauce	24 / 34 *
chitarra bolognese * spaghetti with a slow pot braised veal, beef and pork bolognese.	22 / 32 *
chitarra alla carbonara * spaghetti pan tossed with crispy pancetta, creamy eggs.	22 / 32 *
pappardelle ragu con porcini * wide flat egg pasta pan tossed with a ragu of pot-braised beef, porcini mushrooms and napoletana.	24 / 34 *
fettuccine boscaiola * fettuccine pan tossed with mushrooms, pancetta, cream, parsley, and parmesan cheese.	22 / 32 *
linguine modo mio * linguine pan tossed with moreton bay bugs, fresh tomatoes, mint, garlic, and chilli. <small>m</small>	28 / 38 *
lasagna al forno home-made beef and pork lasagna oven baked.	22 / 32
gluten free lasagna al forno * home-made gluten free beef and pork lasagna oven baked.	34 *
fettuccine sambuca * fettuccine pan tossed with prawns, fresh tomatoes, garlic, chilli, shallots, cream flamed with sambuca. <small>m</small>	26 / 36 *
linguine frutti di mare * linguine pan tossed with an array of fresh seafood, white wine, chilli, napoletana. <small>m</small>	26 / 36 *
agnolotti di spinaci agnolotti filled with spinach, ricotta, pecorino and parmesan cheese served with a butter sage sauce.	22 / 32
pasta campagnola * short pasta pan tossed with crispy bacon, baby spinach, garlic, touch of chilli, topped with fresh ricotta cheese.	22 / 32 *
pasta pesto e pomodoro * short pasta pan tossed with a creamy pesto genovese topped with diced tomatoes.	22 / 32 *
pasta vegetariana * short pasta pan tossed with mixed vegetables and napoletana.	22 / 32 *
spaghetti puttanesca * spaghetti tossed with napolitana sauce, capers, black olives and oregano.	22 / 32 *
bucatini amatriciana * bucatini (spaghetti) tossed with bacon, caramelised onions, chilli, pecorino, and napoletana sauce.	22 / 32 *

risotto

(all dishes with * can be made gluten-free on request)

entree main

risotto porcini * arborio rice pan tossed with porcini mushrooms, button mushrooms, white wine, parmesan cheese.	22 / 32 *
risotto primavera * arborio rice with rocket, chicken, diced onions, shallots, tomatoes, touch of chilli, and white wine.	22 / 32 *
risotto pescatora * arborio rice pan tossed with an array of fresh seafood, white wine, chilli, fresh tomatoes. <small>m</small>	26 / 36 *
risotto granchio * arborio rice pan tossed with fresh blue swimmer crab meat, basil, garlic, chilli, cream and napoletana. <small>m</small>	26 / 36 *
risotto vegetariano * arborio rice pan tossed with mixed vegetables and napoletana.	22 / 32 *

hot pot

(all dishes with * can be made gluten-free on request)

entree / main

- garlic prawns** * tiger prawns pot braised in virgin olive oil, garlic, parsley served sizzling. m 27 / 37 *
- misto mare** * hot pot with mussels, calamari, king prawns, john dory, moreton bay bug, clams, garlic, chilli, extra virgin olive oil, parsley and tomato. m 55 *

carne

- bistecca alla fiorentina** * angus grain-fed 600g t-bone served with seasonal vegetables. 5 extra - sauce choices - diane, porcini mushroom, green peppercorn, gorgonzola 55 *
- pollo boscaiola** * pan braised chicken breast fillet with bacon, mushroom and cream, served with seasonal vegetables. 32 *
- pollo limone** * pan braised chicken breast fillet with garlic, fresh lemon juice, white wine, chicken stock, served with seasonal vegetables 32 *
- pollo senape** * pan braised chicken breast fillet with seeded mustard, white wine, chicken stock, cream, served with seasonal vegetables 32 *
- pollo con pepperonata** * pan braised chicken breast fillet with red capsicum, chilli, onion, garlic, white wine, napoletana served with seasonal vegetables 32 *
- agnello balsamico** * grilled lamb rump served on spinach finished with reduced aged balsamic sauce. 38 *
- saltimbocca romana** * pan braised veal with prosciutto, filantina cheese, sage, napoletana, white wine, served with seasonal vegetables 34 *
- cotoletta milanese** crumbed veal, pan fried served with shoestring chips and salad. 34
- scaloppine ai funghi** * pan braised veal with mushroom and cream, served with seasonal vegetables. 34 *
- scaloppine al limone** * pan braised veal with fresh lemon juice, white wine, stock, butter served with seasonal vegetables 34 *
- scaloppine al pizzaiola** * pan braised veal with black olives, garlic, capers, oregano, napoletana sauce, served with seasonal vegetables 34 *
- scaloppine al marsala** * pan braised veal in a marsala, white wine sauce served with seasonal vegetables. 34 *
- polletto alla diavola** * butterflied spatchcock, white wine, chilli, garlic served with seasonal vegetables 37 *

pesce

- pesce spada alla siciliana** * grilled swordfish steak served with cherry tomatoes, black & green olives, capers and side of chips. m 37 *
- grigliata mista di mare** * grilled king prawns, moreton bay bug, calamari, john dory, mussels, clams finished with a herb oil. m 55 *
- san pietro alla griglia** * grilled john dory fillet, served on mash potato, topped with a king prawn and a lemon butter sauce. m 38 *

frattaglie

- fegato alla veneziana** * grilled thinly sliced calf livers with caramelized onion, marsala, sage, rosemary, white wine served with grilled polenta. 32 *

Please inform our friendly staff of any food allergies, as not all ingredients are listed on the menu
Our kitchen is not a gluten-free or nut free environment. All our menu items are handcrafted in our kitchen,
using shared equipment. Variations in vendor-supplied ingredients may occur.

For these reasons, cannot guarantee that any menu item will be entirely gluten and nut free.

A=Australian I=Imported M=Mixed Origin

15% surcharge on public holiday & sundays