

ANTIPASTI

MIXED LIGURIAN & SICILIAN OLIVES		\$10
GARLIC & ROSEMARY FOCCACIA	extra virgin olive oil, aged balsamic	\$12
PIZZA ROSA	house napoli, olive oil, oregano, garlic	\$19
PIZZA BIANCA	olive oil, rosemary, sea salt + add prosciutto	\$17 +9
PROSCIUTTO di SAN DANIELE	extra virgin olive oil	\$18

PRIMI

CAPRESE SALAD		\$25
vine ripened tomato, buffalo mozzarella, basil		
SAFRON POACHED PEAR		\$24
prosciutto, gorgonzola, walnuts, rocket		
WAGYU BEEF BRESAOLA		\$32
pecorino, pickled chilli, capers, lemon		
GARLIC TIGER PRAWNS		\$27
chilli, lemon, focaccia		
PORCINI MUSHROOM & TALEGGIO ARANCINI		\$22
basil pesto		
LIGHTLY FRIED CALAMARI		\$25
garlic, parsley, dill aioli, lemon		

PIZZA

MARGHERITA	house pomodoro, buffalo mozzarella, oregano	\$22
HOT SOPRESSA SALAMI	house pomodoro, black olives, basil	\$28
ITALIAN PORK & FENNEL SAUSAGE	olives, chili oil, basil, fior di latte	\$30
GAMBERI	tiger prawns, mozzarella, parsley, garlic, chilli	\$36

BAMBINI

FRIED CALAMARI	chips & house salad	\$16
PENNE	napoli & parmesan	\$16
CHICKEN SHNITZEL	chips & house salad	\$16
HAM & PINEAPPLE PIZZA		\$16
3 SCOOPS OF GELATI		\$14

PASTA & RISOTTO

AGLIO e OLIO	garlic, olive oil, parsley, heirloom cherry tomatoes, linguini +add tiger prawns	\$26 +9
SPAGHETTI alla VONGOLE	clams, garlic, chilli, parsley, lemon	\$32
CARBONARA	egg yolk, guanciale, chives, linguini	\$28
BEEF CHEEK RAGU	pecorino, pappardelle	\$34
RICOTTA GNOCCHI	pumpkin, sage, pinenuts, grana Padano	\$28
RISOTTO PRIMAVERA	garden peas, asparagus, parmesan Reggiano	\$26

SECONDI

MARKET FISH	caponata, black olives, pinenuts, capers, basil	\$42
300g BANGALOW PORK 'COTOLETTA' CUTLET	fennel, cabbage, pear & watercress salad	\$42
VEAL SCALOPPINI	asparagus, wild mushrooms, lemon, chives	\$46
CHICKEN SALTIMBOCCA	prosciutto, sage, zucchini, chili, lemon	\$38
CAPE GRIM WAGYU BEEF CHEEK	soft polenta, pearl onions, bacon, gremolata	\$45
BISTECCA alla FIORENTINA	1.2kg Aged Private Section Reserve T-Bone (for 2), steamed broccolini, fried baby potatoes, red wine sauce	\$160

SIDES

ORANGE & FENNEL SALAD	radicchio, white balsamic dressing	\$12
STEAMED BROCOLINI	almonds, capers, lemon, butter	\$12
WHOLE FRIED BABY POTATOES	garlic, rosemary, parsley	\$10

DOLCE

CLASSIC TIRAMUSU		\$18
CANNOLI	sweetened vanilla ricotta, pistachio, honey	\$18
AFFOGATO	espresso, vanilla bean gelati, liqueur	\$18
3 SCOOPS OF GELATI		\$14
CHEESE PLATE2	cheeses, accompaniments	\$32