

ANTIPASI

MIXED LIGURIAN & SICILIAN OLIVES	\$10
GARLIC & ROSEMARY FOCCACCIA	\$12
PIZZA ROSSA <i>napoli, olive oil, oregano & garlic</i>	\$16
PIZZA BIANCA <i>extra virgin olive oil, rosemary & sea salt</i> + add San Daniele prosciutto	\$16 +9
PROSCIUTTO e MELONE <i>San Danele prosciutto, season melon, feta, basil, balsamic</i>	\$20
BRUSCHETTA <i>toasted ciabatta, vine ripened cherry tomatoes, basil & balsamic</i>	\$16

PRIMI

CAPRESE SALAD <i>vine ripened tomato, buffalo mozzarella, basil & balsamic</i>	\$24
PEAR, WALNUT & GORGONZOLA SALAD <i>rocket, honey truffle vinegarette</i>	\$22
TASMANIAN BLACK MUSSELS <i>cooked in tomato, onion, chilli, & toasted ciabatta</i>	\$24
LIGHTLY FRIED CALAMARI <i>garlic, parsley, dill aioli & lemon</i>	\$25
GARLIC BUTTER PRAWNS <i>chilli, lemon, parsley, toasted ciabatta</i>	\$24
BEEF CARPACCIO <i>thinly sliced eye beef fillet, rocket, parmesan, capers & lemon</i>	\$28

PIZZA

CLASSIC MARGHERITA <i>rossa base, fior di latte, basil</i>	\$24
GAMBERI <i>rossa base, tiger prawns, chilli, feta, olives & mozzarella</i>	\$36
AGRODOLCE <i>rossa base, double smoked ham, pineapple chunks, fresh herbs & mozzarella</i>	\$32
SUPREMA <i>rossa base, ham, salami, wild mushroom, olives, roast onion & mozzarella</i>	\$28
PROSCIUTTO RUCOLA <i>bianca base, San Daniele prosciutto, rocket & mozzarella</i>	\$32

SECONDI

WILD CAUGHT BARRAMUNDI <i>poached in olive oil and garlic with cherry tomatoes, caper, bamsil & olives</i>	\$42
300g PORK COTOLETTA CUTLET <i>Italian beans with chorizo & lemon</i>	\$42
POLLO alla PARMIGIANA <i>parmesan crumbed free range chicken breast with eggplant, prosciutto, napoli & mozzarella</i>	\$36
SCALOPPINI FUNGHI <i>veal medallions, wild mushrooms, white wine cream sauce</i>	\$46
RED WINE BRAISED BEEF CHEEKS <i>soft parmesan polenta, roast shallots, salsa verde</i>	\$42
BISTECCA <i>250g aged beef fillet, steamed broccolini, fried potatoes, porcini mushroom sauce</i>	\$60

All prices are in AUD and are inclusive of GST 15% surcharge applies on Public Holidays.

PASTA | RISOTTO | GNOCCHI

PRAWN & BUG RISOTTO <i>chilli, lemon, fresh herbs</i>	\$45
PESTO POTATO GNOCCHI <i>sundried tomato, olives, pesto cream sauce & parmesan</i> + add chicken	\$32 \$9
AGLIO e OLIO <i>linguini, garlic, olive oil, parsley, lemon, cherry tomatoes</i> + add prawns + add clams	\$26 \$9
SPAGHETTI MARINARA <i>fresh selection of seafood, white wine, garlic & tomato</i>	\$38
CLASSIC BEEF LASAGNA <i>wagyu beef ragu, napoli, rocket salad & parmesan</i>	\$36
CARBONARA <i>linguini, smoked ham, wild mushrooms, parsley & parmesan</i>	\$34
SPAGHETTI BOLOGNASES <i>wagyu beef ragu, garlic, tomato, red wine & parmesan</i>	\$36
RIGATONI OSSOBUCO <i>slow braised ossobuco, crispy prosciutto & salsa verde</i>	\$38
RAVIOLI di RICOTTA di BUFALA <i>spinach & ricotta ravioli, napoli cream sauce & parmesan</i>	\$32

SIDES

INSALATA RICETTA <i>cucumber, tomato, red onion, feta, green leaves & house lemon dressing</i>	\$16
BOWL OF CHIPS - garlic aioli	\$12
STEAMED BROCCOLINI <i>butter, almonds, capers & lemon</i>	\$14
WHOLE FRIED BABY POTATOES <i>garlic, rosemary, olive oil & parsley</i>	\$12

DOLCI

CLASSIC TIRAMISU	\$16
STICKY TOFFEE PUDDING <i>warm date pudding, butterscotch sauce, vanilla bean ice-cream</i>	\$17
GELATI - changing daily	\$15
PANNACOTTA - changing daily	\$16
AFFOGATO <i>Madagascar vanilla bean gelato, Brazil nero espresso, choice of liqueur (Baileys / Frangelico / Nocini / Irish Liqueur / Creamed Rum / Amaretti)</i>	\$18/21