

Deserts

Affogato Al Café - vanilla gelato & fresh espresso

Affogato Al Liquore - vanilla gelato, Frangelico & fresh espresso

Pannacotta - served with mixed berry coulis

Tiramisù - coffee flavoured mascarpone cream, savoiardi & cacao

Torta Caprese (gf) - warm almond & chocolate cake, served with vanilla gelato

Cuore Di Cioccolato (gf) - chocolate lava cake, served with whipped cream

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Menu

Starters

Mixed Olives (gf) - marinated green and Kalamata olives, served warm

Gnocco Fritto - deep fried dough, served with red & green pesto

Garlic & Rosemary Focaccia - served with green pesto

Arrancini - filled with ragù, peas & mozzarella

Trio of Bruschetta - tomatoes & pesto/pancetta, smoked Scamorza & truffle/anchovies, capers & chili olives

Wagyu Bresaola Plate (gf) - served with rocket, parmesan & balsamic glaze

Tagliere della Casa - selection of cured meats & fresh cheeses, marinated vegetables & Gnocco Fritto

Salads

Goats Cheese Salad (gf) - rocket, caramelised onion, pine nuts, goats cheese & olive oil

Pumpkin Salad (gf) - mixed leaves, roasted pumpkin, walnuts & shaved parmesan

Bambini

Penne Bianco - served plain or with Olive Oil or Butter

Penne Napoli - topped with parmesan

Tagliatelle Bolognese - topped with parmesan

Pinsa Margherita

Pinsa Ham & Cheese

Vanilla Gelato

- Please advise staff of any dietary requirements or intolerances -

- Olives may contain stones -

Pinsa rossa (gluten free base +6)

Marinara - oregano & garlic

Margherita - mozzarella & basil

Quattro Formaggi - mozzarella, Gorgonzola, Pecorino & parmesan

Diavola - mozzarella, Soppressa salami & olives

Monella - mozzarella, Soppressa salami, roasted capsicum & red onion

Giardiniera - mozzarella, mushrooms, olives & roasted pumpkin

Bombetta - mozzarella, ham, Soppressa salami, pork sausage & pancetta

Calzone - mozzarella, ham, mushrooms & served with side salad

Mari & Monti - mozzarella, prawns, smoked salmon, mushrooms & olives

Pinsa bianca (gluten free base +6)

Pancetta & Patate - mozzarella, pancetta, roasted potatoes & fried rosemary

Salsiccia & Friarielli - mozzarella, smoked Scamorza, pork sausage & broccoli rabe

Boscaiola - cream, mozzarella, ham, mushrooms & truffle oil

Salsiccia & Pomodorini - mozzarella, pork sausage, tomatoes, caramelised red onion & goats cheese

Carpaccio - mozzarella, Wagyu Bresaola, rocket & shaved parmesan

Bianca Neve - zucchini creme, mozzarella, zucchini & smoked salmon

Pasta (gluten free Gnocchi+5)

Al Pesto - Penne, homemade pesto & parmesan

Puttanesca - Penne, Napoli sauce, anchovies, olives, capers & chili

Amatriciana - Rigatoni, Napoli sauce, pancetta, red onion, chili & Pecorino

Bolognese - homemade Tagliatelle, pork and veal ragù & parmesan

Carbonara - Rigatoni, eggs, pancetta, black pepper & Pecorino

Gamberi - homemade Tagliatelle, Napoli sauce, prawns, anchovies, chili & parsley

Norcina - homemade Tagliatelle, cream, mushrooms, pork sausage, truffle & parmesan

Speciali

Pumpkin Risotto (gf) - roasted pumpkin, sage & goats cheese

Cannelloni - filled with Ricotta and spinach, served with Napoli sauce, mozzarella & parmesan

Gnocchi - gorgonzola cream, pork sausage & toasted walnuts

Lasagna - Napoli sauce, pork and veal ragù, mozzarella & parmesan

Black Tagliatelle - homemade squid ink pasta, prawns, zucchini, Heirloom tomatoes & pangrattato