v o	OSTRICHE/OYSTERS Natural served with sparkling wine, vinaigrette & lemon wedges Kilpatrick topped with crispy bacon & Worcestershire sauce ANTIPASTO TRADIZIONALE Assortment of cured meats, artisan cheeses, marinated	35/2 40/2 35
	vegetables, and olives, served with panuzzo (serves 2) CALAMARI FRITTI Crispy calamari rings served with a smooth garlic aioli Calamari rings served with a smooth garlic aioli	20
	8 a fresh lemon wedge for zesty flavour POLPETTE AL SUGO Juicy meatballs simmered in a rich tomato sauce,	19
V	served with fresh crusty bread EGGPLANT PARMIGIANA Tender eggplant baked in a rich tomato sauce, topped with	19
	melted mozzarella POTATO & PROSCIUTTO CROQUETTES Served with truffle mayo	19
V	ARANCINI Crispy rice balls filled with pumpkin and Gorgonzola cheese, served with a side of creamy aioli for dipping	16
V	BRUSCHETTA Char-grilled garlic toast topped with ripe, juicy tomatoes, bocconcini & fresh rocket	15
	INSALATE	
V	GORGO E PERA Rocket, sweet pear, walnuts, crumbled gorgonzola, and a tangy balsamic glaze	12
V	INSALATA GARIBALDI Fresh Roma tomatoes, red onion, basil, and buffalo	12
VG	mozzarella, drizzled with olive oil INSALATA MISTA Fresh garden salad with olive oil and white wine vinegar dressing	10
	BAMBINI	
	CHICKEN SCHNITZEL Mini chicken schnitzel with chips	15
vgo V	MINI PASTA Ziti or Spaghetti pasta with choice of bolognese or pomodoro sauce	12
VGO	MINI PIZZA MARGHERITA Tomato sauce with mozzarella cheese	12
	DOLCI	
	CREPES ALLE FRAGOLE E PANNA Delicate crepes filled with fresh strawberries and whipped cream	19
	AFFOGATO Hot espresso poured over vanilla ice cream, served with your choice of Frangelico or Strega liqueur	19
	TIRAMISU Classic Italian dessert with coffee-soaked sponge, rich mascarpone, whipped cream, and a dusting of cocoa	15
	CANNOLI SICILIANI Golden, crisp pastry tubes filled with creamy sweet ricotta infused with a hint of citrus, served chilled (2pc)	12
	GELATI Ask our staff for today's gelati desserts	12
	SFOGLIATELLE NAPOLETANA Flaky layered pastry with a buttery crisp exterior, filled with luscious sweet citrus ricotta, served warm Add pistachio cream +5	10
	COFFEE/DRINKS SELECTION	

A grilled seafood platter with chips, salad, and tartare sauce	MP
FILETTO DI MANZO Tender beef scotch fillet, served with your choice of pepper sauce, mushroom sauce, or red wine jus, accompanied by roasted potatoes	42
ARROSTO DI MAIALE Seasoned and roasted pork belly, served with chilli bourbon sauce, roasted potatoes, and honey-roasted carrots	38
SALTIMBOCCA ALLA ROMANA Pan-fried veal scallopini with prosciutto and sage in a white wine sauce, served with roasted potatoes	34
PETTO DI POLLO ALLA PARMIGIANA Crisp, crumbed chicken fillet lavishly topped with a rich tomato sauce and melted mozzarella, served alongside golden chips	33
POLLO ALLA TOSCANA Tender thigh fillet in a rich, creamy sauce with sun-dried tomatoes and spinach	31
COTOLETTA DI VITELLO Crisp veal schnitzel served with a fresh garden salad	30

PASTA	
FILEJA CON GAMBERI Traditional fileja pasta with garlic prawns, caramelised fennel, and Napoli sauce, finished with a touch of cream	37
PACCHERI AI FRUTTI DI MARE Paccheri pasta with prawns, mussels, and calamari in a white wine and tomato sauce, finished with fresh parsley	34
PAPPARDELLE RAGÙ DI AGNELLO Pappardelle in a traditional rich slow cooked lamb ragù	32
SPAGHETTI CARBONARA Creamy egg sauce with crispy guanciale, finished with aged pecorino and black pepper	30
CHICKEN TORTELLINI Tender pasta rings filled with creamy ricotta, tossed in a rich sauce of chicken, sun-dried tomatoes, and spinach	29
Tender pasta rings filled with creamy ricotta, tossed in a rich sauce of chicken, sun-dried tomatoes, and spinach GNOCCHI ALLA SORRENTINA Home made potato gnocchi baked in a rich & delicious	29 28
Tender pasta rings filled with creamy ricotta, tossed in a rich sauce of chicken, sun-dried tomatoes, and spinach GNOCCHI ALLA SORRENTINA Home made potato gnocchi baked in a rich & delicious tomato sauce with bubbling bocconcini & basil LASAGNE Layers of al dente pasta, hearty Bolognese sauce, and	
Tender pasta rings filled with creamy ricotta, tossed in a rich sauce of chicken, sun-dried tomatoes, and spinach GNOCCHI ALLA SORRENTINA Home made potato gnocchi baked in a rich & delicious tomato sauce with bubbling bocconcini & basil LASAGNE	28

Gluten-free penne pasta

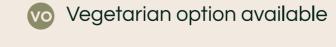
BROCCOLINI	12
Broccolini pan-fried with garlic & olive oil	
PEPPERONATA	12
Roasted capsicum sautéed with sweet onions and olives	
PATATINE FRITTI	10
House fries	

Slow-cooked Bolognese sauce, enhanced with Italian tomatoes

vs Vegan









PIZZA

ROSSA San Marzano Tomato Base	
PARMA Parma prosciutto, fresh rocket leaves, mozzarella, and shaved parmigiano	30
POLLO Tender chicken, mushrooms, red onions, and mozzarella	29
DIAVOLA	27

Spicy sopressa salami, chilli, mozzarella, and oregano	
CALABRISELLA 🌢	27
Nduja (fresh soft spicy salami), oregano, onions, roasted	

CAPRI Virginia ham, artichokes, mushrooms, olives, and mozzarella	26
TROPICALE Virginia ham, sweet pineapple, and mozzarella	25
NAPOLI Anchovies, mozzarella, oregano, olives and fresh basil	24

capsicum, olives, parmigiano, mozzarella and fresh basil

vgo V	MARGHERITA Mozzarella, fresh basil, and parmigiano	24
VG	MARINARA ORIGINALE A cheese-free pizza with garlic and oregano	20

BIANCA E.V. Olive Oil & Garlic Base	
GAMBERI	3
Succulent prawns, cherry tomatoes, olives, garlic, mozzarella, and parsley	
FRIARIELLI E SALSICCIA	2
Italian saysaga wild brassali smakad sagmaraa abassa shilli	

and parmigiano	
BOSCAIOLA	
Sautéed mushrooms, pork sausage, rosemary, and melted	

QUATTRO FORMAGGI Mozzarella, provola, gorgonzola, and smoked scamorza	26
ORTOLANO	25
Seasonal roasted vegetables, mozzarella, fresh basil, and	

	shaved parmigiano	
V	PIZZA CON AGLIO/GARLIC PIZZA	2
	Crisp base with mozzarella, garlic, and oregano	

A	LZONE	
	~ `	

Gluten-free pizza base

provola cheese

FORMAGGIO E SALAMI
Folded pizza with ricotta di bufala mozzarella, salami,
mushrooms, and Napoli sauce in a golden crust



Ask our staff for the drinks menu





28

5

