

## ANTIPASTI

|   |       |
|---|-------|
| <b>MIXED OLIVES</b>   | 8     |
| Warm Italian olives, chilli, garlic, lemon & orange zest, herbs (V, VG, GF)   |       |
| <b>WOOD-FIRED BREAD</b>   | 11    |
| Garlic & herb flatbread, served with olive oil & aged balsamic (V, VG) <span style="float: right;">Gluten Free + 3</span> |       |
| <b>WOOD-FIRED CHEESE BREAD</b>  | 14    |
| Garlic, herb & cheese flatbread (V, VGR)  |       |
| <b>SICILIAN WHITE ANCHOVIES</b>   | 12    |
| Extra virgin olive oil, lemon zest, parsley (GF)  |       |
| <b>BURRATA</b>  | 24    |
| Fresh burrata, confit cherry tomato, Kalamata olive, basil oil (GF)   |       |
| <b>BRUSCHETTA</b>   | 18    |
| Wood-fired bread, confit cherry tomato, stracciatella, oregano (V)  |       |
| <b>PROSCIUTTO PLATE</b>   | 15    |
| Prosciutto D'Abruzzo aged 18 months, grissini (GFR)   |       |
| <b>BRESAOLA PLATE</b>   | 24    |
| Wagyu Bresaola, rocket, Parmesan, aged balsamic (GF)  |       |
| <b>WAGYU CARPACCIO</b>  | 25    |
| Mayura Wagyu beef, salsa tonnata, crispy capers (GF)  |       |
| <b>CALAMARI</b>   | 19/29 |
| Flour dusted, golden fried calamari, lemon aioli  |       |
| <b>GRILLED PRAWNS</b>   | 29    |
| Two butterflied jumbo Queensland prawns with lemon butter, chilli & basil oil (GF)  |       |
| <b>ARANCINI 2 pieces</b>  | 19    |
| Risotto balls stuffed with tomato, eggplant & mozzarella, Parmesan, semi-dried tomato aioli (V)                           |       |
| <b>CARBONARA CROQUETTES 3 pieces</b>  | 18    |
| Golden fried pasta balls filled with macaroni carbonara, garlic aioli, crispy guanciale, pecorino (GF)                    |       |

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| <b>ISABELLA'S ANTIPASTO</b>  | 55 |
| Prosciutto D'Abruzzo, Wagyu Bresaola, salami Norcia, smoked speck, marinated & pickled vegetables, mixed olives, Sardinian pecorino, buffalo mozzarella, carta di musica, grissini (GFR) |    |

Add wood-fired bread + 5



## SECONDI

|  |    |
|--|----|
| <b>CHICKEN</b>   | 35 |
| Boneless half chicken with warm roasted capsicum & cherry tomato salsa   |    |
| <b>BARRAMUNDI</b>  | 39 |
| Grilled Australian barramundi fillet, seasonal greens, fresh puttanesca salad, lemon (GF)  |    |
| <b>PORCHETTA</b>   | 37 |
| Slow-roasted pork belly, fried artichoke, mustard fruits, red wine jus (GFR)   |    |
| <b>STEAK TAGLIATA</b>  | 42 |
| 300g Shorthorn rump, roasted cherry tomatoes, rocket, Parmesan, aged balsamic, rosemary garlic chips (GFR)                         |    |
| <b>BISTECCA</b>  | 74 |
| 400g bone-in rib eye, crispy sage, red wine jus, rosemary garlic chips (GFR) <span style="float: right;">10g of Truffle +10</span> |    |
| <b>BEETROOT SALAD</b>  | 24 |
| Sous-vide beetroot, rocket, pistachios, fennel, orange, aged balsamic, goat's cheese (V, VGR, GF)                                  |    |

## CONTORNI + INSALATE

|   |    |
|---|----|
| <b>ROSEMARY GARLIC CHIPS</b>  | 11 |
| Rosemary, crispy garlic, aioli (V, VGR)   |    |
| <b>PARMESAN TRUFFLE CHIPS</b>   | 15 |
| Parmesan, truffle, aioli (V, VGR)   |    |
| <b>ROAST POTATOES</b>   | 14 |
| Baked baby potatoes, rosemary, thyme, garlic  |    |
| <b>SAUTÉED GREENS</b>   | 14 |
| Seasonal greens, guanciale (VGR, VR, GF)  |    |
| <b>RADICCHIO &amp; ROCKET INSALATA</b>  | 15 |
| Rocket, radicchio, Parmesan, toasted almonds, aged balsamic (V, VGR, GF)                          |    |
| <b>BEETROOT SALAD</b>   | 15 |
| Sous-vide beetroot, rocket, pistachios, fennel, orange, aged balsamic, goat's cheese (V, VGR, GF) |    |

## Sharing

\$59 per person. Minimum 2 people.  
Add a glass of Cavedon Prosecco for \$10

### STARTERS TO SHARE

**MIXED OLIVES**  
**WOOD-FIRED BREAD**  
**BURRATA**

### MAINS TO SHARE (Choose one main per person)

**MELANZANA PIZZA**  
**RADIATORI BOLOGNESE**  
**CHICKEN**  
**BEETROOT SALAD**  
**STEAK TAGLIATA** 200g Shorthorn rump

### SIDE TO SHARE

**RADICCHIO & ROCKET INSALATA**

### DESSERT TO SHARE

**TIRAMISU**

Dietary options available on request

# FATTO IN CASA

## Made In House

## PIZZA

Add burrata to any pizza + 10

|  |    |
|--|----|
| <b>MARGHERITA</b>  | 24 |
| Tomato base, fior di latte cheese, basil (V, VGR)  |    |
| <b>BUFFALO MARGHERITA</b>  | 26 |
| Tomato base, buffalo mozzarella, basil, Parmesan (V)   |    |
| <b>HOT HONEY PEPPERONI</b>   | 28 |
| Tomato base, fior di latte cheese, pepperoni, spicy pork nduja, stracciatella cheese, honey                    |    |
| <b>DIAVOLA</b>   | 29 |
| Tomato base, fior di latte cheese, salami, spicy pork nduja, chiodini mushrooms, basil                         |    |
| <b>PROSCIUTTO</b>  | 28 |
| Tomato base, fior di latte cheese, prosciutto D'Abruzzo, rocket, Parmesan                                      |    |
| <b>PRAWN &amp; NDUJA</b>   | 32 |
| Tomato base, fior di latte cheese, prawns, spicy pork nduja, char-grilled zucchini, mint                       |    |
| <b>CARNE</b>   | 28 |
| Tomato base, fior di latte cheese, porchetta, pork & fennel sausage, pepperoni                                 |    |
| <b>FIVE CHEESE &amp; HONEY</b>   | 26 |
| Fior di latte cheese base, buffalo mozzarella, Parmesan, Gorgonzola, fresh ricotta, honey, praline walnuts (V) |    |
| <b>MELANZANA</b>   | 27 |
| Tomato base, fior di latte cheese, marinated eggplant, zucchini, ricotta salata, rocket, chilli oil (V, VGR)   |    |
| <b>CAPRICCIOSA</b>   | 28 |
| Tomato base, fior di latte cheese, ham, artichokes, Kalamata olives, chiodini mushrooms (VR)                   |    |
| <b>ITALIAN SAUSAGE</b>   | 27 |
| Fior di latte cheese base, kale, mascarpone cream, pork & fennel sausage, chilli & garlic Italian greens (VR)  |    |
| <b>MORTADELLA &amp; BURRATA</b>  | 33 |
| Fior di latte cheese base, buffalo mozzarella, burrata, mortadella, pistachio, pecorino                        |    |

## PASTA

Gluten Free options available +3

|   |    |
|---|----|
| <b>GNOCCHI NAPOLI</b>   | 28 |
| Napoli sauce, stracciatella cheese, basil, Parmesan (V)   |    |
| <b>PROSCIUTTO TORTELLINI</b>  | 32 |
| Beef and mortadella tortellini, cream, crispy prosciutto, green pea puree, Parmesan   |    |
| <b>RADIATORI BOLOGNESE</b>  | 29 |
| Slow-cooked beef bolognese, bone-marrow pangrattato, Parmesan (GFR)   |    |
| <b>EGGPLANT RAVIOLI</b>   | 32 |
| Eggplant, semi-dried tomato and garlic ravioli in Napoli sauce, ricotta salata (V)  |    |
| <b>SEAFOOD FREGOLA</b> <i>tiny semolina pasta</i>   | 42 |
| Calamari, clams, barramundi, prawn, crab meat, garlic, chilli, lobster stock, fresh herbs with half butterflied grilled jumbo prawn |    |
| <b>LAMB RAGU CASARECCE</b>  | 35 |
| Slow-cooked lamb shoulder, red wine, garlic, mint gremolata, pecorino (GFR)   |    |
| <b>PRAWN CAMPANELLE</b>   | 36 |
| Prawns, lobster stock, lemon butter, confit cherry tomato, chives (GFR)   |    |

## DOLCI

|   |     |
|---|-----|
| <b>TIRAMISU</b>   | 16  |
| Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream (V) |     |
| <b>RICOTTA CANNOLI - PISTACHIO</b>  | 8.5 |
| Crispy pastry filled with sweet ricotta, pistachios (V)                               |     |
| <b>RICOTTA CANNOLI - CHOCOLATE</b>  | 8.5 |
| Crispy pastry filled with sweet ricotta, chocolate (V)                                |     |
| <b>COCONUT PAVLOVA PANNA COTTA</b>  | 16  |
| Seasonal fruit, berries & apricots in syrup, almond flakes, crumbled meringue (GF, V) |     |
| <b>AFFOGATO</b>   | 12  |
| Espresso, vanilla gelato (GF, V)  |     |

Add Liqueur + 7  
Amaretto / Frangelico / Kahlua / Baileys

Please advise your waiter of any dietary requirements or allergies. While we will do our utmost to fulfil requests, please note this is not an allergen-free kitchen.

There is a risk of cross-contamination and any dish may contain trace elements due to the nature of our ingredients and kitchen environment.

Public holiday surcharge of 15% applies.

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free (R) - On Request

## BAMBINI

(Children up to 12 years old)  
Includes a kids soft drink or juice  
Add a kids vanilla gelato +\$3

|   |    |
|---|----|
| <b>PIZZA MARGHERITA</b>                                   | 14 |
| Tomato base, fior di latte cheese (V, VGR)                |    |
| <b>SPAGHETTI NAPOLI</b>                                   | 14 |
| Napoli sauce, Parmesan (V, VGR, GFR)                      |    |
| <b>SPAGHETTI BOLOGNESE</b>                                | 14 |
| Beef Bolognese sauce, Parmesan (GFR)                      |    |
| <b>HAM &amp; PINEAPPLE PIZZA</b>                          | 14 |
| Tomato base, fior di latte cheese, ham, roasted pineapple |    |

## Lunch Menu

Available Monday – Friday until 3pm  
2-Course \$36 3-Course \$42  
Includes one house beverage  
\*Not available on public holidays.

### ENTRÉE

**WOOD-FIRED CHEESE BREAD**  
Garlic, herb & cheese flatbread (V, VGR)

**ARANCINO**  
Risotto ball stuffed with tomato, eggplant & mozzarella,  
Parmesan, semi-dried cherry tomato aioli (V)

**CALAMARI**  
Flour dusted, golden fried calamari, lemon aioli

### SECONDI

**CHICKEN PANINO**  
Grilled chicken breast sandwich, crispy guanciale, rocket,  
radicchio, aioli, Parmesan. Served with chips

**PUMPKIN RAVIOLI**  
Filled with butternut pumpkin, burnt butter, sage,  
amaretto biscuit, Parmesan (V)

**RADIATORI BOLOGNESE**  
Slow-cooked beef Bolognese, Parmesan, pangrattato (GFR)

**PEPPERONI PIZZA**  
Tomato base, fior di latte cheese, pepperoni

**FIVE CHEESE & HONEY PIZZA**  
Fior di latte cheese base, buffalo mozzarella, Parmesan,  
Gorgonzola, fresh ricotta, honey, praline walnuts (V)

**BEETROOT SALAD**  
Beetroot, rocket, pistachios, fennel, orange,  
aged-balsamic, goat's cheese (V, VGR, GF)

**RUMP MEDAGLIONE** +\$8  
200g rump eye served with rocket, semi-dried cherry  
tomatoes, Parmesan, aged balsamic. Served with chips

### DOLCI

**TIRAMISU**  
Traditional layered espresso-dipped savoiardi biscuits,  
Marsala, mascarpone cream (V)

### BEVANDE

Peroni Red / Leggera  
Peroni Zero (Non-Alcoholic)  
Vino Rosso or Bianco  
Soft Drink  
Coffee



**ITALIAN**  
Street Kitchen