

ANTIPASTI

TAGLIERE DI ANTIPASTI 28

Imported Prosciutto, Italian sausage, mild sopressa salami, provolone cheese, asiago cheese marinated veg & olives.
 Served with toasted sourdough.

BURATTA E POMODORO 17

Buratta cheese, roasted cherry tomatoes, basil drizzled with extra virgin olive oil Served with toasted sourdough.

COZZE ALLA SICILIANA 23

Port Lincoln Braised black mussels, tossed through tomato, chili, white wine & herbs.

BEEF CARPACCIO 21

Thin beef fillet, with dijon lemon dressing, capers, parmesan & rocket

PORCINI ARANCINI W BASIL AIOLI (VG) 16

Crumbed and fried rice balls, filled with porcini mushrooms, pecorino & mozzarella cheese.

TRADITIONAL ARANCINI 17

Crumbed and fried rice balls, filled with bolognese sauce, peas, mozzarella & pecorino cheese served with a napolitana sauce.

POLENTA CON SALSICCIA 18

Soft polenta, topped with continental pork sausage, onion & spinach.
 Served with toasted sourdough

CALAMARI FRITTI 19

Tender crisp golden squid rings, fried, with lemon & spicy tartare sauce.

EGGPLANT ROLLATINI (V) 16

Thinly sliced eggplant rolled with la casa ricotta, pecorino cheese, mozzarella, parsley and sea salt. Topped with Napolitana sauce.

PASTA & RISOTTO

PACCHERI RAGU 32

Tomato sugo slow cooked with pork & beef.

GNOCCHI PESTO (N) (VG) 26

Potato gnocchi, with a basil, pine nut & parmigiano pesto. Topped with buratta cheese.

TAGLIOLINI GRANCHIO 35

Blue swimmer Crab Meat, Tomatoes, garlic and olive oil tossed in a light Napolitana sauce with mild chilli

SPAGHETTI FRUTTI DI MARE 36

Australian gulf prawns, Port Lincoln mussels, squid, Coffin Bay clams, reduced in white wine, onion and cherry tomatoes in al olio

RAVIOLI TRE FORMAGGI (N) (VG) 29

Spinach and ricotta Ravioli white wine, blue cheese and grated pecorino cheese, dash of cream topped with pistachio.

SPAGHETTI CARBONARA 26

Pancetta, parmesan, cream, yolk, black pepper.

RISOTTO CON FUNGI (VG) 28

Mixed mushrooms, spring onion, baby spinach, cream, truffle oil, parmesan, rocket

GLUTEN FREE PASTA AVAILABLE

Spaghetti, penne, gnocchi.

PANE

PANE TOSTATO 1

Toasted sourdough bread with extra virgin olive oil and balsamic vinegar.

GARLIC BREAD 10

Home made garlic butter mix with salt and Italian flat parsley.

12" GARLIC PIZZA 15

Thin pizza bread with garlic butter, salt, Italian flat parsley and rosemary.

CARNE

BISTECCA DI CARMINE 40

Char-grilled 350g Aged Riverine grain fed porterhouse, topped with sautéed Spanish onion, mushrooms, basil, chili, garlic & red wine glaze. Served with broccolini & seasoned roast potatoes.

SCALOPINNI SALTIMBOCCA 34

Veal scaloppini sautéed in a white wine & sage sauce, topped with mozzarella cheese, prosciutto and then oven baked. Served with seasoned roast potatoes.

POLLO MEDITERRANEO 34

Chargrilled kiev cut chicken, marinated in chimi churri, served with sweet potato puree, caponata, broccolini & salsa verde.

PIZZA & CALZONE

CALZONE RAGU 28

Fontal cheese, mozzarella, slow cooked beef & pork ragu.

MARGARITA (VG) 23

Sauce, fior di latte & fresh basil.

PROSCIUTTO 27

Sauce, mozzarella, prosciutto, rocket.

DI CARMINE 28

Sauce, mozzarella, provolone, sun-dried tomatoes, red onion, casalinga salami, roast capsicum, olives, mild chilli.

DI MARE 28

Sauce, mozzarella, prawns, squid, anchovies, smoked mussels

CALABRIAN 25

Sauce, fontal, nduja, olives, roast capsicum.

QUATTRO STAGIONI 26

Sauce, provolone, leg ham, mushrooms, marinated artichokes, olives.

ITALIANO 27

Garlic base, mozzarella, pork & fennel sausage, onion, roasted caps, marinated eggplant, tomato pieces, basil.

VERDURE (VG) 27

Sauce, mozzarella, red onion, mushrooms, roasted capsicums, olives, feta, garlic and herbs

*Gluten free base available, charges for extra ingredients.
 Vegan cheese +2*

CONTORNO - SIDES

FRIES 7

With rosemary salt & Jalepino garlic aioli

MIXED GREEN VEGETABLES 10

Sautéed with garlic & olive oil.

INSALATA ROCKET 12

Rocket, pear, walnuts & goats cheese.

INSALATA 9

Mixed lettuce, cucumber, red onion, fennel, bocconcini & balsamic dressing.

DOLCE

TIRAMISU 12

Traditional recipe

AFFOGATO 16

Vanilla bean gelato & espresso & shot of Frangelico.

PANNA COTTA GALLIANO 12

Panna Cotta galliano & vanilla bean, raspberry compote.

ZEPPOLE ALLA STREGA 12

Zeppole with creamy strega & vanilla bean gelato.

ZEPPOLE E NUTELLA 10

Zeppole with nutella & vanilla bean gelato.

12" NUTELLA PIZZA 20

Coated with Nutella, topped with coconut, white and classic Tim Tams, strawberries and finished with a scoop of Rocher gelato.

LEMON SORBET 9

*GF (Gluten Free)
 VG (Vegetarian)*