



APPETISERS

- Fiori di Zucca fritti (Zucchini flowers, deep fried, anchovies, mozzarella) 15
- Tiered baked eggplant, buffalo mozzarella, parmesan, basil (v) (gf) 16
- Prosciutto di Parma, 20 months aged, hand tied, Buffalo Mozzarella (gf) 17
- Carnarvon Scallops trio (Rocket breadcrumbs, Lemon butter, Pancetta) 18
- Beef tartare, cucumber, sesame seeds, semi-dried tomatoes, mustard (gf) 20

PRIMI PIATTI *All our pasta is made fresh in house*

- Gnocchetti, four Cheese (v) 24/29
- Gnocchetti alla Burgio(Shark Bay King prawns and squid, basil pesto cream) 25/34
- Cannelloni, beef and prosciutto, truffle béchamel, Parmigiano 25/34
- Duck Ravioli, Grand Marnier cream sauce, orange zest 25/34
- Spaghettoni, lamb & beef ragù 30
- Squid Ink Fettuccine, prawns and fish of the day ragù, chilli, garlic 36
- Risotto, pumpkin, Taleggio cheese, porcini mushroom, (v) 34

Gluten Free Pasta available on request

SECONDI PIATTI

- Lamb shank, beer, onion sauce, asparagus, baked crispy mash 32
- Chicken involtino, pancetta, ricotta, truffle, snow pea sauce, almonds, mash 32
- Capretto, slow cooked, rich tomato sauce, capsicum, onion, polenta 39
- MSA eye-fillet, 220 gr, Gorgonzola, walnuts, green beans, pancetta, mash 40
- Fish Wings, chilli, white vinegar, garlic, rosemary 39

Catch of the day
M/P

SALADS / SIDES

Radicchio, orange, sweet and sour red onions, mint 9/12

Nunzio's salad – rocket, shaved parmesan, pear, walnuts 10/15

Marinated and grilled vegetables, eggplant, zucchini, capsicum 10

Steamed vegetables (snow peas, cauliflower, broccolini, asparagus, carrots) 8

Roast potatoes, garlic, rosemary 8

Extra bread roll each 2