



ANTIPASTO

FOCACERIA

CLASSICA GFO VVG	13.90
olive oil, herbs, Sicilian salt flakes	
GARLIC CRUST GFO VGO	14.90
Garlic, mozzarella, oregano	
BRUSCHETTA VVGO DFO	13.90
Vine ripened tomatoes, basil & olive oil	
-Add Mozzarella di Bufala	+3.50

ANTIPASTI

OLIVE ALL'ASCOLANA (6 pieces)	11.90
Green Sicilian olives crumbed hand filled with veal & parmesan	
ARANCINI (3 pieces)	13.90
Sicilian rice balls filled with ragù, peas, mozzarella	
MONTANARA (2 pieces)	13.90
Traditional Neapolitan style fried pizza dough topped with tomato sugo, grated pecorino cheese, olive oil & basil	
CALAMARI FRITTI GFO	
Loligo squid dusted with flour with lemon & pepper seasoning	
-Entree	19.00
-Main	26.00
NONNA'S POLPETTE (3 pieces)	13.90
Nonna's secret beef meatballs & Napoli sauce	
PARMIGIANA DI MELANZANE V	16.90
Layers of fried eggplants, Napoli sauce, Grana Padano, basil & mozzarella	
NONNO'S MANGIA MANGIA PLATE (2 PEOPLE) VO	33.90
Selection of Italian cured meats & chefs choice tapas	
-Add Mozzarella di Bufala 250g	+3.50
-Add 24mth Parmigiano 100g	+5.50

PASTA E RISO

GNOCCHI FATTI IN CASA VO

Hand made Gnocchi with:	
-Bolognese	26.90
-Pomodoro	23.90
-Gorgonzola	27.90

SPAGHETTI ALLO SCOGLIO GFO DF

Fresh local seafood, olive oil, garlic, chilli, mezzi san marzano cherry tomatoes

LASAGNA

Bolognese, parmigiano, mozzarella, bechamel

RIGATONI CALABRESE

Tomato sugo, garlic, olive, fresh chilli, n'duja (calabrese chilli paste), hot salami, black olives

RISOTTO CON PORCINI E TARTUFO V

Vialone nano rice with Italian porcini mushroom, olive oil & fresh grated parmigiano

GLUTEN FREE PENNE

+3.00

SECONDI

FISH OF THE DAY

Refer to wait person

MEAT OF THE DAY

Refer to wait person

CONTORNI E INSALATE

RUCOLA VVGO GF	14.90
Rocket, shaved pear, toasted walnuts & 24 months shaved parmesan	
INSALATA MISTA VVGO GF	12.90
Chef's choice mixed salad	
PATATINE VVG	8.90
Italian Fries	
CAPRESE SALAD V GF	16.90
Vine ripened roma tomatoes, mozzarella di bufala, basil & olive oil	

V	-	Vegetarian
VO	-	Vegetarian option
VG	-	Vegan
VGO	-	Vegan option
GF	-	Gluten free
GFO	-	Gluten free option
DF	-	Dairy free
DFO	-	Dairy free option

PIZZE ROSSE

MARINARA VVGO	15.90
Pomodoro, fresh garlic, oregano -Add Sicilian anchovies	+3.50
REGINA MARGHERITA VVGO	20.90
Pomodoro, mozzarella, basil -Add Mozzarella di Bufala	+3.50
WOODSTOCK VVGO	22.90
Pomodoro, mozzarella, roasted potatoes, caramelised onion, eggplant, zucchini, shaved pecorino	
MINCHIA	23.90
Pomodoro, mozzarella, hot salami, roasted capsicum, n'duja (smoked calabrese chilli paste)	
SAN DANIELE	23.90
Pomodoro, mozzarella, prosciutto San Daniele, rucola, shaved parmesan	
CAPRICCIOSA	24.90
Pomodoro, mozzarella, smoked ham, mushroom, artichokes, black olives	
GAMBERI PICCANTI	25.90
Pomodoro, mozzarella, tiger prawns, cherry tomatoes, fresh chili, basil	
BUNGA BUNGA	23.90
Pomodoro, mozzarella, house made sausages, red onion, roasted potatoes, rosemary, grated pecorino	
MEAT LOVERS	24.90
Pomodoro mozzarella, smoked ham, hot salami, flat pancetta, house made sausages, BBQ sauce	
J-LO (GOLD DIGGER)	22.90
Pomodoro, mozzarella, smoked ham, Queensland pineapple	
ZIA ROSINA	24.90
Pomodoro, mozzarella, prosciutto San Daniele, roasted capsicum, goat cheese, fresh basil	
PESCATORA	26.90
Pomodoro, parsley, calamari, prawn, mussels, lemon	

CALZONI

CALZONE RIPIENO	23.90
Pomodoro, mozzarella, ham, mushrooms, basil	

PIZZE BIANCHE

PORCELLINA	25.90
Mozzarella, truffle paste, house made sausages, gorgonzola cheese, porcini mushrooms, rucola, fresh chilli	
4 FORMAGGI V	24.90
Mozzarella, gorgonzola, parmigiano, pecorino	
PORCINI E TRUFFLE OIL V	25.90
Mozzarella, porcini, truffle oil	

WANT TO ADD SOMETHING?

-Cured meats	+4.50
-Vegetables	+2.00
-Extra cheese	+2.00
-Mozzarella di Bufala	+3.50

ALL PIZZA CAN BE GLUTEN FREE +4.00

VEGAN MOZZARELLA OPTION +3.00

-Due to large amount of flour used in our kitchen cross contamination can't be avoided. Please inform our waiter of any allergies.

BAMBINI

MICKY MOUSE PIZZA V	14.90
Pomodoro, mozzarella	
BABY J-LO	14.90
Ham and pineapple	
SPAGHETTI WITH BOLOGNESE	14.90
RIGATONI NAPOLI V	14.90
CHICKEN TENDERS AND CHIPS	14.90
CALAMARI AND CHIPS GFO	14.90

DOLCI

TIRAMISU	13.90
Coffee soaked Savoiardi biscuits, mascarpone cream, chocolate	
ZEPPOLE	14.90
House made Italian doughnuts with Nutella and strawberries	
NUTELLA CALZONCINO	14.90
filled with Nutella, strawberries & vanilla gelato	
PANNA COTTA	14.90
Vanilla panna cotta served with mixed berry sauce	