

# BEER & CIDER

<b>Dolomiti 4.9%</b> <i>pilsner</i> - Italy	9.5
<b>Corona 4.5%</b> <i>pale lager</i> - Mexico	9.5
<b>Peroni Red 4.7%</b> <i>lager</i> - Italy	9.5
<b>Peroni Leggera 3.5%</b> <i>low carbohydrates</i> - Italy	9.5
<b>Prancing Pony 5.5%</b> <i>pale ale</i> - Adelaide Hills, SA	9.5
<b>Coopers 4.2%</b> <i>session ale</i> - Adelaide, SA	9.5
<b>Goodieson 5.2%</b> <i>wheat</i> - McLaren Vale, SA	9.5
<b>Birrificio Messina DOC 15 4.7%</b> <i>lager</i> - Italy	9.5
<b>Rabitt &amp; Spaghetti 'The Fox' 4.8%</b> <i>hop &amp; rye lager, 375ml can</i> - SA	9.5
<b>Stella Artois 4.8%</b> <i>lager</i> - Belgium	9.5
<b>Kronenbourg 1664 5%</b> <i>lager</i> - France	9.5
<b>Baladin Nazionale Birra Artigianale 6.5%</b> <i>Italian ale</i> - Italy	15.5

<b>Hills Cider Apple 5%</b> <i>medium dry</i> - Adelaide Hills, SA	9.5
<b>Hills Cider Pear 5%</b> <i>medium dry</i> - Adelaide Hills, SA	9.5

# SPARKLING

	G	B
<b>NV Ferrari Brut</b> Trento, Italy - <i>white peach, green pear &amp; floral notes</i>	16	95
<b>NV Bottega Prosecco</b> Veneto, Italy - <i>fresh, delicate, citrus fruit</i>	10.5	49
<b>NV Bottega Moscato</b> Veneto, Italy - <i>tropical fruit, lightly sparkling</i>	10	46
<b>Val D'Oca Valdobbiadene Prosecco Millesimato</b> Veneto, Italy - <i>white wild flowers &amp; green apple</i>	62	

# WHITE

	G	500mL	B
<b>Coccobello Vino Bianco</b> Adelaide Hills, SA - <i>tropical fruit</i>	8.5	24	37
<b>Montevento Pinot Grigio</b> Veneto, Italy - <i>fresh, crisp &amp; citrusy</i>	9	26	41
<b>Claymore Riesling</b> Clare Valley, SA - <i>fine, minerals</i>	9	26	41
<b>Haselgrove Fiano</b> McLaren Vale, SA - <i>citrus &amp; lychee</i>	10	30	45
<b>Guthrie Sauvignon Blanc</b> Adelaide Hills, SA - <i>passion fruit &amp; lime</i>	10	30	45
<b>Amadio Svs Chardonnay</b> Adelaide Hills, SA - <i>nectarine, nashi pear, soft finish</i>	10.5	30.5	48
<b>Principe Pallavicini Frascati</b> Lazio, Italy - <i>dry, elegant &amp; crispy</i>	11.5	33.5	52
<b>Gianni Masciarelli Trebbiano D'Abruzzo</b> Abruzzo, Italy - <i>smokey, zesty &amp; peppery</i>	12	35	55
<b>La Tosa Colli Piacentini Doc Riodeltordo</b> Emilia Romagna, Italy - <i>dry, fresh &amp; aromatic</i>			58

# ROSÉ

	G	500mL	B
<b>Ruby Red Merlot Rosé</b> Adelaide Hills, SA - <i>red berries, crisp, dry</i>	8.5	24	37
<b>Tre Stelle Aglianico Rosato</b> Campania, Italy - <i>sour black cherry, elegant, floral finish</i>	10	30	45
<b>Gianni Masciarelli Cerasuolo</b> Abruzzo, Italy - <i>red berries, wild rose, dry</i>	12	35	55

# RED

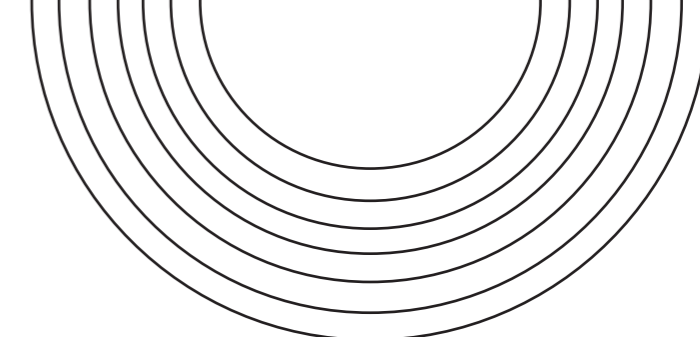
	G	500mL	B
<b>Coccobello Vino Rosso</b> Adelaide Hills, SA - <i>plum spice</i>	8.5	24	37
<b>Siliquini Aglianico 2012</b> Barossa Valley, SA - <i>black cherry and ripe fruit aromas</i>	9	26	41
<b>Primitivo Poggio Pasano</b> Puglia, Italy - <i>red fruits, harmonious</i>	10	30	45
<b>Pandolfa Federico Sangiovese</b> Emilia Romagna, Italy - <i>sour black cherry, earthy</i>	10	30	45
<b>Cantine Cellaro Luma'Nero D'Avola</b> Sicily, Italy - <i>red fruit &amp; spicy aromas</i>	10	30	45
<b>Caldora Montepulciano D'Abruzzo</b> Abruzzo, Italy - <i>red fruit, marasca cherry &amp; plum</i>	11.5	33.5	52
<b>Tomich Hill Woodside Pinot Noir</b> Adelaide Hills, SA - <i>dark berry &amp; cherry</i>	11.5	33.5	52
<b>Spider Bills Wines Dolcetto</b> Adelaide Hills, SA - <i>raspberry, cherry &amp; red liquorice</i>	12	35	55
<b>Rouleur Grenache</b> McLaren Vale, SA - <i>wild red fruit, earthen musk spice</i>	12	35.5	55
<b>Elderton GSM</b> Barossa Valley, SA - <i>pepper, blue fruits, anise &amp; violets</i>	13.5	40.5	63
<b>Still I Rise Shiraz</b> McLaren Vale, SA - <i>deep cherry &amp; dark chocolate</i>			59
<b>Cesari Mara Valpolicella Ripasso</b> Valpolicella Ripasso, Italy - <i>ripe cherries, warm &amp; elegant</i>			71
<b>Amadio Kangaroo Island Cabernet Sauvignon</b> Kangaroo Island, SA - <i>dry, herbaceous</i>			75
<b>Amadio Evanescence Barbera</b> Adelaide Hills, SA - <i>blackcurrant, plum, underlying spice</i>			75
<b>Andrea Oberto Barolo</b> Piemonte, Italy - <i>rose garden, earthy notes &amp; cherries</i>			149

# DESSERT WINE

	G	B
<b>Tonelli Visner Di Pergola Montepulciano Visciole</b> March, Italy - <i>black &amp; red cherries</i>	11	50
<b>Passito Friggitus Verdicchio 500mL</b> Marche, Italy - <i>baked apple &amp; caramel</i>		130

# SWEETS

<b>TORTA CAPRESE</b> <sup>GF</sup> almond meal and white chocolate torta caprese with house made lemon sorbet, strawberries, pistachios & walnuts	14.9
<b>TORTINO GIANDUJA</b> <sup>GF</sup> hazelnut chocolate fondant with house made zuppa inglese ice cream, chocolate crumble & raspberries	13.9
<b>TIRAMISÙ</b>	12.9
<b>CHEESECAKE</b> Cacao glazed cheesecake with raspberries	13.9
<b>AFFOGATO</b> <sup>GF</sup> can be made <sup>GF</sup> house made roasted almond ice cream, coffee shot & almond biscotti with Frangelico . . . . 14.9 without liqueur . . . . 12.9	
<b>ASSORTED HOUSE MADE GELATI</b> <sup>GF</sup> & <b>SORBET</b> <sup>GF</sup> <b>VEGAN</b> one scoop . . . 6.5 two scoops . . . 10.5 three scoops . . . 14	



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A meal is the complete experience of getting together and **sharing** with friends. It is more than just food.



Try one of our **banquet menus** for 4 people or more.

## ANTIPASTI

<b>PIATTO FREDDO</b> (GF) ..... 17.9	prosciutto, fior di latte, Sicilian green olives
<b>CAPONATA</b> (GF) available (V) VEGAN ..... 12.9	eggplant, tomato, celery, red onions, sultanas, green olives, capers, pine nuts, sweet & sour dressing, crispy ciabatta
<b>ARANCINI</b> (V) ..... 9.9	asparagus, leek & asiago cheese risotto balls
<i>small - 2</i> ..... 9.9	
<i>big - 4</i> ..... 17.9	
<b>CAPRESE DI BUFALA</b> (GF) (V) ..... 18.9	mixed cherry tomato salad with buffalo mozzarella & evo
<b>VEAL TONNATO</b> (GF) ..... 13.9	with creamy tuna sauce, jus & lemon oil
<i>small</i> ..... 13.9	
<i>big</i> ..... 24.9	
<b>TUNA CARPACCIO</b> (GF) ..... 22.9	seared tuna with sesame crust, soft boiled egg, potato, green beans, olives, herbs and dried black olive evo dressing
<b>CALAMARI</b> (GF) available ..... 19.9	chargrilled & fried AUS and NZ calamari, house made tartare sauce, shaved zucchini & leaf salad

## add POLENTA?

<b>POLENTA MUSHROOM</b> (GF) (V) VEGAN available ..... 13.9	mixed sautéed mushrooms served on a creamy polenta with parmesan, asiago cheese & parsley
<i>small</i> ..... 13.9	
<i>big</i> ..... 24.9	
<b>POLENTA POLPETTE</b> ..... 13.9	pork & veal polpette, tomato sugo with prosciutto and peas & pecorino cheese
<i>small</i> ..... 13.9	
<i>big</i> ..... 24.9	

## a SIDE or two?

<b>BROCCOLINI</b> (GF) (V) VEGAN available ..... 12.9	chargrilled broccolini with a parmesan, hazelnut and tomato veloute
<b>CRUNCHY POTATOES</b> (GF) (V) VEGAN ..... 8.9	
<b>MIXED LEAF SALAD</b> (GF) (V) VEGAN ..... 8.9	

## PIZZA

<b>PIZZETTA</b> (V) VEGAN ..... 9.9	garlic, rosemary, salt, evo
<b>MARGHERITA</b> (V) VEGAN available ..... 18.9	tomato, basil & fior di latte
OR buffalo mozzarella ..... 21.9	
<b>BUFALINA</b> (V) VEGAN available ..... 22.9	tomato, buffalo mozzarella, cherry tomatoes, basil
<b>DIAVOLA</b> ..... 20.9	tomato, fior di latte, pepperoni, olives, pecorino & chilli
<b>CAPRICCIOSA</b> ..... 21.9	tomato, fior di latte, ham, mushrooms, artichoke, Kalamata olives, oregano
<b>BIANCHINA</b> (V) ..... 21.9	buffalo mozzarella, stracchino, gorgonzola, parmesan, ricotta salata, smoked scamorza
and black truffle honey d'Alba ..... 23.9	
<b>BROCCOLINA</b> ..... 23.9	broccoli purée, fior di latte, broccolini, anchovies, stracciatella, pepper
<b>PROSCIUTTO</b> ..... 22.9	tomato, fior di latte, San Daniele prosciutto, basil
<b>PARMIGIANA</b> (V) VEGAN available ..... 21.9	tomato, fior di latte, parmesan, eggplant, smoked scamorza, ricotta salata
<b>PORCELLINA</b> ..... 21.9	fior di latte, mixed cherry tomatoes, stracchino, pancetta
<b>MARE MARE</b> ..... 24.9	fior di latte, prawns, scallops, anchovies, zucchini, chilli
<b>CARNIVORA</b> ..... 21.9	tomato, fior di latte, ham, pepperoni, pancetta & chives
<b>POLLO</b> ..... 23.9	fior di latte, basil pesto, free-range chicken, radicchio, baby spinach, mixed cherry tomatoes, balsamic vinaigrette
<b>STRACCIATELLA</b> ..... 24.9	tomato, fior di latte, San Daniele prosciutto, stracciatella, basil, pepper

\*all pizza toppings are gluten free  
gluten free bases available for an additional +4  
vegan cheese available

\*GLUTEN FREE While we offer gluten free menu options, we are not a gluten free kitchen. Cross-contamination could occur and we cannot guarantee that any item can be completely free of allergens.

\*ALLERGIES Please mention all your allergies and intolerances to our staff.

## PASTA

<b>TORTELLINI</b> ..... 24.9	hand made veal & prosciutto egg pasta tortellini with; ~ 'in brodo' house broth ~ bolognese ~ OR ham, cream & parmesan
<b>GNOCCHI</b> (V) (GF) available ..... 23.9	hand made potato gnocchi with; ~ Napoletana sauce VEGAN available
~ bolognese ..... 24.9	
~ OR gorgonzola, spinach & walnut ..... 24.9	
<b>TAGLIATELLE</b> ..... 24.9	house made flat egg-noodle with porcini, prosciutto, pork and beef ragù
<b>CRAB TROFIE</b> ..... 29.9	trofie pasta with Australian blue swimmer crab, tomato, chilli, garlic, shallots, parsley, cherry tomatoes & basil
<b>TUBE PASTA</b> ..... 24.9	with; ~ eggplant, smoked scamorza, dry ricotta, parmesan, tomato & basil (V) VEGAN available
~ OR alla genovese with traditional slow cooked beef and onion sugo ..... 23.9	

\*all sauces are gluten free, gluten free pasta available

## CUCINA

<b>BEEF TAGLIATA</b> (GF) available ..... 34.9	chargrilled grass-fed Australian scotch fillet with crunchy potatoes and red-wine sauce
<b>PORK TAGLIATA</b> (GF) ..... 29.9	marinated pan-seared pork rib eye with pickled radicchio, dates, hazelnuts & beef jus
<b>BARRAMUNDI</b> (GF) ..... 31.9	pan-seared NT Barramundi fillet with cauliflower puree, fried Brussel sprouts, fennel & nuts
<b>CHEEKY CHICKEN</b> ..... 28.9	Pan-seared chicken thigh with mashed potato, roasted carrots, parsley sponge and chicken jus
<b>RUBY'S COTOLETTA</b> ..... 23.9	crumbed free-range chicken breast cotoletta with cucumber, tomato, basil & onion salad

## SPLIT BILLS . . . . help us help you!

We are happy to divide the bill by number of people on the table but we are unable to individualise items for each person.

10% surcharge applies on Public Holidays.

(GF) Gluten Free (V) Vegetarian