

STARTERS / ANTIPASTI

Handcrafted Burrata - 25

👑 *Chef's Signature*

Fresh house made mozzarella ball filled with sensational mascarpone cheese, infused in truffle honey. Served with 24 year balsamic of Modena Italy, truffle cream, edible flowers and rustic bread.

Arancini - 8

Lightly crumbed large rice ball with pumpkin, house smoked mozzarella cheese, fresh herbs, and beetroot tomato sauce

Pane All'aglio - 10

Rustic fresh herb garlic bread (4 serves)

PASTA

Gluten Free Options + 2

Al'olio - 20

Vegetarian pasta of olive oil, sundried tomatoes, garlic, mushroom and fresh spinach with spaghetti pasta

Pasta Aragosta - 32

👑 *Chef's Signature*

Champagne poached lobster and prawns, creamy saffron champagne sauce, house smoked mozzarella, crispy prosciutto, green peas, spaghetti pasta with fresh herbs

Chicken Alfredo - 24

Slow cooked chicken breast in rich parmesan cream sauce, green peas, fresh spinach and penne pasta

Salmone - 28

Smoked salmon, rosé cream sauce, capers, fresh chilli, grape tomatoes, garlic, spaghetti pasta

Gnocchi Gorgonzola - 26

Creamy gorgonzola sauce, handmade potato dumplings, fresh spinach, parmesan

SIDES

Steamed Veggies - 10

Bowl of Chips - 8

Parsnip Whipped Potatoes - 10

Fresh Bread - 5

Salad - 8

Calamari - 16

Chef's family seasoning spiced squid rings, lightly floured and flash fried, mixed greens & veggies, lemon tartar sauce

Polpetta (Giant Meatball) - 12

Premium quality ground beef seasoned with chef's family spices, traditional slow cooked large Napolitana meatball with caramelised onions

SECONDI

Quanciale - 35

8 hours slow braised beef cheeks, red wine jus, parsnip whipped potatoes, fresh picked vegetables

Barramundi Di Casa - 30

Grilled Crispy skin Barramundi, steamed seasonal fresh vegetables in white wine piccata sauce, top with caper relish

Melanzana Di Bosco - 26

Vegan lasagne of eggplant, tomato, roasted capsicum, garlic, pumpkin, basil, vegetables

DOLCE

L'Americano - 15

👑 *Chef's Signature*

Gluten free chocolate cake, strawberries, truffle cream and chocolate sauce

Torta Al Formaggio - 14

Oven Baked cream cheese cake, mascarpone, salted caramel sauce and strawberries

Panna cotta Di Bosco - 12

Vanilla bean panna cotta with mixed fruit coulis

Gelati - 4 per scoop

Ask your server about the Chef's special ice cream flavours for today