
DOLCE

Chocolate Semifreddo

\$15

A light semi frozen Italian dessert, blueberry coulis, fresh fruits

Tiramisu

\$14

Layers of mascarpone, coffee dipped lady finger, marsala, & cocoa

Mango & Vanilla Pannacotta

\$14

Mango & vanilla flavoured pannacotta, fresh fruits [GF]

V- Vegetarian VG - Vegan GF - Gluten free

VO - Vegetarian Option GFO - Gluten Free Option

Our food is prepared under mixed conditions, but we cater to almost all dietary requirements. Please, let our friendly team member know of your preferences upon arrival.
Thank You.

ANTIPASTO

Zucchini Flowers

\$17

Ricotta filling, parmigiano reggiano, honey dressing, lemon mayo on the side
(3pcs, limited serves) [V/GF]

Polenta Chips

\$13

Polenta, parmigiano reggiano, lemon mayo on the side [V/GF]

Calamari

\$15

Pineapple scored Calamari, herbed gluten free flour, lemon & dill mayo [GF]

Bruschetta Di Sopressa

\$15

Crusty bread, mild Sopressa, onion, tomatoes, bocconcini, basil pesto & balsamic glaze [VO]

Arancini

\$16

House - made pumpkin & peas Arancini balls served on tomato sugo and finished w/ freshly parmigiano reggiano (2pcs) [V]

PRIMO

Zuppa Crema Di Zucchine

\$15

Cream of zucchini soup, bread on the side
[V/GFO]

Tagliatelle Bolognese

\$23

Slow cooked beef ragu bolognese tossed w/ tagliatelle, parmigiano reggiano, parsley, & finished w/ shaved parmesan [GFO]

Beef Lasagna

\$26

Baked layers of beef ragu bolognese, pasta, mozzarella, parmigiano reggiano, béchamel & finished w/ shaved parmesan

PRIMO (CONTD)

Prawn & Pesto Linguine \$25

Linguine tossed w/ prawns, house-made basil pesto, cherry tomatoes, capers & roquette [VO/GFO]

Roast Duck Cappelletti \$27

Hand-crafted Cappelletti stuffed w/ braised duck, porcini mushrooms tossed in tomato sugo; finished w/ shaved parmesan & basil extract

Melanzana & Ricotta Lasagna \$24

Baked layers of lasagna w/ eggplant, tomatoes, basil, ricotta, béchamel & finished w/ shaved parmesan and pine nuts [V]

Gnocchi Gorgonzola \$25

House-made gnocchi tossed in creamy gorgonzola & prosciutto sauce, finished with prosciutto crisp & shaved parmesan [VO]

Gnocchi Pomodoro \$24

Gnocchi tossed in rustic tomato sugo and parsley, finished w/ basil extract & shaved parmesan [V]

Alfredo Alla Pollo \$25

Tagliatelle and chicken tossed in traditional alfredo made w/ butter, pepper, pecorino & pesto's twist of mascarpone, served on rosemary & spinach pesto. [VO/GFO]

Linguine Salmone \$25

Linguine tossed w/ dill smoked salmon in butter sauce & spinach [GFO]

SECONDI

Veal Saltimbocca Alla Romana \$29

Veal wrapped in prosciutto pan fried in sage butter served w/ side of parsley mash, pan sauce & dutch carrots [GF]

Chicken Cotoletta \$26

Chicken breast crumbed with house seasoning w/ italian potatoes & garden salad

SIDES & SALADS

Garlic & Herb Bread \$07

[V]

Marinated Olives \$08

Olives, fresh herbs, orange rind, chilli [VG/GF/V]

Italian Potatoes \$10

Twice cooked crispy Italian Potatoes served with lemon mayo [V/GF]

Pesto's Salad \$12

Cherry tomato, onion, roquette, & bocconcini w/ house dressing [V/GF]

Roquette Pear & Parmesan Salad \$12

Roquette, pear & parmesan w/ house dressing [V/GF]

RED WINE

Alexander Hill Shiraz

VIC. Wine of Australia

\$12/40

Serafino McLaren Vale Shiraz

2021, South Australia, Wine of Australia

\$18/55

Bericanto Pinot Noir

2020, Wine of Italy

\$16/50

Howard Park Pinot Noir

2023 Flint Rock, Western Australia, Australia

\$18/59

Fantini Sangiovese

2023, Ortona(CH) -Italia, Wine of Italy

\$16/50

Doncamillo Sangiovese Cabernet Sauvignon

2022, Ortona(CH) - Italia, Wine of Italy

\$18/59

WHITE WINE

Alexander Hill Chardonnay

VIC. Wine of Australia

\$12/40

Pasqua Rosato Puglia

2022, Rosè Wine, Wine of Italy

\$14/45

Pasque Pinot Grigio

2023, Wine of Italy

\$16/50

WHITE WINE

The Echidna Semillon Sauvignon Blanc \$12/40

VIC. Wine of Australia

Pasqua 'Party Like An Italian' Prosecco \$49

Sparkling Wine, Verona - Italia, Wine of Italy

Taylor Ferguson Prosecco \$14

Sparkling Wine; Australia

DESSERT WINE

Serafino McLaren Vale Goose Island Moscato \$14/45

2022, South Australia, Wine of Australia

Di Giorgia Lucindale Botrytis Semillion \$14/40

2018, South Australia, Wine of Australia

BEER

Peroni Nastro Azzurro \$08

Menabrea Bionda Premium Lager Biella \$09

Corona \$08

COCKTAIL

Bellini \$18

Peach Purée, Prosecco

Aperol Spiritz \$16

Aperol, prosecco, sparkling water

MOCKTAIL

Peach Beer \$15

Peach Purée, mint, lemon juice, ginger beer

NON-ALCOHOLIC

Soft Drinks \$5

Coke, Coke Zero

Bundaberg \$5

Ginger Beer

Lemon Lime Bitters \$8

Sparkling Water \$5

Tea/Coffee \$4.5

Black, Green, Chamomile, English Breakfast/ Espresso, Long Black