



ANTIPASTI

ENTREE

- Con Noi Antipasto - 19.5

Arancini of the day, cheese & sage croquettes, cheese stuffed zucchini, eggplant balls and fried vegetables

- Melanzane - 15.5

Eggplant cannelloni stuffed with ricotta cheese & spinach served with Napoli sauce

- Polpette - 16.5

Italian beef meatballs, Napoli sauce & crusty bread

- Calamari alla Pizzaiola - 19.5

Rice stuffed calamari served with Napoli sauce & mozzarella

- Polpo - 19.5

Grilled octopus served over chickpeas puree, basil pesto & roasted baby beetroot

- Bruschetta - 15

A selection of bruschettas

- Garlic Bread - 9

Kids options available

Fully licensed & BYO Wine \$5 per bottle

10% surcharge on Public Holidays



MAINS

Primi – First Course

- Fregola - 32.5
Typical pasta from Sardinia served with a selection of fresh seafood & shellfish, saffron and light Napoli sauce
- Linguine Diavola - 33.5
Handmade linguine with clams, mussels, prawns, cherry tomatoes & fresh chilli in a pink sauce
- Ravioli - 29
Handmade duck stuffed ravioli, creamy mushroom sauce, topped with mascarpone cheese & truffle oil
- Gnocchi - 27
Homemade potato gnocchi with “forever cooked” braised lamb ragu
- Pappardelle - 28
Handmade pappardelle with “forever cooked” braised duck ragu
- Agnolotti - 24
Handmade ricotta and spinach stuffed agnolotti with Napoli sauce, topped with fresh ricotta cheese
- Risotto of the day - MP

Secondi – Second Course

- Involtino - 32.5
Chicken thighs stuffed with sage, pistacchio, feta & chicken mince, wrapped in prosciutto served over smashed peas & potato cake
- BBQ Lamb Rump - 34.5
Chickpeas puree, ancient grain salad, pesto, feta, olives & potato cubes
- Scaloppine - 33.5
Pan seared veal scaloppine in creamy mushroom sauce with potato cakes and chargrilled broccolini
- Pork Belly - 32.5
Free-range pork belly over mashed sweet potatoes & chargrilled broccolini
- Beef Cheeks - 34.5
Braised beef cheeks over mashed potatoes & spinach
- Steak - 41.5
450gr Rib Eye marinated in homemade dry rub with roasted potatoes & Sicilian caponata
- Fish of the Day - MP

Kids options available

Fully licensed & BYO Wine \$5 per bottle

10% surcharge on Public Holidays



CONTORNI

SIDES

- Warm Pork Belly Salad - <i>Sliced apple, rocket & aged balsamic vinegar</i>	12.5	- Chargrilled broccolini with toasted almonds -	9.5
- Rocket, parmesan & walnuts salad -	9.5	- Caprese Salad -	13
- Green Leaf Salad -	8	- Chips -	7

DOLCI

DESSERTS

- Vanilla Panna Cotta (GF) - Blueberry & raspberry compote, pistacchio & almond flakes	14.5	- Chocolate Brownie - Vanilla ice cream & raspberry compote	14.5
- Tiramisù -	14.5	- Affogato -	9
- Orange crème brûlée - with pistacchio	14.5	- Affogato with Frangelico -	15

Kids options available

Fully licensed & BYO Wine \$5 per bottle

10% surcharge on Public Holidays