



ANTIPASTI

ENTREE

- Con Noi Antipasto - 22.5

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

- Melanzane - 16

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

- Polpette - 18.5

Italian beef meatballs, Napoli sauce & crusty bread

- Calamari alla Pizzaiola - 21.5

Rice stuffed calamari served with Napoli sauce & mozzarella

- Polpo - 21.5

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 \$7 per bottle

10% surcharge on Public Holidays



PRIMI

FIRST COURSE

- Fregola Pescatora -	34	- Ravioli -	29
<i>Typical pearl shaped pasta from Sardinia, served with a selection of seafood & shellfish, saffron and light Napoli sauce</i>		<i>Handmade duck stuffed ravioli in creamy mushroom sauce, topped with mascarpone cheese & truffle oil</i>	
- Cavatelli di zia Luciana -	34.5	- Agnolotti -	25
<i>Handmade cavatelli pasta served with baby octopus ragu in napoli sauce w black olives, capers & chilli</i>		<i>Handmade ricotta and spinach stuffed agnolotti with Napoli sauce, topped with fresh ricotta cheese</i>	
- Gnocchi -	29	- Pappardelle -	29
<i>Homemade potato gnocchi with "forever cooked" braised lamb ragu</i>		<i>Handmade pappardelle with "forever cooked" braised duck ragu</i>	
- Linguine Vesuviane -	38.5	- Risotto of the day -	MP
<i>Handmade linguine served with prawns medley, cherry tomatoes and chilli in an olive oil based sauce</i>			

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SECONDI
SECOND COURSE

<p>- Involtino - 34</p> <p><i>Chicken thighs wrapped in prosciutto served over creamy truffle polenta, and spinach</i></p>	<p>- Pork Belly - 33.5</p> <p><i>Free-range pork belly over mashed sweet potatoes & chargrilled broccolini</i></p>
<p>- Rack of Lamb - 43.5</p> <p><i>5 points grilled rack of lamb served over handmade wholemeal ravioli stuffed with seasonal vegetables and served with creamy mushroom sauce and peas</i></p>	<p>- Beef Cheeks - 35.5</p> <p><i>Braised beef cheeks over mashed potatoes & spinach</i></p>
<p>- Scaloppine - 34.5</p> <p><i>Pan seared veal scaloppine in creamy mushroom sauce with potato cakes and chargrilled broccolini</i></p>	<p>- Surf & Turf - 45.5</p> <p><i>300gr Eye fillet marinated in homemade dry rub grilled served with mash potatoes and spinach, topped with garlic & chilli prawns</i></p>
	<p>- Fish of the Day - MP</p>

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CONTORNI

SIDES

- Warm Pork Belly Salad -	13	- Green Leaf Salad -	8.5
<i>Sliced apple, rocket & aged balsamic vinegar</i>		- Caprese Salad -	13.5
-Rocket, parmesan & walnuts salad-	10	<i>Mozzarella and tomato slices over fresh pesto, topped with aged balsamic vinegar</i>	
- Chargrilled broccolini with toasted almonds -	10	- Chips -	7

DOLCI

DESSERTS

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

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