

## ANTIPASTI

### CON NOI ANTIPASTO 23.5

Arancini of the day, cheese & sage croquettes and polenta chips (v)

### MELANZANE 21.5

Eggplant cannelloni stuffed w ricotta & spinach, served w napoli sauce (v, gf)

### POLPETTE 16.5

3 italian beef meatballs w napoli sauce & crusty bread

### DI MARE 29.5

Seafood stew w chorizo, peas & cannellini beans

### STUFFED CALAMARI 29.5

Oven-baked stuffed calamari topped w mozzarella over livornese sauce (gf)

### BRUSCHETTA 16.5

Selection of 2 bruschetta (gfo)  
-please ask your waitstaff-

### GARLIC BREAD 11.5

(v, gfo)

## SIDES

### CAPRESE SALAD 20.5

Mozzarella & tomatoes over homemade pesto topped w aged balsamic vinegar

### ROCKET SALAD 13.5

w parmesan, apple and walnuts

### CHARGRILLED BROCCOLINI 14.5

w roasted almond and aged balsamic vinegar

### GREEN LEAF SALAD 12.5

### CHIPS 9.5

## PRIMI

### LINGUINE PESCATORA 41.5

Handmade linguine served w a selection of seafood, shellfish, saffron and light Napoli sauce

### RIGATONI AL GRANCHIO 44.5

Handmade rigatoni served w cherry tomatoes, Fraser Island crab meat, soft shell crab topped w baked stone crab

### LINGUINE MARINARA 42.5

Handmade linguine served w a selection of seafood, shellfish, saffron, and chilli in an olive-oil-based sauce

### PAPPARDELLE VACCINARA 36.5

Handmade pappardelle w oxtail, mushrooms, pancetta & beef cheeks ragu topped w ricotta salata

### RAVIOLI DI VITELLO 36.5

Handmade veal ravioli w creamy mushrooms sauce & truffle paste topped w mascarpone cheese & truffle oil

### GNOCCHI 36.5

Homemade potato gnocchi served w 'forever cooked' braised lamb ragu

### RAVIOLI DI PAPAERA 36.5

Handmade duck stuffed ravioli w braised duck ragu

### AGNOLOTTI ALLA NORMA 31.5

Handmade ricotta & spinach stuffed agnolotti served w eggplant and napoli sauce, topped w fresh ricotta cheese

### RISOTTO OF THE DAY MP

Kindly notify our waitstaff of any special dietary requirements  
Fully licensed & BYO wine only (\$9 per bottle)  
15% surcharge on public holidays

## SECONDI

### INVOLTINO 38.5

Oven roasted chicken thigh wrapped in prosciutto served over creamy polenta & braised capsicum

### BEEF CHEEKS 41.5

Braised beef cheeks served over mashed potatoes & spinach in a demi glacé sauce

### SURF N TURF 61.5

400g grilled rib eye marinated in homemade dry rub served w mashed potatoes & spinach, garlic & chilli prawn

### SCALOPPINE 42.5

Pan-seared bobby veal served in a creamy mushrooms sauce, potato caked & broccolini

### AGNELLO 44.5

Three lamb cutlets, grilled sausage served w roasted potatoes, spinach & peperonata

### PORK BELLY 40.5

Free range pork belly served over mashed sweet potatoes, spinach & chargrilled broccolini

### FISH OF THE DAY MP

## DESSERTS

### VANILLA PANNACOTTA 15.5

Topped w blueberry & raspberry compote, pistachio & almond flakes

### CHOCOLATE BROWNIE 15.5

Vanilla ice cream & raspberry compote

### ORANGE CRÈME BRULÉE 15.5

Topped w pistachios

### TIRAMISÚ 16.5

AFFOGATO 10  
w Frangelico 16

