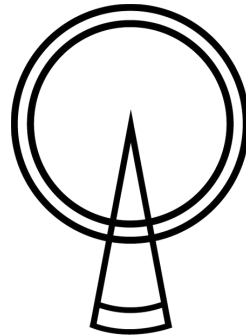


PRANZO

Available 11.30am to 2.30pm

INSALATA DI BRESAOLA	15
Mixed lettuce, rocket, cherry tomatoes & bresaola topped with Italian shaved parmesan, lemon & olive oil (GF)	
COZZE	28
Local mussels, Napoli Sauce, chilli & garlic served with chargrilled bread (GFO)	
CALAMARI FRITTI	20
Lightly floured fried calamari served with chilli aioli	
POLPETTE	16
Pork & beef meatballs served with Napoli sauce & toasted bread	
PANINO CON POLPETTE	16
Panino filled with Pork & Beef Meatballs & Napoli Sauce	
GNOCCHI NAPOLI	22
Handmade gnocchi served with Napoli sauce (V/DFO)	
GNOCCHI GORGONZOLA E NOCI	24
Handmade gnocchi served with blue cheese & walnut cream sauce	
LINGUINE BOLOGNESE	23.9
Veal & pork mince in a tomato base sauce (DFO)	
Gluten free pasta add \$3	
Vegan Pasta available upon request	



DOLCE

TIRAMISÙ	14
Sponge biscuits soaked in espresso coffee layered with mascarpone cream & topped with cocoa (V)	
CANNOLI	6
Single cannoli shell filled with ricotta cannoli filling & topped with either chocolate chip or candied fruit (V)	
CALZONE NUTELLA	14
Folded Nutella filled pizza topped with crushed pistachios, icing sugar served with vanilla ice cream (V)	
GELATI	
ask staff for available flavours	
1 scoop	6
2 scoops	10
3 scoops	12

GFO gluten free option | DFO dairy free option | V vegetarian | VG vegan
10% surcharge applies on public holidays



PIZZA

12" Wood Oven Pizza
Gluten free add \$4 Vegan cheese add \$2

FOCACCIA	10	MARI & MONTI	28
Herbs, garlic & extra virgin olive oil (VG/V/DF/GFO)		Fior di latte, gorgonzola, prawns, porcini mushrooms & rocket (GFO)	
FOCACCIA FIOR DI LATTE	14	BUFALARA	27
Fior di latte, garlic & extra virgin olive oil (V/DFO/GFO)		San marzano tomato, cooked buffalo mozzarella, basil & topped with fresh buffalo mozzarella, sundried tomatoes & extra virgin olive oil (V/GFO)	
MARINARA	16	PRIMAVERA	27
San marzano tomato, garlic, oregano & extra virgin olive oil (VG/V/DF/GFO)		Fior di Latte, basil, extra virgin olive oil, topped with prosciutto San Daniele, sundried tomatoes & Italian shaved parmesan (DFO/GFO)	
MARGHERITA	20	CACCIATORA	25
San marzano tomato, fior di latte, basil & extra virgin olive oil (V/GFO/VGO)		San marzano tomato, fior di latte, roasted chicken breast with paprika, red/yellow roasted capsicums & black olives (DFO/GFO)	
SAN DANIELE	26	PORCELLINA	28
San marzano tomato, fior di latte, prosciutto San Daniele, Italian shaved parmesan, extra virgin olive oil & rocket (DFO/GFO)		San marzano tomato, fior di latte, mild & hot salami, ham & pork sausage (DFO/DFO)	
ROMANA	24	4 FORMAGGI	24
San marzano tomato, fior di latte, black olives, anchovies & oregano (DFO/GFO)		Fior di latte, gorgonzola, scamorza, italian shaved parmesan & basil (GFO)	
CALABRESE	24	PICCANTE	25
San marzano tomato, fior di latte, pork sausage, hot salami & red onion (DFO/GFO)		San marzano tomato, fior di latte, hot salami, chilli & rocket (DFO/GFO)	
NAPOLETANA	24	SALSICCIA E FRIARIELLI	27
San marzano tomato, fior di latte, basil mild salami & leg ham (DFO/GFO)		Fior di latte, pork sausage, cime di rapa (Italian broccolini) & chilli oil (GFO/DFO)	
TARTUFATA	27	CALZONE AL FORNO	26
Truffle cream, fior di latte, mushroom topped with prosciutto San Daniele & Italian shaved parmesan (GFO)		Folded pizza filled with fior di latte, mild salami, leg ham & topped with San marzano, fior di latte & basil (DFO)	
CAPRICCIOSA	25		
San marzano tomato, fior di latte, artichokes, black olives, mushroom & leg ham (DFO/GFO)			
ORTOLANA	23		
San marzano tomato, fior di latte, basil, roasted red & yellow capsicums, eggplant, mushrooms & black olives (V/DFO/GFO)			