

# ITALIAN KITCHEN MENU

## ENTREE

### HOUSEMADE CHEESE ARANCINI 17

Traditional crispy risotto pyramid filled w/ mozzarella, served w/ rich napolitan sauce NF V

### ROSEMARY & CONFIT GARLIC FOCACCIA 17

Warm focaccia topped w/ rosemary, served with whipped butter & confit garlic NF V

### WAGYU BRESAOLA 22

Cured wagyu beef w/ truffled honey, toasted walnuts, roquette, pear, grana padano & toasted sourdough GFO NFO

## MAIN

### OVEN ROASTED WHOLE SOLE 36

Oven Roasted Whole Sole Fish w/ cherry tomatoes, olives, capers, kipfler potatoes & salsa verde GF NF DF

Pairs perfectly w/ Aquilani Pinot Grigio 10

### VEAL SCALOPPINI 36

Tender Veal in white wine & lemon sauce, served w/ green beans & creamy mash potato GFO NF

### CHICKEN CACCIATORE 33

Braised Chicken Maryland w/ tomatoes, capsicum, olives & herbs with green beans & creamy mash potato GF NF

## PASTA

### TAGLIATELLE BOLOGNESE 29

Slow-cooked beef & pork bolognese finished w/ grana padano GFO NF DFO

### RICOTTA & PEA CAPPELLETTI 29

Spinach pasta filled w/ ricotta, peas & mint in a tomato sugo, finished w/ pangrattato GFO NF VO

### BURNT BUTTER GNOCCHI 30

Chickpea gnocchi w/ burnt butter & sage sauce, crispy speck, roasted vine cherry tomatoes & grana padano GF NF VO

### RIGATONI ALLA VODKA 32

Cherry tomato, cream & chilli vodka sauce finished w/ speck, pangrattato, basil & grana padano GFO NF

### SPANNER CRAB LINGUINE 34

Spanner crab, cherry tomatoes, spring onion & chilli oil GFO NF

### MALFALDINE LAMB RAGU 33

Slow-braised lamb shoulder ragu, w/ rosemary & grana padano GFO NF DFO

Pairs perfectly w/ Dal Zotto Sangiovese 12

No alterations on any dishes unless dietary. Please let our staff know if you have any dietary requirements.

Many dishes can be made gluten friendly, but some items are prepared near gluten or may share oil with gluten-containing products.

Orders from separate kitchens are prepared at different times, and we cannot guarantee simultaneous delivery.



## PIZZA

### SASICCISA DI MAIALE 31

Tomato sugo base w/ pork, chili & fennel sausage, provolone cheese GFO NF

### DIAVOLA 32

Tomato sugo base w/ spicy salami, buffalo mozzarella & chilli oil GFO NF

### VERDURE ARROSTO 29

Tomato sugo base w/ roasted zucchini, eggplant, capsicum, red onion & tomatoes, buffalo mozzarella & basil pesto GFO NF V

### FUNGHI 29

Confit garlic oil base w/ mixed mushrooms, buffalo mozzarella & truffle oil GFO NF V

### CALZONE APERTO 30

Tomato sugo base w/ ricotta, salami, tomato & fresh basil GFO NF V

## DESSERT

### CLASSIC TIRAMISU 16

w/ coffee liquor (alcohol 18+), shaved chocolate & fresh strawberries NF

### GELATO (CHOOSE 3 FLAVOURS) 15

Chocolate, strawberry, blood orange, pistachio w/ hazelnut praline & mint GF NFO DFO

V = Vegetarian

VO = Vegetarian Option

VG = Vegan

VGO = Vegan Option

\* = contains traces

GF = Gluten Friendly

GFO = Gluten Friendly Option

DF = Dairy Free

DFO = Dairy Free Option

NF = Nut Free