

# ITALIAN KITCHEN MENU

## ENTREE

### HOUSEMADE CHEESE ARANCINI 17

Traditional crispy risotto pyramid filled w/ mozzarella, served w/ rich napoli 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

### WHOLE ROASTED SOLE 36

Whole roasted sole with fried smashed kipfler potatoes, cherry tomatoes, olives, capers & salsa verde GF NF DF

Pairs perfectly w/ Aquilani Pinot Grigio 11

### VEAL SCALOPPINI 36

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

### CHICKEN CACCIATORE 33

Prosciutto wrapped chicken breast, braised with tomatoes, capsicum, olives & herbs, served with green beans & creamy mash potato GF NF

## PASTA

*all pasta is handmade and fresh*

### 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

### CREAMY MUSHROOM RISOTTO 30

Roasted mixed mushrooms, salted ricotta, crispy enoki mushrooms & basil GFO NF V

### SMOKED CHICKEN GNOCCHI 32

Potato gnocchi, smoked chicken, basil pesto, broccolini, white wine, vine roasted tomato & fior di latte GFO NF

### RIGATONI ALLA VODKA 32

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

### CRAB & PRAWN LINGUINE 34

Spanner crab, tiger prawns, cherry tomato, 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

## PIZZA

*12-inch base*

### PORK & FENNEL SAUSAGE PIZZA 31

Tomato sugo base with pork & fennel sausage, hot honey, fennel & jalapeño GFO NF

### HOT SALAMI PIZZA 32

Tomato base, spicy salami, buffalo mozzarella, chilli oil & basil GFO NF

### ROASTED VEGETABLE PIZZA 29

Tomato base, roasted zucchini, eggplant, capsicum, red onion, tomato, buffalo mozzarella & basil pesto GFO NF VGO

### MUSHROOM & TRUFFLE PIZZA 29

Garlic oil base, mixed mushrooms, buffalo mozzarella, truffle oil & roquette GFO NF V

### PRAWN, CAPERS & ANCHOVY PIZZA 32

Tiger prawns, capers, anchovies, fior di latte, sugo & basil GFO NF DFO

## 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

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.