

ITALIAN KITCHEN MENU

ENTREE

CRUSTY CIABATTA 15

Whipped olive butter, balsamic & olive oil. DFO NF V VGO

ITALIAN MEATBALLS (3) 22

Beef & pork meatballs, Sugo, whipped ricotta, parmesan & basil w/ toasted ciabatta. NF

WHIPPED RICOTTA 20

Roasted cherry tomatoes, aged balsamic, pine nuts, basil & olive oil w/ toasted ciabatta. NFO V

MAIN

PAN FRIED SEA BASS FILLET 35

Eggplant caponata, vine roasted tomatoes, basil oil & toasted pine nuts. GF DF NFO I

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

WHOLE ROASTED CHICKEN 65

Oregano & lemon chicken w/ polenta & parmesan crusted potatoes, broccolini, charred lemon. NF GF

Serves two, great for sharing

EGGPLANT LASAGNE 28

Roquette, cherry tomato & pecorino salad w/ crisp basil. GF NF V

PASTA

All pasta is handmade and fresh

NONNA'S SPAGHETTI BOLOGNESE 31

Slow-cooked beef & pork bolognese, red wine, tomato & Grana Padano GFO NF

PUMPKIN & GRANA PADANO RAVIOLI 29

Pumpkin & brown butter cream sauce, crisp sage, walnuts & pecorino. NFO V

CHERRY TOMATO & BASIL SPAGHETTI 29

Cherry tomatoes, zucchini, confit garlic, anchovies, capers & chilli w/ stracciatella, basil & lemon pangrattato. NF GFO DFO V

SALMON & PEA RISOTTO 30

Lemon, dill, fried baby capers, parmesan & lemon. GF NF I

SMOKED CHICKEN GNOCCHI 33

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 M

MALFALDINE LAMB RAGU 34

Slow-braised lamb shoulder ragu, w/ rosemary & Grana Padano GFO NF DFO

Pairs perfectly w/ Dal Zotto Sangiovese 12

PIZZA

12-inch base

POTATO & ANCHOVY PIZZA 29

Tomato sugo base, fior di latte, anchovies, potato, kalamata olives, capers & dill. GFO DFO NF

MUSHROOM & TRUFFLE PIZZA 29

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

PORK & FENNEL SAUSAGE PIZZA 31

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

HOT SALAMI PIZZA 33

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

SIDES

POLENTA & PARMESAN CRUSTED POTATOES 15

Confit garlic aioli. GF V NF

ROCKET, CHERRY TOMATO & PECORINO SALAD 15

Lemon & olive oil dressing GF DFO NF V VGO

DESSERT

ESPRESSO PANNA COTTA 18

Mascarpone cream, espresso syrup & chocolate biscotti. GFO NF V

LIMONCELLO TIRAMISU 17

Fresh raspberries, shaved white chocolate & mint. NF V

GELATO (CHOOSE 3 FLAVOURS) 15

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

V = Vegetarian

VO = Vegetarian Option Available

VG = Vegan

VGO = Vegan Option Available

* = contains traces

A= Australian Seafood

I=Imported Seafood

M=Mixed Seafood

GF = Gluten Friendly

GFO = Gluten Friendly Option Available

DF = Dairy Free

DFO = Dairy Free Option Available

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.