

#### ANTIPASTI /

- Local Marinated Olives (V GF NF DF) **6.5**  
 Capsicum Tapenade W flatbread (V) **12**  
 Pumpkin Arancini W Paprika Aioli (V NF) **14**  
 Bruschetta (V NF) **14**  
*tomato, onion, burrata*  
 Eggplant Parmigiana (V GF NF) **12**  
*layered with napoli mozzarella*  
 House made Veal meatballs (NF) **15**  
*napoli & parmigiano-reggiano*

#### ANTIPASTO /

A delicious and diverse selection of cured Italian meats served with fresh home made ciabatta, roast capsicum dip, olives & cornichons **28**

#### SIDES /

- Fat Cut Fries W aioli (V GF NF DF) **7**  
 Seasonal Vegetables (V GF DF NF) **7**  
 Rocket Salad (V GF) **7**  
 Pan Fried Asparagus & Almond (V GF) **7**

#### The Following denotes dietary information

- V-Vegetarian GF-Gluten Free  
 NF-Nut free DF-Dairy free

#### PIZZA //

Focaccia (V, Vegan) **15**

*garlic, olive oil & oregano*

Margherita (V) **22**

*mozzarella, san marzano tomato, basil & fresh tomato*

Carne **23**

*mozzarella, san marzano tomato, prosciutto, salami milano, salami, classico*

Zucca (V) **22.5**

*mozzarella, san marzano tomato, roast pumpkin, baby spinach, red onion & fetta*

Pollo **23**

*mozzarella, san marzano tomato, chicken, red onion, capsicum & basil*

Hawaiian **23**

*mozzarella, san marzano tomato, pineapple & bertocci ham*

Capricosa **24**

*mozzarella, san marzano tomato, prosciutto di parma, anchovies, mushroom & olives*

Caserta **24**

*mozzarella, san marzano tomato & prosciutto di parma*

Diavola (spicy) **25**

*mozzarella, san marzano tomato, salami inferno & chilli*

Salmone **27**

*mozzarella, san marzano tomato, smoked salmon, capers & rocket*

Porto **27**

*mozzarella, san marzano tomato & prawns*

#### PASTA & RISOTTO //

*Pasta is house made however we also have a GF option available*

Gnocchi Di Pomodoro (V NF) **23**

*potato gnocchi, napoli & alba ricotta*

Pumpkin Risotto (V NF) **23**

*roasted pumpkin stock & parmigiano-reggiano*

Ortolana Bucatini (V NF) **25**

*chilli, garlic, roast capsicum & napoli*

Bucatini Carbonara (NF) **26**

*traditional carbonara (Add chicken \$3)*

Prawn Linguine (NF) **27**

*lemon, anchovies & chilli oil*

Lamb Ragu Gnocchi (NF) **27**

*preserved lemon, white wine & napoli*

Braised Beef Pappardelle (NF) **28**

*peas & braised beef in tomato & red wine*

#### SECONDI //

AAco Wagyu Beef Sirloin (NF GF) **40**

*Red wine jus, kipfler potato & seasonal vegetables*

Cacciatore (NF) **35**

*grilled chicken breast with crispy polenta & olives*

Veal Scallopini (NF) **36**

*preserved lemon mash, rocket salad & mushroom masala sauce*

Pan Fired Snapper (GF NF DF) **31**

*kipfler potato, basil salsa & kale*