



## antipasti

<b>warm local olives</b> (v/gf/df)	8
infused in extra virgin olive oil, chilli, garlic + herbs	
<b>uova al forno</b> (v)	13
baked egg, spicy tomato sauce, basil, buffalo mozzarella + crusty bread	
<b>calamari</b>	14
chilli dust, house made citrus aioli + rocket salad	
<b>fiori di zucca</b> (v)	16
zucchini flowers, peroni batter smoked eggplant, ricotta + arrabiata	
<b>capesante</b>	19
seared scallops, cauliflower puree, crispy pancetta, snow pea tendril + caviar	
<b>tortellini di granchio</b>	19
swimmer crab, house made tortellini, asparagus puree, bisque foam + salmon roe	
<b>beef carpaccio</b>	18
four pepper crust, finger lime pearls, crispy capers + anchovy emulsion	
<b>spaghetti al pomodoro</b> (v)	17
spaghettini, fresh tomato, basil, lemon, grana padano + black truffle oil	
<b>antipasto trecento</b> (minimum 2 people)	16 pp
a selection of cured meats, cheese + traditional pickled vegetables	

## pasta

<b>frutti di mare</b> (df)	29
linguine, squid, vongole, prawns, swordfish, cherry tomato, garlic, chilli + lemon	
<b>risotto con pollo</b> (gf)	22
chicken, wild mushroom, lemon, thyme + parmigiano reggiano	
<b>gnocchi</b> (v)	25
parmesan, roast pumpkin, hazelnut crispy sage, beetroot dust + burnt butter	
<b>casareccia amatriciana</b> (df)	22
spicy tomato sauce, pancetta, garlic + white wine	

## sides

<b>rucola e parmigiano</b> (v/gf)	10
rocket, snow pea tendril, pear, + parmesan	
<b>green beans</b> (v/gf)	10
chilli, garlic + olive oil	
<b>woodfired potatoes</b> (v/gf)	10
rosemary + garlic	

## chefs menu (minimum 2 people)

<b>three courses</b>	50 pp
the chefs choice of 3 courses matched wines	+40 pp
<b>four courses</b>	65 pp
the chefs choice of 3 courses + dessert matched wines	+50 pp

## desserts

<b>ricotta cheesecake</b>	13
strawberry, hazelnut + rhubarb and ginger beer sorbet	
<b>chocolate brulee</b>	14
pistachio biscotti + poached cherries	
<b>dolcezza</b>	16
dessert pizza w nutella, pistachio + icing sugar	



---

## pane

**house made pane di casa (v/df)** - italian bread served with extra virgin olive oil + balsamic 6

**focaccia (v/df)** - plain pizza bread w oregano + drizzled olive oil 9

## pizza rosso

**marinara (v/df)** - san marzano tomato, oregano, garlic + basil 17

**margherita (v)** - san marzano tomato, parmesan, fior di latte + basil 19

**diavola** - san marzano tomato, parmesan, fior di latte, cacciatore (hot salami) + basil 20

**siciliana** - san marzano tomato, parmesan, fior di latte, eggplant, ham, basil + shaved grana padano 21

**capricciosa** - san marzano tomato, parmesan, fior di latte, ham, olive, artichoke, champignon + basil 22

**gamberi** - san marzano tomato, fior di latte, prawn, chilli + basil 24

**napoletana (df)** - san marzano tomato, oregano, garlic, olive, anchovy + basil 22

## pizza bianca

**semplice (v)** - fior di latte, parmesan, oregano + garlic oil 18

**bufalina (v)** - buffalo mozzarella, cherry tomato, parmesan + basil 19

**pistachio** - fior di latte, parmesan, pistachio, neapolitan sausage + basil 21

**porcinella** - buffalo mozzarella, parmesan, porcini, neapolitan sausage, chilli + basil 22

**primavera** - fior di latte, parmesan, rocket, prosciutto, cherry tomato + shaved grana padano 23

**delicata** - fior di latte, parmesan, prosciutto, ricotta, oregano + truffle oil 23

**porcini (v)** - fior di latte, parmesan, porcini, champignon + basil 23

**ortolana (v)** - fior di latte, parmesan, champignon, capsicum, eggplant + basil 22

---

apologies no changes to the menu - extra virgin olive oil added to all pizza