



ANTIPASTI E PANE

THE ITALIAN WAY TO START YOUR MEAL

🍷 pane alla pizzaiola 6.5 garlic pizza bread	🍷 pane con pepperoncino 6.5 chilli pizza bread	🍷 pane al formaggio 8.5 cheese pizza bread
🍷 olive e feta marinate 9.5 marinated feta and olives	🍷 grissini italiani 9.5 bread sticks and fresh pesto dip made daily	🍷 panepizza 9.5 pizza bread served with e.v.o.o and balsamico dip

PIATTI FREDDI – COLD APPETISERS

INSALATA DI CALAMARI squid and potato salad, pickled red onion, pine nuts, roast pepper and e.v.o.o g.	18.5
CARPACCIO DI CERVO venison carpaccio, rocket leaves, parmesan, balsamic chipolini onions and pickled beetroot g.	19.5
PROSCIUTTO CRUDO parma ham, pear, red radicchio, cracked pepper and e.v.o.o g.	19.5
AFFETTATO traditional Italian platter of assorted sliced delicacies, pickles, mustard and bread g. available on request	19.5

PIATTI CALDI - HOT APPETISERS

CALAMARI CROCCANTI crispy calamari, lemon wedges, garlic, it. parsley and paprika aioli g.	18.5
FEGATINI AL MARSALA pan fried chicken livers in sweet marsala sauce with potato puree, mushrooms, bacon, shallots and mixed green leaves g.	19.5
VITELLO E AGLIO veal sweetbreads, charred romano artichokes with roasted garlic puree, broadbeans and garden leaves	24.5
SCAMPI DEL CAPO Scampi lightly grilled with e.v.o.o, it. parsley, garlic, vino bianco, cracked pepper and fresh lemon juice g.	28.5
ZUPPA DEL GIORNO soup of the day, freshly made every day	12.5

PRIMI PIATTI - PASTA E RISOTTO ENTRÉES

AGNOLOTTI CONIGLIO wild rabbit agnolotti glazed with roasting juice, cranberries, walnuts, wild watercress and Grana Padano.	22.5
🍷 GNOCCHI DI CASA gnocchi made daily by our chefs with wild mushrooms, chestnut cream, truffle, Grana Padano and parsley	19.5
RISOTTO MARE E MONTI risotto with fruits of the land and the sea, Mushrooms, prawns, Grana Padano and Italian parsley	22.5

🍷 Other vegetarian options available on request,

🍷 – vegetarian (Menu is subject to seasonal changes) **g.** gluten free

SECONDI PIATTI – PASTA E RISOTTO MAINS

SPAGHETTI ALLE VONGOLE spaghetti with fresh cockles with, e.v.o.o, garlic, it. parsley, fresh chillies and white wine	24.5
PAPPARDELLE ALL' ANATRA pappardelle with duck leg ragout, pomodoro sauce and shaved grana padano	25.5
SPAGHETTI AI FRUTTI DI MARE spaghetti with selected mixed seafood, olive oil, it. parsley and garlic in napoletana sauce	26.5
RISOTTO DI FAGIANO winter risotto with slow cooked pheasant, spinach, sweet currants, Italian parsley and shaved Grana Padano	28.5
FETTUCCINE FATTORIA fettuccine with bacon, winter squash, garlic, parsley, rocket and shaved Grana Padano.	25.5

SECONDI PIATTI - MAINS

PANCIA DI MAIALE twice cooked pork belly with roasted heirloom carrots baby onions, turnips, carrot puree and marsala sauce g.	34.5
GUANCIA DI MANZO slow cooked beef cheek with potato puree, roasted Mushrooms, pancetta and cavolo nero with red wine sauce and gremolata g.	36.5
AGNELLO DUO crispy lamb belly with lamb shoulder croquette, cannolini bean ragout, brocolini and natural lamb jus	36.5
CARNE DI CERVO braised wild venison with sweet red cabbage, montepulchiano lentils, celeriac cream and juniper cassis sauce. g.	37
PESCE DEL MERCATO pan fried market fish with steamed mussels, potato and silverbeet crush, parsley, garlic and olive oil g.	31.5

PIZZERIA- GOURMET PIZZAS

(All pizzas served with rocket, oregano and shaved grana padano)

🍷 MARGHERITA mozzarella, tomato, olive oil, and fresh basil	18.5
NAPOLETANA tomato, roasted onion, capers, anchovies, garlic, and mozzarella	18.5
PEPPERONI spicy salami, tomato, capsicum, chilli, and mozzarella	19.5
DELLA CASA chicken, tomato, mushrooms, and mozzarella	24.5
🍷 QUATRO STAGIONE tomato, artichokes, mozzarella, mushrooms, salami and bacon,	24.5
CAPRICCIOSA prosciutto, mushrooms, tomato, artichokes, olives and mozzarella	24.5
MARINARA tomato, mixed seafood, basil, garlic and mozzarella	26.5

CORNTORNI AND SIDE SALADS

VERDURE DI STAGIONE 9.5 fresh seasonal vegetables with roasted hazelnut, lemon and olive oil	INSALATA DI RUCOLA 11.5 rocket salad with white cannellini beans, e.v.o.o and grana padano	CEASAR SALAD 12.5 Ceasar salad with bacon, egg, anchovies, croutons and parmesan,
INSALATA DI AMARA 11.5 Bitter leaves salad with Gorgonzola, walnuts, balsamico and olive oil.	PATATINE FRITTE 7.5 bowl of fries	PURE DI PATATE 8.5 potato puree

Rotisserie Special also available via prior booking for groups of 10 or more