



TASTING MENU

FOUR COURSES \$89PP

SPEZZA FAME *(to share)*

ANTIPASTO MISTO A selection of freshly sliced cold meats including San Daniele prosciutto, mortadella, sopressa salami, in house pickles, marinated olives, scamorza, house made focaccia
CARPACCIO DI SALMONE Pickled onions, capers, lemon zest

PASTA *(to share)*

GNOCCHI AL PESTO Potato gnocchi, broad beans, greens beans, basil pesto

MAIN *(a choice of)*

PESCE Pan fried barramundi, caponata, fennel herb salad
POLLO ALLA GRGLIA Marinated corn-fed chicken breast, citrus and herbs, green beans, blistered cherry tomatoes
BEEF TAGLIATA Chargrilled 180g grass fed striploin, wild rocket, semi dried tomato salad, balsamic dressing, shoestring fries (\$8 extra pp)

DESSERT *(to share)*

TIRAMISU Mascarpone, coffee, ladyfingers, coco

Credit card surcharge 1.5%, 10 or more people 10% gratuity,
Sunday surcharge 10% and public holiday surcharge 15%.



MENU

SPEZZA FAME

BRUSCHETTA 18
DI POMODORI

Toasted focaccia served with
ox-heart tomato, basil (v, gfo)

OLIVE MISTE 16

Warm local olives marinated
in garlic, chilli, herbs (vg, v)

HOMEMADE 10
FOCACCIA

Baked in house focaccia,
balsamic (vg, v)

ANTIPASTI

PORCINI MUSHROOM 18
ARANCINI

Fried porcini risotto balls
lightly crumbed, served with
confit garlic aioli (v)

MOZZARELLA BUFALA 24
Buffalo mozzarella, peperonata,
basil, pine nuts (v, dfo, gfo)

CARPACCIO DI 29
SALMONE
Pickled onions, capers, lemon
zest (dfo, gfo)

CALAMARI FRITTI 25
Fried local calamari, garlic, chilli,
basil, smoked chilli aioli, lemon

ANTIPASTO MISTO 38
A selection of freshly sliced
cold meats including San Daniele
prosciutto, mortadella, sopressa
salami, in house pickles, marinated
olives, scamorza, house made
focaccia (gfo, dfo)

(v) vegetarian (vg) vegan (dfo) dairy free option available (gfo) gluten free option available

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PASTA E RISOTTO

STROZZAPRETI 34

Wild mushroom, prosciutto,
white wine cream sauce
(v, vg, dfo, gfo)

GNOCCHI AL PESTO 34

Potato gnocchi, broad beans,
greens beans, basil pesto (v)

RIGATONI CON 36

BRASATO DI SEPPIA

Rigatoni, Hawkesbury cuttlefish,
nduja, fennel bolognese,
pangrattato (gfo)

HOMEMADE FETTUCCINE 34

WITH POLLO RAGU

Fettucine, braised chicken
cacciatore ragu, peppers,
olives (gfo)

RISOTTO E COZZE 36

carabinieri rice, mussel, bisque,
napoletana sauce (dfo)

SECONDI

PESCE 42

Pan fried barramundi,
caponata, fennel herb salad

POLLO ALLA GRIGLIA 38

Marinated corn-fed chicken breast,
citrus and herbs, green beans,
blistered cherry tomatoes

BEEF TAGLIATA 52

Chargrilled 180g grass fed
striploin, wild rocket, semi dried
tomato salad, balsamic dressing,
shoestring fries (dfo, gfo)

PRAWN PANZANELLA 30

Roasted tiger prawns, bread,
capers, tomato, red onion, basil,
cucumber, capsicum, balsamic

CONTORNI

PATATINE 13

Fries with smoked paprika
salt, aioli (vg, v)

INSALATA DI RADICCHIO 15

Radicchio orange and
fennel salad (vo, vgo)

INSALATA DI POMODORO 23

Ox-heart tomato salad (v, vgo, gfo)

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PIZZA

MARGHERITA	25	PEPPERONI	28
Tomato, fresh mozzarella, oregano (v, dfo, gfo)		Tomato, pepperoni, oregano, red onion, chilli oil (gfo)	
CAPRICCIOSA	27	LA VERDURA ROASTED	27
Tomato, smoked ham, mushroom, olives, mozzarella (dfo, gfo)		Tomato, roasted vegetables, ricotta, chilli, basil (vg, v, gfo)	
GAMBERI	29	FUNGHI	28
Tomato, prawns, chilli, rocket (dfo, gfo)		Wild mushroom, mozzarella, thyme, grana padano, truffle (gfo)	
PROSCIUTTO	29		
Tomato, prosciutto, cherry tomato, rocket, grana padano (dfo, gfo)			

KIDS MENU

CHOICE OF MAIN & DESSERT \$15

PASTA

Strozzapreti, house made
napoletana sauce with parmesan cheese

KIDS BURGER

Beef patty, tasty cheese,
tomato sauce with fries

MARGHERITA PIZZA

Tomato sauce, shredded mozzarella

VANILLA ICE CREAM

with chocolate topping

(v) vegetarian (vg) vegan (dfo) dairy free option available (gfo) gluten free option available

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MENU

DOLCI

AMARETTI ZABAIONE 17
E PESCHE
Marsala sabayon, poached
peaches, amaretti biscuits

TIRAMISU 17
Mascarpone, coffee,
ladyfingers, coco (v)

TORTA DI MANDORLE 17
Almond tart, mascarpone cream,
fresh seasonal fruits, berries (v)

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