

MENU

STUZZICHINI

Ostriche Oyster - Natural or Nduja dressing	5/5.5ea
Focaccia House-made rosemary focaccia with extra virgin olive oil & balsamic	7ea
Olive marinate Mixed marinated olives	10
Capesante gratinate Baked scallop with pangrattato, lemon, herbs	9ea
Arancini House-made arancini with aioli	7ea
Carciofi e ricotta Crispy artichokes, whipped ricotta, salsa verde	6ea

ANTIPASTI

Pizza all'aglio Woodfired garlic bread with oregano	15
Affettati misti Selection of cold cuts with woodfired bread	35
Carpaccio di manzo Beef carpaccio, pickled mushrooms, parmigiano, chives	26
Caprese Heirloom tomatoes with bocconcini, basil	24
Crudo di spada Raw thinly sliced swordfish, orange, bronze fennel, chilli	28
Burrata Local soft cheese with sweet and sour cipollini, saffron	26
Calamari fritti Fried calamari with pepper, aioli	26

PASTA

Low Gluten option available +\$2

Penne al ragù di maiale Short tubular pasta with Italian pork sausage ragu, chilli	29
Linguine ai gamberi Long pasta with prawn, lemon, chilli, garlic, olive oil	31
Gnocchi cacio e pepe con pancetta Handmade gnocchi, creamy pecorino, black pepper, crispy pancetta	29
Rigatoni alla zucca Short tubular pasta with pumpkin, house smoked ricotta, crispy sage	29
Risotto ai funghi Local mushrooms risotto, parmesan, chives	30
Ravioli alla cicala di mare Filled pasta with Moreton Bay bug, prawn, lemon, butter, sage	38

PIZZA

Choose between our 'Crispy thin' or 'Napoli' base pizzas C / N
Low Gluten option available +\$6 | Vegan cheese option available +\$4

Margherita Tomato, fior di latte, basil	23/26
San Daniele Tomato, fior di latte, prosciutto, rocket, parmesan	26/29
Moreton Bay Bugs, chilli, fior di latte, lemon oil	27/30
Romana Fior di latte, scamorza affumicata, flamed capsicum, porchetta	27/30

SECONDI

Filetto di trota QLD Coral Trout, tomato, caper and Ligurian olive guazzetto	44
Bistecca ai ferri 280g Chargrilled sirloin MB3+ with broad leaf rocket, lemon	45
Maiale alla griglia Woodfired pork neck with grilled apple, house-made chilli jam	38
Vitello arrosto con patate Thinly sliced roast veal served with rosemary potatoes	42
Bistecca alla fiorentina serves 2-3 people 800g wood roasted Jack's Creek Wagyu T-Bone	125

CONTORNI

Insalata di rucola Pear, broad leaf rocket, hazelnuts	15
Caponata di verdure Sicilian sautéed capsicum, zucchini, eggplant, celery, pine nuts, sultanas	16
Verdure al vapore Steamed greens, capers, lemon dressing	16
Patate fritte Shoestring fries with aioli	14

DOLCI

Tiramisu House-made tiramisu	16
Tartufo di Pizzo Chocolate & hazelnut gelato with chocolate powder	16
Panna cotta Panna cotta with seasonal poached fruit and nut crumble	15
Sorbetto al limone Lemon sorbet with Campari orange, honeycomb	14
Affogato Vanilla gelato with coffee and liqueur	17

BAMBINO

under 12's only

Pasta al pomodoro Pasta with Napoli sauce	15
Pizza topolino Tomato and cheese pizza	15
Pollo panato Crumbed chicken tenderloins with chips	15
Gelato Vanilla gelato	7

CHAT TO OUR TEAM ABOUT DIETARIES

0% EFTPOS, 0.5% Debit Card, 1.25% Credit Card, Amex & JCB, 1.6% Diners,
1.8% UnionPay Credit & 0.8% UnionPay Debit Surcharge Applies.
10% Sunday Surcharge | 15% Public Holiday Surcharge