



♦ **SMALL PLATES** ♦

MARINATED OLIVES (DF, GF, VG)	\$6.5
FOCACCINA WITH TOMATOES & OLIVES (VG, DF, GFO)	\$9
BEETROOT 2 WAYS (GF, V, VGO, DFO)	\$14
Pickled & roasted, goat cheese, walnut praline, herb oil	
SAFFRON ARANCINI WITH PAPRIKA MAYO (V, GFO)	\$16
BURRATA SUNDRIED TOMATO PESTO (V, GFO)	\$20
Olive oil crackers Add Parma prosciutto 40gr \$6	
PRAWN FOCACCIA BREAD, GARLIC BUTTER AND CHILLI	\$17
CHEESE TRIO (V, GFO)	\$24
3 delicious Italian cheeses with honey glazed walnuts, crackers	
FRIED CALAMARI & BATTERED ZUCCHINI - TARTARE MAYONNAISE (DF, GFO)	\$19
ANTIPASTO RIVIERA (GFO)	\$36
Selection of cured meats, sun dried tomato pesto, focaccia bread, truffle Manchego, buffalo mozzarella, olives, pickled onions	

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PASTA OR GNOCCHI WITH TOMATO PASSATA (V, VG, DF, GFO).....	\$11
PASTA OR GNOCCHI WITH PEAS AND PESTO (V, VGO, DFO).....	\$12
PASTA OR GNOCCHI WITH LAMB RAGÙ (GFO, DFO).....	\$13
KIDS PIZZA MARGHERITA ADD HAM \$3	\$12
KIDS GELATO	\$8

A 10% surcharge applies for Sundays and Public Holidays.
A 10% discretionary surcharge applies to groups of 10 and more.
No multiple split bills, a maximum of two credit cards accepted per table.

PASTA ♦ PASTA ♦ PASTA

RAVIOLINI (V, GFO)	\$24
Mint, peas, stracciatella, pesto Genovese	
GNOCCHI MUSHROOM (V, GFO)	\$24
Truffle, ricotta, brown butter, sage, walnuts	
HANDMADE CRAB TAGLIOLINI (DF, GFO)	\$26
Spanner crab, zucchini, chilli & parsley	
PAPPARDELLE SLOW COOKED LAMB RAGÙ (GFO).....	\$25
Sangiovese and pecorino Toscano	

* YOU CAN PICK ANY PASTA FROM THE MENU AND MAKE IT GF (ADD \$3) *

♦ **MAINS & SALADS** ♦

SICILIAN COUSCOUS SALAD (DF, VO, VGO).....	\$23
Calamari, green olives, eggplant caponata, capers, salted pistachio, parsley leaves, cherry tomatoes, lemon dressing	
PORK SCOTCH STEAK & CHARRED COS LETTUCE (DF, GF).....	\$28
Chickpea puree, mustard dressing, pickled onions	
TASMANIAN SALMON (GF, DFO)	\$28
200gr Tasmanian salmon seared fillet, green goddess dressing, shaved zucchini salad, fennel, orange, Queen olives	
PULLED CHICKEN SALAD (GF, DFO, VO, VGO).....	\$22
Roasted chicken, puy lentils, cavolo nero, Manchego, almonds, black currants, spicy dressing	

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GREENS	\$12
Ask what's on special this week	
ROCKET, PARMIGIANO, PEAR, BALSAMICO (V, GF, DFO, VGO).....	\$9
CRISPY CHAT POTATOES (VO, GFO, VGO)	\$10
Fried pancetta, smoked paprika mayo	
FRIES WITH AIOLI (GFO, VGO)	\$9
TRUFFLE & PARMESAN FRIES (DFO, GFO, VGO).....	\$12

Please advise your waiter of any food allergies as all ingredients may not be listed.

P * I * Z * Z * A

I'LL GIVA YOU A PIZZA MY HEART

You can pick a vegetarian pizza from the menu and make it vegan with our dairy-free mozzarella (Add \$5). Our gluten-free bases are made in house daily, make any pizza gluten-free (Add \$5)

MARGHERITA		\$18
Tomato, fior di latte, basil		
BUFFALO		\$23
Tomato, cherry tomatoes, buffalo mozzarella, basil, oregano		
DIAVOLA		\$24
Spicy salame, fior di latte, pumpkin puree, sun dried tomatoes, black olives		
VEGETARIANA		\$24
Fried eggplant, ricotta, zucchini, pesto Genovese, fior di latte		
4 FOUR CHEESE AND SPINACH CALZONE		\$24
Fior di latte, Asiago, pecorino, ricotta		
SUPER TRUFFLE BROS		\$24
Roasted mushroom, fior di latte, truffle Manchego, truffle paste		
MEAT LOVERS WITH HOMEMADE BBQ SAUCE		\$25
Fior di latte, tomato, double smoked ham, pancetta, sausage, salami		
CAPRICCIOSA		\$25
Fior di latte, tomato, double smoked ham, mushroom, artichokes, olives		
PESCATORA		\$26
Fior di latte, tomato, prawns, calamari, garlic, chilli, parsley, cherry tomatoes		
PROSCIUTTO		\$25
Fior di latte, tomato, prosciutto di Parma, rocket, shaved Parmigiano		



HAZELNUT CREMA CATALANA BRULEE (GF)	\$11
Add scoop of ice cream \$2	
STRAWBERRIES & CREAM CHANTILLY.....	\$14
White chocolate mini cannoli, gelato	
TIRAMISU	\$12
Cacao, espresso and amaretto	
NUTELLA & PEANUT BUTTER CALZONE	\$16
Add scoop of ice cream \$2	

V	Vegetarian	VO ...	Vegetarian Option	DF	Dairy-free
VG	Vegan	VGO	Vegan Option	DFO...	Dairy-free Option
GF	Gluten-free	GFO..	Gluten-free Option		



LA
Dolce
VITA!

*Salt
Meats
Cheese.*