

MENU

ANTIPASTI

GARLIC BREAD	\$14.50
Garlic oil with pizza bread	
The chef recommends to add mozzarella	\$3.50
CALAMARI (GF)	\$19.50
Potato starch crumbed deep-fried squid, salt and pepper with mayo & lemon	
ARANCINI AGLI SPINACI	\$19.50
Rice balls with mozzarella, spinach, parmesan sauce and ham	
CAPRESE (GF) (VE)	\$22.00
Mozarella burrata 125g, market tomato, basil and EVO.	
Served with homemade bread	
BRUSCHETTA (VG)	\$17.90
Toasted homemade bread topped with fresh tomato, garlic and basil	

PRIMI PIATTI

CASERECCIE ALLA BOLOGNESE	\$26.50
Tomato base pork & beef mince slow cooked for 6 hours with red wine and parmesan cheese on top	
The chef recommends to add cherry mozzarella	\$3.50
SPAGHETTI ALLA CARBONARA	\$29.00
Spaghetti pasta with pancetta, egg yolk, black pepper and parmesan cheese	

GNOCCHI 4 FORMAGGI (VE)	\$28.00
Creamy sauce with 4 Italian cheeses and Walnuts	
The chef recommends to add Italian sausage	\$4.00

PENNE GAMBERI E ZUCCHINE	\$28.50
Penne pasta with prawns, creamy courgette sauce, garlic with white wine and parsley.	

LASAGNE (minimum 15 min.)	\$29.00
Oven baked beef & pork lasagna with Bolognese sauce and bechamel sauce	

TAGLIATELLE AI FUNGHI CON TARTUFO (VE)	\$29.00
Tagliatelle with mushroom and truffle served with a touch of cream, parmesan cheese, white wine and parsley.	

RISOTTO SALSICCIA FUNGHI E TARTUFO (GF)	\$29.50
Risotto with Italian sausage and mushroom served with truffle parmesan cheese, white wine and parsley	

RAVIOLI AI FUNGHI PORCINI (VE)	\$29.50
Ravioli: pasta stuffed with porcini mushroom served with parmesan cheese and tomato sauce OR white sauce.	

INSALATE

LA DOLCE VITA (GF) (VE)	\$21.00
Green leaves, artichokes, cherry mozzarella, tomato, almond with EVO and balsamic	
MEDITERRANEA (GF)	\$21.00
Green leaves, tomato, olives, cheese, hardboiled eggs, prosciutto crudo and walnuts with EVO balsamic	

SECONDI PIATTI

STINCO DI MAIALE (650gr) (GF)	\$36.90
(minimum 20 min.)	
Roasted pork shank with Italian herbs served with mash potatoes, seasonal vegetables and gravy sauce or mushroom sauce	
COTOLETTA ALLA MILANESE	\$30.50
Bread Crumbed Chicken breast served with mash potatoes and green leaves, with EVO and balsamic vinegar	
The chef recommends to add mushroom or 4 cheeses sauce	\$4.00
BRASATO DI MANZO (GF)	\$33.00
Red wine braised beef cheeks served with mash potatoes	

CONTORNI

PATATINE FRITTE	\$7.50
Deep-fried potatoes (fries)	
VERDURE DI STAGIONE	\$11.50
Seasonal Vegetable (Ask to the staff)	

PIZZE

FINOCCHIO (VE)	\$29.00
Chickpeas puree base with provolone, mushroom, roasted potato, truffle oil, cherry mozzarella and rocket salad	
GEFFETTO	\$27.50
Mozarella, Italian sausage, blue cheese, Roasted potato and truffle oil	
The chef recommends to add mushroom	\$3.50
IL GATTO E LA VOLPE	\$31.00
Tomato base with mozzarella, spicy salame, salame Milano, ham and Italian Sausage. The chef recommends to add crispy bacon	\$4.00
IL GRILLO PARLANTE (VE)	\$29.00
Artichokes puree base with deep-fried courgette, mozzarella, parmesan cheese, cherry tomato and garlic oil	
FIGARO	\$28.50
Tomato base with mozzarella, salami Milano, mushroom, rocket salad, truffle oil and parmesan cheese	
MANGIAFUOCO	\$27.50
Tomato base with mozzarella, spicy salame, chilli oil and Nduja (Italian spicy salame)	
The chef recommends to add capsicum	\$3.00
OMINO DI BURRO	\$28.50
Mascarpone base with caramelised onion, roasted potatoes, crispy bacon and truffle oil	

LUCIGNOLO	\$28.50
Mozarella, Italian sausage with Neapolitan wild broccolini, provolone and chilli oil	
The chef recommends to add	
Spicy salame	\$4.00

PIZZE CLASSICHE

REGINA MARGHERITA (VE)	\$24.90
Tomato base with mozzarella, Basil and EVO	
The chef recommends to add cherry mozzarella	\$3.50
4 FORMAGGI (V)	\$28.00
Mozarella, blue cheese, provolone, parmesan	
The chef recommends to add	
crispy bacon	\$4.00
PROSCIUTTO E FUNGHI	\$26.90
Tomato base, mozzarella, ham, mushroom and oregano	
The chef recommends to add truffle oil	\$2.00
TRICOLORE	\$28.90
Mozarella, prosciutto crudo, rocket salad, parmesan cheese, cherry tomato and EVO	
CALZONE	\$27.50
Tomato base, mozzarella, ham, mushroom and artichokes	
The chef recommends to add	
blue cheese	\$3.50
MARINARA (VG)	\$22.90
Tomato base, garlic oil and oregano	
The chef recommends to add	
Anchovies OR olives	\$3.00

4 STAGIONI	\$28.00
Tomato base, mozzarella, ham, mushroom, olives and artichokes	
ROMANA	\$26.90
Tomato base, mozzarella, capers olives, anchovies and chilli oil	

VEGETARIANA (VE)	\$28.00
Artichokes puree base with mozzarella, deep-fried courgette and cherry tomato and capsicum	

EXTRA TOPPING

Ham, Prosciutto Crudo, Italian Sausage, Salami Milano, Spicy Salami, Nduja (Italian spicy salame), Bacon	\$4.00
Provolone, Mozzarella, Cherry mozzarella, Parmesan cheese, Mascarpone, Blue Cheese	\$3.50
Burrata mozzarella	\$8.50
Capers, Mushroom, Neapolitan wild broccolini, Olives, Anchovies, Roast potatoes, Honey, Caramelised onion, Rocket salad, Cherry tomato, Chickpeas puree, Deep-fried courgette	
Capsicum, Artichokes puree	\$3.00
Garlic oil, chilli oil, truffle oil, Egg	\$2.00
GF BASE AVAILABLE FOR	\$4.00

DESSERT

TIRAMISU \$15.00
The classic Italian dessert with Savoiardi from Italy soaked in espresso coffee and layered with rich mascarpone cream

CALZONE CON NUTELLA \$15.50
Pizza base with Nutella served with icing sugar

CROCCANTE ALL'AMARENA \$14.00
Semifreddo dessert with vanilla-flavoured cream, with a sour cherry heart, decorated with caramelized almonds
Semifreddo in Italian means 'half-frozen'

PROFITEROLES \$14.00
Eclairs stuffed with cream and covered with chocolate mousse served with whipped cream

PANNA COTTA (GF) \$15.00
An Italian dessert of sweetened cream thickened with gelatine served with berry sauce.
Panna cotta in Italian means 'cooked cream'.

KIDS MENU

SPAGHETTI ALLA BOLOGNESE \$15.00
Spaghetti with Bolognese sauce

PENNE PANNA E FUNGHI (V) \$15.00
Penne Pasta with mushroom and cream

PIZZA MARGHERITA (V) \$15.00
Tomato base and mozzarella

PIZZA CON PROSCIUTTO \$15.00
Tomato base, mozzarella and ham

PIZZA CON SALAME \$15.00
Tomato base, mozzarella and salami Milano