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- OLIVE - Marinated Tuscan olives / 10
- OSTRICA - Shucked to order, natural or mignonette / MP
- CAPASANTA - Torched Canadian scallop, fennel cream, chilli pangrattato / 11
- FOCACCIA - Two slices of house focaccia (85% hydration & 72h fermentation), cacio e pepe butter / 10
- GAMBERO GRIGLIATO - Grilled Skull Island prawn, chilli, garlic, grilled lemon / 9
- FIORE DI ZUCCHINA - Tempura zucchini flower, cashew, black garlic, zucchini puree, fennel pollen / 14
- BARRAMUNDI CRUDO - Citrus cured barramundi, orange, pomegranate / 24
- BURRATINA - Baby burrata, zucchini agrodolce, pine nuts / 19
- SAN DANIELE - Prosciutto San Daniele 18 months, approx 70 grams / 21
- BATTUTA DI MANZO - Truffled beef tartare, pickled peperoncino, egg yolk gel, crostini / 20
- POLPETTE - Three veal & pork meatballs, San Marzano tomato sauce, grated Reggiano 24 months / 20
- CAPRESE - OX heart tomatoes, DOP Buffalo Mozzarella, basil, rocket / 25

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- SPAGHETTI al pomodoro w/ San Marzano Tomato, basil, grated Reggiano 24 months / 25, GFO + 5
WITH BURRATINA + 10
- TRADITIONAL LASAGNA - Veal & pork bolognese, bechamel, grated Reggiano 24 months / 33
- GNUDI - Ricotta & spinach gnudi, spinach & basil velouté, brown butter, pine nuts / 28
- BUCATINI NERI alle vongole w/ pipis, seaweed, chilli & garlic butter, pangrattato / 34, GFO + 5
- CAMPANELLE w/ Duck & Montenegro ragu, truffle Reggiano foam / 38, GFO + 5
- AGNOLOTTI ai tre arrostiti - Veal, pork & rabbit agnolotti, Chianti jus / 41
- RISOTTO - Capsicum cream, crispy capers, parsley oil / 29

Our pasta is served al dente, please ask about our daily specials

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- PESCE SPADA - Grilled swordfish, charred cos, fennel, datterini tomatoes / 37
- FRITTO MISTO DI PESCE - Lightly fried calamari, prawns & sardines, citrus mayonnaise / 34
- TAGLIATA - 300g Gippsland MS3+ striploin, rucola, Parmigiano Reggiano 24 months, aged balsamic / 50
WITH BONE MARROW JUS + 5

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- PATATINE FRITTE - Skin on chips, rosemary salt, house mayo / 14
- BIETOLE - Wilted silverbeet, garlic, Parmigiano Reggiano 24 months / 14
- CAVOLO ARROSTITO - Charred hispi cabbage, roasted cashew cream, fennel pollen / 19
- CAROTINE - Roasted Dutch carrots, whipped ricotta, toasted hazelnuts / 18
- INSALATA MISTA - Red oak, cos & butter lettuce, datterini tomatoes, lemon vinaigrette / 16
- INSALATA DI RUCOLA - Rocket, pear, honey & Pecorino Romano / 19

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- PIZZA MARGHERITA - San Marzano tomato, fior di latte, fresh basil / 25
- PIZZA DOC - San Marzano tomato, fior di latte, fresh basil, DOP Buffalo mozzarella / 30
- PIZZA SAN DANIELE - San Marzano tomato, fior di latte, Prosciutto San Daniele, DOP Buffalo mozzarella / 34
- PIZZA NAPOLETANA - San Marzano tomato, fior di latte, anchovies, ligurian olives / 26
- PIZZA AI PORCINI - Fior di latte, porcini and mixed mushrooms, truffle oil, grated DOP pecorino / 33
- PIZZA SOPPRESSA - San Marzano tomato, fior di latte, salame, provolone, pesto di casa, olives / 30
- PIZZA VEGANA - Yellow tomato passata, seasonal roasted vegetables / 25
- PIZZA CORNUTO - San Marzano tomato, fior di latte, 'nduja, roasted pepper, hot cacciatore salame / 30
- PIZZA CAPRICCIOSA - San Marzano tomato, fior di latte, leg ham, mushrooms, artichokes, olives / 29
- PIZZA BOSCAIOLA - Fior di latte, DOC Deli's pork sausage, button mushrooms, rosemary, thyme / 29
- PIZZA TIGER PRAWN - San Marzano tomato, tiger prawns, fior di latte, endive, fresh chilli / 34

VEGAN MOZZARELLA AVAILABLE + 3, LOW GLUTEN PIZZA BASE AVAILABLE + 5

Please note, although the base is gluten free and endeavors are made to not cross contaminate, the pizza is cooked in a gluten environment and thus not for strict celiacs.

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- GELATO ARTIGIANALE - House made aged balsamic and vanilla gelato, grilled peach / 11
- DOC TIRAMISU - Semi-sweet mascarpone cream, savoiardi, espresso by Lavazza, Montenegro / 15
- MARQUISE ALLA BONET - Chocolate marquise, Di Saronno caramel, amaretto crumb, chantilly cream / 17
- CANNOLI - Two traditional Sicilian cannoli, ask for today's flavor / 15
- CALZONCINO AL PISTACCHIO - Calzoncino with crema di pistacchio, house vanilla gelato / 20
- AFFOGATO - House vanilla gelato, Espresso by Lavazza / 12

YOUR CHOICE OF LIQUOR + 6

CI PENSIAMO NOI

Can't decide? Let our team take you on a tour of our menu from start to finish.

MENU DEL PIZZAIOLO - A selection of antipasto, pizza and contorni / PP 60

DEGUSTAZIONE DELLO CHEF - A selection of our favorite antipasto, pasta, secondi and contorni / PP 85

MENU DI PESCE - A selection of seafood antipasto, pasta, secondi and contorni / PP 110

ADD A DOLCI COURSE / PP 10

Most dietary requirements can be accommodated

Our menu cannot be varied, grazie mille for your understanding
Please notify our team of any allergens or dietary requirements

10% Sunday surcharge, 18% public holiday surcharge, card surcharges apply

