

CICCHETTI

PANE

Garlic & herb	9
Parmesan, garlic & herb	10
Rosemary focaccia with aged balsamic vinegar evoo & pink salt flakes	12

BRUSCHETTA

Tomato, basil & onion	12
Marinated white anchovies with Salsa verdé	14

OLIVES

Warm marinated green Sicilian & black Ligurian (gf)	8
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OSTRICHE

Natural with lemon (gf)	18
Parmesan cream (gf)	19
Aged balsamic & prosciutto (gf)	21

ANTIPASTO

Local salumi, marinated olives, roast cherry tomato, gorgonzola dolce, caper berries & crusty bread	27
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CALAMARI FRITTI

Lemon & thyme infused panko crumbed calamari with caper aioli	18
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POLPETTE

Pork & veal meatballs with tomato, basil passata	19
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GAMBERON

Local king prawns in roast garlic, cinzano cream sauce with crusty bread	24
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ARANCINI

Crumbed mozzarella & parmesan risotto balls with spicey roast capsicum sauce	17
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PASTA

PAPPARDELLE

CARBONARA

Sautéed pancetta in a peppered egg cream sauce	29
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AGNELLO RAGÚ

Pulled braised lamb in a rich buttered brodo with a hint of tomato & fresh parsley	29
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POLLO BOSCAIOLA

Chicken, smoked ham, mushrooms & spinach in roast garlic cream sauce	29
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FUNGI

Garlic, thyme braised portobellos with fresh parsley finished with crumbled goats cheese and white truffle oil	29
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LINGUINE

POMODORO

Rich garlic & chilli tomato passata with fresh basil and parsley 27

BOLOGNESE

Traditional pork & veal mince ragù in rich tomato herb sauce 29

ARIBIATTA

Grilled chorizo in spicy tomato passata finished with torn bocconcini & fresh basil 29

GAMBERI

Pan seared prawns with garlic & chilli, roast cherry tomato, fresh parsley & evoo 32

PESCATORE

Mixed fisherman's catch in a roast garlic white wine & dill cream sauce 34

RAVIOLI

POMODORO BASILICO

Tomato & basil passata with baby spinach & shaved parmesan 29

ZUCCA

Roast pumpkin, sage puree, finished with rocket, toasted walnuts & a drizzle of honey 29

RISOTTO

MAIALE

Slow cooked Bangalow pork with garden peas, topped with crispy pancetta (gf) 29

TRE FUNGHI

Mixed forest mushrooms with fresh parsley & white truffle oil (gf) 29

PESCATORE

Mixed fisherman's catch poached in tomato, thyme & preserved lemon (gf) 29

INSALATE / CONTORNI

Rocket, pickled fennel salad with shaved parmesan (gf) 10
Roast baby chat potatoes with garlic rosemary oil (gf) 10

Steamed greens with toasted almond butter (gf) 10
Crusty bread 6

SECONDO

POLO

Roast chicken breast with garlic potato puree, mushroom, leek, garden peas & brandy brodo (gf) 34

ANATRA

Roast duck breast with forest mushroom risotto, porcini brodo, finished with pickled fennel, rocket salad & white truffle oil (gf) 37

MAIALE

Twice cooked Bangalow pork belly with roast pumpkin puree, broccolini, fig ricotta & vincotto (gf) 37

VITELLO SALTIMBOCCA

Veal scallopini in prosciutto, mushroom, sage, garlic cream sauce with broccolini & roast potato 38

MANZO

Grass fed Angus rib fillet with roast garlic potato mash, roast cherry tomato, broccolini & green peppercorn cream sauce (gf) 40

GAMBERONI

Local king prawns in roast garlic, cinzano cream sauce with crusty bread 36

FRUTTI DI MARE

Fruits of the sea poached in a mild chilli, garlic, brandy tomato broth with crusty bread 42

PESCE

Market fish (please ask your waiter or see specials) Market Price

RICOTTA GNOCCHI

House made gnocchi with forest mushrooms & spinach in a gorgonzola dolce cream sauce, finished with toasted walnuts & white truffle oil 28

P I Z Z A

ALL PIZZA'S SERVED WITH MOZZARELLA

BIANCO (ROAST GARLIC)

Parmesan & rosemary 16
Chicken, olives, cherry tomato, basil, onion & mushroom 20
Potato, zucchini, rosemary finished with rocket & gorgonzola dolce 20

POMODORO

Pepperoni - mild peppered salami 21
Margarita - fior di latte & fresh basil 21

Zucca - roast pumpkin, spinach, finished with caramelised onion & goats cheese 21

Tropicana - smoked ham & pineapple 21

Puttanesca - fior di latte, olives, capers, pickled onion & anchovies 21

Gamberetti - prawns, chilli, pickled onion, finished with fried capers & aioli 23

Supreme - salami, capsicum, mushrooms, pickled onion & olives 23

Carne - chicken, chorizo, salami & smoked ham, finished with caramelised onion 23

DOLCI

TIRAMISU

Traditional Italian style trifle 13

LIMONCELLO TART

With oat & nut crumble, vanilla ice cream & local honey 13

PANNACOTTA

Strawberry & vanilla (gf) 14

WARM ALMOND, COCONUT & RHUBARB CAKE

With vanilla ice cream (gf) 14

WARM DARK CHOCOLATE & NUT BROWNIE

With balsamic forest berries & vanilla ice cream 14

AFFOGATTO

Vanilla ice cream with honeycomb, espresso & Frangelico (gf) 17

KIDS MENU

PIZZA

Ham and Pineapple 15
Cheese 15
Pepperoni 15

PASTA

Linguine Bolognese 15
Linguine Napolitana 15
Maccaroni Creamy Cheese 15

CHICKEN NUGGETS

Crispy Chats and Vegetables 15
Crispy Chats and Salad 15

VANILLA ICE CREAM

Chocolate Topping 5
Strawberry Topping 5
Caramel Topping 5

SOFT DRINKS

Coke 5
Lemonade 5
Pink Lemonade 5
Orange Juice 5
Apple Juice 5
Pineapple Juice 5
Lemon squash 5

No Split Bills

15% Surcharge Applies Sundays and Public Holidays