

CICHETTI

Tapas

Fried Tapas

Patatine. Hand cut royal blue potato chips with aioli (V) / 9

Nonna's zucchini patelle. Zucchini patties served with tomato onion chutney (V) / 13

Mozzarella frita. Deep fried mozzarella balls served with basil pesto (V, includes nuts) / 14

Funghi arancini. Mushroom arancini served with parmesan fondue and truffle (V) / 16

Croquettes. Potato croquettes, prosciutto crudo and herbs served with a gorgonzola fondue / 16

Fritto misto. Prawn and calamari lightly seasoned semolina flour served with aioli sauce / 27

Cold Tapas

Bruschetta Italiana. Cherry tomatoes red onion oregano and basil oil served on Italian bread (V) / 16

Beef carpaccio. Carpaccio di manzo – thinly sliced beef, Italian dressing, shaved pecorino and rocket (GF) / 22

Ricciola tartara. Cured king fish, cucumber, croutons, mango, and tomato gazpacho / 25

Antipasto tavolo for 2. Selection of our finest cold meats, cheeses, Italian condiments and crusty bread / 29 (gluten free / 5 extra)

CICHETTI

Tapas

Hot Tapas

Pane e burro. sliced crusty Italian bread served with butter / 8 (gluten free / 13)

Polpetta pomodoro. Beef and pork meatballs served with our family's traditional sauce and topped with parmesan / 17 (includes nuts)

Salsiccia con peperoni arrostiti. Grilled pork and fennel Italian sausage and home-made roasted peppers served on bread toast / 22

Eggplant parmigiana. Oven-baked layers of eggplant mixed with aged parmesan cheese and tomato sauce (V, GF) / 24

Peperone ripieno, Stuffed capsicum with eggplant, potatoes, cherry tomatoes, zucchini, mint, topped with breadcrumbs and parmesan, served with celeriac sauce / 24

Capessante. Scallops with basil infused zucchini puree, topped with lemon crumbs / 27

Costine di maiale. Marinated woodfired pork ribs (GF) / 29

Agnello. Grilled lamb chops marinated in EVOO, garlic and rosemary served with demi sauce (GF) / 28

Cozze. WA mussels in white wine chilli sauce, served with italian bread / 28

Cotoletta. Italian herb crumbed chicken fillet with hand-cut chips served with demi and aioli sauce / 29

Porchetta. Slow-cooked suckling pig, served with apple cider reduction sauce (GF) / 29

PASTA E INSALATE

Pasta & Salads

Pasta fatta in casa / Home-made pasta

Spaghetti e polpette. Traditional home-made spaghetti meatballs served in Napoletana sauce (includes nuts) / 27

Gnocchi. Freshly made gnocchi tossed with pomodoro sauce (V, VG) / 28

Spaghetti marinara. Traditional home-made spaghetti with squid, scallops, prawns and mussels with a seafood bisque / 36

Tagliatella ai funghi. Porcini, wild mushroom and truffle paste (V) / 28

Caserecce ragu d'agnello. Fresh caserecce pasta served with slowly cooked lamb shoulder ragu / 32

Paccheri. Paccheri pasta with cherry tomatoes, rocket and topped with stracciatella cheese / 27

Risotto estivo. Risotto with prawns, green pea sauce, mint and lime / 32

Ravioli. Beef cheek ravioli in a saffron sauce with caramelised onions and roasted almonds / 34

(Gluten Free pasta available for \$6 extra)

Insalate fresche / Fresh salads

Insalata Locale Mio. Baby spinach, roasted baby beets, cherry tomato, herbed goats cheese, pine nuts and olive oil / 16

Insalata estivo. Rocket, sliced orange and fennel, olive oil and a touch of lemon juice / 16

PIZZA

All our pizzas are rested 48hrs with a certified blended flour. Ingredients used are all D.O.P

Gluten-free, Vegan cheese: \$6 extra

Pizze Bianche / Mozzarella base

FOCACCIA AGLIETTO (V) 12
Garlic, sea salt and Italian herbs served with balsamic EVOO dip

LOCALE MIO PIZZA 25
Fior di latte mozzarella, pancetta, pecorino, cracked pepper with swan valley honey

PRIMO AMORE 28
Fior di latte mozzarella, rocket, cherry tomatoes, shaved parmesan and prosciutto

QUATTRO FORMAGGI (V) 26
Fior di latte mozzarella, gorgonzola, scamorza and parmesan

CONTADINA 27
Fior di latte mozzarella, roasted potatoes, red onions, home-made Italian sausage and scamorza cheese

Pizze Rosse / Tomato base

MARGHERITA (V) 20
Fior di latte mozzarella and fresh basil

PEPPERONI 24
Fior di latte mozzarella, pepperoni and bacon

AUSTRALIANA 24
Fior di latte mozzarella, cured leg ham and pineapple

VEGETARIANA (V) 24
Fior di latte mozzarella, mushrooms, zucchini and red capsicum

FUOCO 26
Fior di latte mozzarella, salami, olives and nduja

POLLO 26
Fior di latte mozzarella, marinated chicken, mushrooms, red onion with BBQ sauce

SAN LUCA 26
Fior di latte mozzarella, home-made Italian sausage, nduja and red capsicum

SICILIANA 27
Fior di latte mozzarella, olives, anchovies and capers

SUPREMA 28
Fior di latte mozzarella, mushrooms, red onion, red capsicum, olives, salami and home-made Italian sausage

MARE A MONTI 29
Fior di latte mozzarella, mushrooms, home-made Italian sausage, prawns and chilli

CARNIVORA 27
Fior di latte mozzarella, home-made Italian sausage, salami and cured leg ham

ANDRIA 34
Burratta, prosciutto and parmesan cheese

CAPRICCIOSA 29
Fior di latte mozzarella, ham, olives, mushrooms, artichokes

DOLCI

Dessert

Dolci / Dessert

Sorbet. Raspberry sorbet with hazelnut biscuits / 14

Affogato. Italian coffee topped with a scoop of vanilla ice-cream / 12
(with a shot of Frangelico / 17)

Tiramisu. "Pick me up" traditional coffee flavoured Italian dessert / 16

Zeppola caramello. Warm donuts served with salted caramel / 14

Cannolo. Home-made Cannolo filled with sweet ricotta, pistachio and chocolate drop / 14

Lemon crème brûlée. Rich lemon custard with caramelised sugar, topped with fresh blueberries / 15 (with a shot of limoncello / 20)

Pannacotta. Vanilla panacotta, chocolate crumble soil topped with pistachio sauce / 16

Kids menu

Spaghetti meatballs. Spaghetti served with beef and pork meatballs in Napoletana sauce / 12

Cheese pizza / 12

Chicken nuggets and chips / 12

Fish and chips / 12

Vanilla ice cream. 1 scoop, chocolate topping & sprinkles / 6