

CICHETTI

Tapas

Fried Tapas

Patatine. Hand cut royal blue potato chips with aioli (V) / 10

Nonna's zucchini patelle. Zucchini patties served with napoletana sauce (V) / 14

Mozzarella fritta. Deep fried mozzarella balls served with basil pesto (V, contains nuts) / 15

Funghi arancini. Mushroom arancini served with parmesan fondue and truffle (V) / 17

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. Italian bread topped with cherry tomatoes, red onion, oregano and EVOO (V, VEO) / 17

Beef carpaccio. Carpaccio di manzo – thinly sliced beef, Italian dressing, shaved pecorino and rocket (GF) / 23

Burrata e prosciutto. Burrata cheese with prosciutto crudo and Italian bread / 28

Antipasto tavalo for 2. Selection of our finest cold meats, cheeses, Italian condiments and crusty bread / 30 (gluten free / 5 extra)

Extras – GF Bread \$5, extra chilli \$3, extra sauce/aioli/butter \$2

EVOO = Extra Virgin Olive Oil / GF = Gluten Free / V = Vegetarian / VEO = Vegan Option

Please advise our staff of any allergies.

CICHETTI

Tapas

Hot Tapas

Pane e burro. sliced crusty Italian bread served with butter (V, GF) / 8

Polpette pomodoro. Beef and pork meatballs served with our family's traditional sauce and topped with parmesan (contains nuts) / 18

Salsiccia con peperoni arrostiti. Grilled spicy sausages and home-made roasted peppers served on bread toast / 20

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

Cauliflower Bistecca. Cauliflower steak served with yellow capsicum and parsnip sauce, topped with carrot chips (V, VEO) / 24

Capesante. Scallops with saffron sauce, caramelised red onion and topped with leek / 32

Costine di maiale. Marinated woodfired pork ribs (GF) / 31

Agnello. Grilled lamb chops marinated in EVOO, garlic and rosemary served with demi sauce (GF) / 30

Porchetta. Slow-cooked suckling pig, served with apple cider reduction sauce (GF) / 32

Cotoletta. Italian herb crumbed chicken fillet with hand-cut chips served with demi and aioli sauce / 30

Tagliata. Sliced sirloin steak cooked to your liking, served with roast potatoes and a peppercorn sauce. / 45

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PASTA E INSALATE

Pasta & Salads

Pasta fatta in casa / Home-made pasta

Spaghetti e polpette. Traditional home-made spaghetti meatballs served in Napoletana sauce topped with parmesan (contains nuts) / 27

Mezze maniche alla norma. Mezze maniche pasta with pomodoro sauce, fried eggplant and topped with shaved baked ricotta (V) / 26

Gnocchi. Freshly made gnocchi tossed with pomodoro sauce topped with parmesan (V, VEO) / 28

Cavatelli vesuvio. Fresh cavatelli pasta served with Italian sausage, friarelli, topped with spicy bread crumbs / 32

Casarecce ragu d'agnello. Fresh casarecce pasta served with slow cooked lamb shoulder ragu topped with parmesan / 33

Linguine al limone. Linguine pasta with prawns in a lemon mint butter sauce / 34

Risotto frutti di mare. Risotto with prawns, squid, scallops and mussels in a seafood bisque (GF) / 36

Capellacci Verdi. Green pasta stuffed with beef brisket served on a parmesan fondue sauce and topped with dried onion and jus / 35

(Gluten Free pasta available for \$6 extra)

Insalate fresche / Fresh salads

Pomodorini insalata. Cherry tomatoes, onion, basil, oregano and EVOO (V, VEO) / 14

Patate al forno. Roasted potatoes with Italian herbs (V, VEO) / 15

Insalata Locale Mio. Baby spinach, roasted baby beets, cherry tomato, herbed goats cheese, pine nuts and olive oil (V, VEO, GF, contains nuts) / 16

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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) 16

Garlic, sea salt and Italian herbs served with balsamic EVOO dip

QUATTRO FORMAGGI (V) 27

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

PRIMO AMORE 28

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

TARTUFO PIZZA 29

Fior di latte mozzarella, truffle, mushrooms and prosciutto

Pizze Rosse / Tomato base

MARGHERITA (V) 22

Fior di latte mozzarella and fresh basil

MARINARA 22

Pomodoro sauce with garlic oil and oregano and topped with anchovies and kalamata olives

PEPPERONI 24

Fior di latte mozzarella and pepperoni

AUSTRALIANA 25

Fior di latte mozzarella, cured leg ham and pineapple

FUOCO 26

Fior di latte mozzarella, salami, olives and nduja

VEGETARIANA (V) 27

Fior di latte mozzarella, mushrooms, zucchini, red capsicum, cherry tomatoes and parmesan crisp

POLLO 27

Fior di latte mozzarella, marinated chicken, mushrooms, red onion and BBQ sauce

SAN LUCA 28

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

CARNIVORA 28

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

CAPRICCIOSA 28

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

SUPREMA 29

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

MARE A MONTI 29

Fior di latte mozzarella, prawns, zucchini and cherry tomatoes

ANDRIA 32

Burrata, prosciutto, rocket and parmesan cheese

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DOLCI

Dessert

Dolci / Dessert

Affogato. Italian coffee topped with a scoop of vanilla ice-cream (GF) / 14
(with a shot of Frangelico / 19)

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

Zeppole caramello. Warm donuts served with salted caramel sauce (VEO) / 14

Cannoli. Home-made Cannoli filled with sweet ricotta, pistachio and chocolate drop (contains nuts) / 15

Nutella gelato. Nutella ice cream served with hazelnut biscuit
(GF, contains nuts) / 15

Pannacotta. Vanilla panacotta topped with mango coulis and caramelized almonds (contains nuts) / 16

Lemon crème brûlée. Rich lemon custard with caramelised sugar,
topped with fresh blueberries / 16 (with a shot of limoncello / 23)

Kids menu

Spaghetti meatballs. Spaghetti served with
beef and pork meatballs in Napoletana sauce
(contains nuts) / 12

Cheese pizza / 12

Chicken nuggets and chips / 12

Fish and chips / 12

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

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