CICHETTI

Tapas

Fried Tapas

Patatine. Hand cut royal blue potato chips with aioli (V) */12*

Mozzarella fritta. . Deep fried mozzarella balls served with basil pesto (V, 3 pieces, no nuts) */15*

Funghi arancini. Mushroom arancini served with parmesan fondue and truffle (V, 3 pieces) */17*

Zucchini Fritta. Deep fried zucchini fritter, honey, chilli and lemon whipped ricotta (V) */16*

Fritto Misto. Lightly fried prawns & calamari, coated in semolina flour, served with squid ink aioli */27*

Cold Tapas

Crostini salsiccia e zola. Warmed italian bread topped with Italian sausage, gorgonzola cheese, walnuts, honey and balsamic glaze (contains nuts) */17*

Beef carpaccio. Thinly sliced beef, Italian dressing, shaved pecorino and rocket (GF) */25*

Burrata e prosciutto. Burrata cheese with prosciutto crudo and garlic foccacia */ 29*

Extras – GF Bread $5, extra chilli $3, extra sauce/aoili/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, lightly toasted, served with butter (V, GF) / 9

Polpette pomodoro. Beef and pork meatballs (*4*) served with in traditional napoletana sauce,served with toasted Italian bread and topped with parmesan */ 20*

Salsiccia con pepperoni arrostiti. Grilled spicy sausages and home-made roasted peppers served on bread toast */ 18*

Portobello bistecca. Pan fried portobello mushrooms, spinach and cherry tomatoes, served with rosemary infused chickpea puree and chilli oil (V) */ 26*

Eggplant parmigiana. Oven-baked layers of eggplant mixed with aged parmesan cheese and tomato sauce (V, GF) */ 26*

Cotoletta. Italian herb crumbed chicken fillet served with our hand-cut chips, aioli and demi glaze */ 33*

Polpo. Grilled Fremantle octopus topped with pickled onion, caper dust & served with nduja mousse & stracciatella */ 29*

Cozze. Chilli mussels, 500g, served in a bisque sauce with garlic focaccia */ 25* (with nduja */28*)

Agnello. Grilled lamb chops marinated in EVOO, garlic and rosemary, served with demi sauce and topped with house-made potato crisps (3 pieces) (GF) */ 32*

Porchetta. Slow–cooked 200g suckling pig, served with apple cider reduction sauce (GF) */ 33*

Tagliata. Sliced sirloin steak cooked to your liking, served with roast potatoes, brocollini and a peppercorn sauce */ 48*

Extras – GF Bread $5, extra chilli $3, extra sauce/aoili/butter $2
EVOO = Extra Virgin Olive Oil / GF = Gluten Free / V = Vegetarian / VEO = Vegan Option
Please advise our staff of any allergies.

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 */ 30*

Paccheri rossi. Paccheri pasta served in a roasted capsicum and ricotta sauce, topped with pecorino and deep-fried basil (V, VEO) */ 30*

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

Mezzemaniche salmone. Mezzamaniche pasta served in a creamy sauce with smoked salmon, onion, shallots, topped with parmesan cheese */ 35*

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

Spaghetti con vongole. Spaghetti pasta with clams served in a traditional Italian sauce with EVOO, garlic and chilli */ 33*

Risotto zafferano. Saffron risotto with Australian crab meat, topped with crispy parmesan chips and basil oil */ 40*

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

(Gluten Free penne or gnocchi available for *$6 extra)*

Insalate fresche / Fresh salads

Insalata Italiana. Fresh rocket salad topped with cherry tomatoes, shaved parmesan cheese, EVOO and balsamic glaze (V, VEO) */ 16*

Broccolini e aglio. Pan fried broccolini with garlic, topped with pecorino cheese and roasted almonds (Contains nuts, V, VEO) */ 18*

Patate al forno. Roasted potatoes with Italian herbs (V, VEO) */ 16*

Extras – GF Bread $5, extra chilli $3, extra sauce/aoili/butter $2
EVOO = Extra Virgin Olive Oil / GF = Gluten Free / V = Vegetarian / VEO = Vegan Option
Please advise our staff of any allergies.

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 oregano served with balsamic EVOO dip

VEGETARIANA (V) *26*

Fiori di latte mozzarella, mushrooms, zucchini, capsicum and red onion

SALSICCIA E FRIARIELLI *27*

Fior di latte mozzarella, home-made Italian sausage and friarielli

MIELE (V, CONTAINS NUTS) *27*

Fior di latte mozzarella, gorgonzola, walnuts and honey

TARTUFATA *29*

Truffle cream base, fior di latte mozzarella, mushrooms & crispy fried prosciutto

Pizze Rosse / Tomato base

MARGHERITA (V) *23*

Fior di latte mozzarella and fresh basil

PEPPERONI *24*

Fior di latte mozzarella and pepperoni

AUSTRALIANA *25*

Fior di latte mozzarella, cured leg ham and pineapple

ESTIVA (V) *26*

Fior di latte mozzarella, cherry tomatoes rocket and pearl bocconcini

COTTO E FUNGHI *25*

Fior di latte mozzarella, cured leg ham and mushrooms

DIAVOLA *25*

Fior di latte mozzarella, hot salami and chilli flakes

CALABRIA *28*

Fior di latte mozzarella, hot salami, gorgonzola and nduja

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 ham

ANDRIA *32*

Rocket, Italian proscuitto and burrata mozzarella

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

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

Please advise our staff of any allergies.

DOLCI

Dessert

Dolci / Dessert

Affogato. Italian coffee topped with a scoop of vanilla ice-cream (GF) */ 15*
(with a shot of Frangelico */ 20)*

Tiramisu. "Pick me up" traditional coffee flavoured Italian dessert */ 17*

Zeppole caramello. Warm donuts served with salted caramel sauce (VEO) */ 15*

Cannolo. Home-made cannolo filled with sweet ricotta, pistachio and chocolate drop (contains nuts, 3 pieces) */ 16*

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

Pannacotta. Vanilla pannacotta topped with mango coulis on a chocolate crumble soil */ 16*

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*

Extras – GF Bread $5, extra chilli $3, extra sauce/aoili/butter $2
EVOO = Extra Virgin Olive Oil / GF = Gluten Free / V = Vegetarian / VEO = Vegan Option
Please advise our staff of any allergies.