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Focaccia Al Rosmarino with sea salt, parmesan and EVO (v)	8
Focaccia All'Aglio with garlic, fior di latte, EVO & sea salt (v)	9
Olive - a serving of marinated Sicilian green olives (vg) (g)	7
Olive all'ascolana - Green olives filled with pork & beef mince, crumbed & fried (4 per serve)	10
Crocchette Parma, potatoes and prosciutto di Parma croquette with herb & garlic mayo	9
Pipi Arustiti - Roasted red peppers tossed with EV olive oil, garlic & basil (vg)(g)	7
Spiedino di Pesce - salmon and lemon skewers with sesame dressing	12
Guazzetto di cozze, local mussels tossed in a pan with white wine, tomato, chilli and garlic chargrilled bread	13/20
Zucchine, South Italian marinated zucchini, garlic and mint	5
Arancino del Giorno - rice balls with the daily chef's selection of seasonal ingredients (2 per serve) + \$3 for an extra one	6.5
Salsicce - Char grilled pork & fennel sausages (3 serve) (4 serve) (g)	10/12
Tagliere del Salumiere - (sharing for 2) Board of imported & local cured meat Add \$8 for fresh buffalo mozzarella	21

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FORNO A LEGNA

<b>Pizza Rossa (tomato base)</b>	
Margherita - tomato, fior di latte & basil (v)	18
Regina - tomato, fresh buffalo mozzarella, fresh cherry tomatoes & basil (v)	22
Vesuvio - tomato, fior di latte, hot salami, roasted peppers, fresh chilli & olives	23
Capricciosa Romana - tomato, ham, artichokes, mushrooms, fior di latte & olives	24
Adriatica - tomato, calamari, prawns, clams, mussels, garlic & chilli	26
Prosciutto - tomato, San Daniele prosciutto, fior di latte, rocket & parmigiano	24
Siciliana - tomato, fior di latte, garlic, parmigiano, oregano, olives, capers & anchovies	20
Verdure - tomato, eggplant, zucchini, sautéed onion, marinated roast capsicum & olives (v)	19
Gamberi - tomato, prawns, fior di latte, fresh cherry tomatoes, zucchini & chilli	25
<b>Pizza Bianca (white base)</b>	
Zucchetta - roast pumpkin with smoked paprika, taleggio, fior di latte, rocket, pinenuts and EVO (v)	21
Boscaiola - truffle base, mushrooms, mozzarella, parmesan & prosciutto	25
Milano - seasonal mushrooms, fior di latte, gorgonzola, parmigiano & EVO (v)	22
Don Ricca - fior di latte, fennel sausage, zucchini, cherry tomatoes and chilli	21
La Massiccio - pancetta, potatoes, sauteed onions, fior di latte, parmigiano, rosemary & EVO	22
Pizza Special - Pizzaiolo's choice of a classic or seasonal pizza	MP

NO HALF PIZZAS  
slight variations only

GLUTEN FREE PIZZA bases now available at \$5 extra - made from our friends at ARDOR Foods. Please be aware that we will try our very best to eliminate any cross contamination when preparing and cooking the gluten free pizza. We cannot guarantee that all traces of regular flour has been eliminated completely.

V= Vegetarian G= Gluten free option DF= Dairy Free  
We try our best to cater for any allergies. Please let our staff know.

Card payments incur a 1.25% surcharge

**PER I RAGAZZINI** (kids only)

Pizzetta- Small pizza with tomato & mozzarella or add some ham	10/11
Pasta- Spaghettoni or gnocchi with a napoli or ragu sauce topped with parmesan	10

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Tagliatelle Bolognese - Traditional slow cooked beef and pork mince ragu, served with a long flat egg pasta, topped with parmigiano	22
Gnocchi - Ricotta gnocchi served with napoli & basil. Add fresh buffalo mozzarella for \$4 (v)	19
Maccheroni Meridionale - short tube pasta tossed with pancetta, fresh tomatoes, peas and parmigiano	22
Spaghettoni allo Scoglio - Long thick spaghetti tossed with napoli, chilli, vongole (clams), mussels, prawns, calamari, fresh fish, white wine & garlic (g)	27
Risotto Barbabietola - Beetroot carnaroli risotto with mascarpone and walnuts	22
Pasta of the Day	MP

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Pesce del mercato- Chef's choice of fish or seafood sourced from the market	MP
Piatto del Macellaio- Chef's choice of meat, poultry or game, cooked on the char grill, braised, roasted in the wood fire oven or pan seared (g)	MP

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Pomodori- Tomato, basil, olives, onion and cucumber salad (v)	10
Faggiolina- Italian beans and cherry tomatoes with pangrattaro (v)	11
Cantina- Seasonal house mix leaves salad with balsamic dressing	8
Patatine Fritte - French fries served with garlic aioli (v)	5/8

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Gelato Della Casa- Italian style ice cream	4.5 for 1 scoop or 11.5 for 3 scoops
Tiramisu della Tradizione- As traditional as it can get!	12
Calzonetto- Half moon shaped turnover filled with nutella baked in the woodfire oven. Served with banana ice cream	12
Cioccolato Panacotta with strawberry ice cream	12
Affogato - Scoop of vanilla ice cream topped with an espresso Add a shot of frangelico or baileys 13 or with amaretto 15	7.5

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Espresso / Short macchiato	4	Tea Range	4.5
Long black / Latte / Cappuccino / Long Macchiato	4.2	Breakfast Blend / Earl Grey	
Caffe' Corretto with grappa fresca	8	Chamomile / Peppermint	
Italian hot chocolate (thick, rich & delicious)	4.5	or Gunpowder Green	

## APERITIVI

Campari on ice, with either orange juice, lemonade or soda	9
Americano campari, vermouth rosso & soda	14
Negroni campari, vermouth rosso & gin	16
Spritz aperol, prosecco & soda	16
Bicicletta campari, pinot grigio & soda	16

## BIRRE

Carlton Draught	Pale Lager	Abbotsford	6.5
Peroni Leggera	Lager (3.5% & low carb)	Roma	7
Peroni Red	Draught	Roma	8.5
Menabrea	Blonde Lager	Piemonte	8.5
Stone & Wood	Pacific Ale	Byron Bay	9

## SIDRO

Willie Smith's (Organic) Apple Cider	Huon Valley Tas	10
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## BIBITE

Ferrarelle Sparkling Water 750ml	7.0
Lemon Lime & Bitters	4.5
Pepsi, Pepsi Max, Lemonade	4.5
Soda/Tonic Water, Dry Ginger Ale	3.8
Mole Cola - Italian Cola	5.0
San Pellegrino - Aranciata Rossa, Chinotto, Limonata	4.5
Organic Orange Juice	3.8

## LIQUORI

Lagavulin 16yr Single Malt	12	Baileys	8
Bookers Bourbon	12	Cointreau	8
Grey Goose Vodka	9	Hennessy VSOP	10
Martin Millers Gin	9	Frangelico	8
Glenlivet	9		

## DIGESTIVI

Molinari Sambucca	8	Saliza Amaretto	9
Averna	8	Lucrezio Limoncello	8
Montenegro	8	Mr Pickwicks Port	8

### GRAPPA Fratelli Brunelli Veneto (30ml)

Grappa di Moscato Fior d'arancio	12	Grappa La Scura aged 12mth in oak	12
Grappa Fresca	10		



We are extremely proud to be  
Italian Quality Approved:



## BOLLICINE (SPARKLING)

Col Vetoraz	Prosecco Valdobbiadene, Italy	14/52
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## VINO BIANCO

Hoddles Creek	Chardonnay	Yarra Valley, Australia	8.5/38
Auntsfield Estate	Sauvignon Blanc	Marlborough, New Zealand	9/40
Good Catholic Girl	Riesling	Clare Valley, Australia	10/42
Livon	Pinot Grigio	Friuli, Italy	12/48
Castello do Querceto	Vernaccia di San Gimignano	Toscana, Italy	42
Varvaglione	Bianco (Organic)	Puglia, Italy	40
Piccolo Ernesto	Gavi	Piemonte, Italy	42
Rochford	Chardonnay	Yarra Valley, Australia	54

## ROSE'

Collefrisio	Cerasuolo	Abruzzo, Italy	9/40
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## VINO ROSSO

Wickhams Road	Pinot Noir	Yarra Valley, Australia	8/36
Traluna	Sangiovese	Toscana, Italy	9/40
Collefrisio	Montepulciano	Abruzzo, Italy	9/40
Viviani	Valpolicella	Veneto, Italy	9.5/42
Workhorse	Shiraz	Mclaren Vale, Australia	10/45
Fondo Antico	Nero d'Avola	Sicily, Italy	42
Fermoy Estate	Cab Sauvignon	Margaret River, Australia	50
Bracco Maiolica	Barbera d'Alba	Piemonte, Italy	52
Benanti Etna Rosso	Mascalese / Cappuccio	Sicily, Italy	56
Good Catholic Girl 'Brazil'	Shiraz	Clare Valley, Australia	68
Gaja Sito Moresco	Nebbiolo Merlot Cab Sauvignon	Piemonte, Italy	110
Marchesi Di Barolo	Barolo	Piemonte, Italy	120

CANTINA FUNCTIONS

Interested in having a function Cantina style?  
Ask our staff for more information...