



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

A S S A G G I

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
Mozzarella in Carrozza - Crumbed fried bread sandwich filled with cheese, served with tomato paste and anchovies	9
Pipi Arustiti - Roasted red peppers tossed with EV olive oil, garlic & basil (vg)(g)	7
Calamari Fritti- Served with mayo and lemon	8
Guazzetto di cozze, local mussels tossed in a pan with white wine, tomato, chilli and garlic chargrilled bread	13/20
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

P A S T A

Tagliatelle Bolognese - Traditional slow cooked beef and pork mince ragu, served with a long flat pasta, topped with parmigiano	22
Gnocchi - Ricotta gnocchi served with napoli & basil. Add fresh buffalo mozzarella for \$4 (v)	19
Pappardelle - Long, large and flat pasta served with lamb ragù, parmesan and parsley	22
Spaghettoni allo Scoglio - Long thick spaghetti tossed with napoli, chilli, vongole (clams), mussels, prawns, calamari, fresh fish, white wine & garlic (g)	27
Risotto of the Day - Seasonal Risotto	MP
Pasta of the Day	MP

SECONDI

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

CONTORNI

Verdure in padella- Pan fried seasonal mixed vegetables (v)	10
Cantina Salad - Rocket, gorgonzola, pear & walnuts (v)	8
Patatine Fritte - French fries served with garlic aioli (v)	5/8
Salad of the Day	MP

D O L C I

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
Affogato - Scoop of vanilla ice cream topped with an espresso Add a shot of frangelico or baileys 13 or with amaretto 15	7.5
Dolce of the Day - Our dessert of the day	MP

CAFFE e TE

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	

P I Z Z A

FORNO A LEGNA

Pizza Rossa (tomato base)	
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
Pizza Bianca (white base)	
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

