

STUZZICHINI

Ostriche Oyster - Natural <i>+ mignonette \$3</i>	6ea
Focaccia Italian bread, extra virgin olive oil, balsamic	3.5ea
Olive marinate Mixed marinated olives	10
Capesante alla nduja Baked scallop, nduja butter, pickled pear, pangrattato	9ea
Arancini House-made arancini, aioli	6.5ea
Pizzetta con mortadella e pistacchio Fried pizza dough, mortadella, pistachio ricotta, pickled chilli	7ea

ANTIPASTI

Pizza all’aglio Woodfired garlic bread, oregano	15
Prosciutto con ananas in agrodolce Prosciutto, sweet and sour pineapple, buffalo mozzarella	28
Crudo di pesce Yellowtail kingfish, grapefruit dressing, mint, radish, chilli	28
Stracciatella Local soft cheese, figs, honey, shiso	28
Calamari fritti Fried calamari, pepper, aioli	27
Cotoletta di maiale Crumbed pork cutlet, rocket, horseradish, green tomato relish	30
Insalata di pomodori Heirloom tomatoes, baby cucumber, vinaigrette, ricotta salata	22

CIAO PAPI

CHAT TO OUR TEAM ABOUT DIETARIES

0% EFTPOS, 0.75% Mastercard Debit, 0.50% Visa Debit, 1.25% Credit Card, Amex & JCB, 1.6% Diners, 1.8% UnionPay Credit & 0.8% UnionPay Debit Surcharge Applies. 10% Sunday Surcharge | 15% Public Holiday Surcharge

PASTA

<i>Low Gluten option available +\$2</i>		
Agnolotti alla zucca Pumpkin filled pasta, radicchio, sage, balsamic, parmesan	38	
Rigatoni con salsiccia Short tubular pasta, pork sausage, garlic & spinach cream, basil	33	
Tagliatelle al granchio Long egg pasta, blue swimmer crab, garlic, tomato, bottarga	38	
Fusilli alla vodka Short twisted pasta, tomato, vodka, chilli, oregano	30	
Paccheri al ragù di agnello Short tubular pasta, lamb ragù, rosemary pangrattato, pecorino	36	

PIZZA

<i>Choose between our ‘Crispy thin’ or ‘Napoli’ base pizzas</i>		C / N
<i>Low Gluten option available +\$6 Vegan cheese option available +\$4</i>		
Margherita Tomato, fior di latte, basil	24/26	
San Daniele Tomato, fior di latte, prosciutto, rocket, parmesan	30/32	
Funghi Urban Valley mushrooms, fior di latte, garlic, rosemary	29/31	
Diavola Salami, tomato, fior di latte, olives, white anchovies, chilli	28/30	
Pesce del giorno Market fish, grilled leeks, lemon and seaweed butter	50	
Bistecca ai ferri 280g Chargrilled sirloin MB3+ , choice of 1 side (Contorni)	55	
Pollo arrosto <i>serves 2 people</i> ½ roast chicken, honey sherry glaze, grapes, sage	45	
Costine con salsa verde Beef short ribs, grilled artichokes, herb sauce	55	
Wagyu Bistecca <i>serves 2 people</i> 500g Tajima Wagyu sirloin (MB 4-5), condiments	110	

CONTORNI

Insalata mista Mixed leaves, orange dressing, shallot, mint	13
Patate arrosto Roast potatoes, garlic, thyme	15
Broccolini alla griglia Grilled brocolini, anchovy butter, lemon	16
Patate fritte Shoestring fries, oregano & rosemary seasoning, aioli	14

DOLCI

Tiramisu House-made tiramisu	16
Sorbetto al lime e basilico Lime & basil sorbet, raspberry cream, meringue	16
Semifreddo al cioccolato bianco White chocolate semifreddo, Amaro caramel, pistachio	16
Affogato Vanilla gelato, coffee, Noisetto	17

BAMBINO

<i>under 12’s only</i>	
Pasta al pomodoro Pasta, Napoli sauce	16
Pizza topolino Tomato & cheese pizza	16
Pollo panato Crumbed chicken tenderloins, chips	16
Gelato Vanilla gelato	7