

# STUZZICHINI

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

# ANTIPASTI

<b>Pizza all'aglio</b> Woodfired garlic bread, oregano	15
<b>Prosciutto con ananas in agrodolce</b> Prosciutto, sweet and sour pineapple, buffalo mozzarella	28
<b>Crudo di pesce</b> Yellowtail kingfish, mango dressing, lemon, radish, chilli	28
<b>Stracciatella</b> Local soft cheese, figs, honey, shiso	28
<b>Calamari fritti</b> Fried calamari, pepper, aioli	27
<b>Cotoletta di maiale</b> Crumbed pork cutlet, rocket, horseradish, green tomato relish	30
<b>Insalata di pomodori</b> 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

*Low Gluten option available +\$2*

<b>Spaghetti all'amatriciana</b> Long pasta, pancetta, tomato, black pepper, pecorino	32
<b>Rigatoni con salsiccia</b> Short tubular pasta, pork sausage, garlic & spinach cream, basil	33
<b>Ravioli di Granchio</b> Blue swimmer crab ravioli, zucchini, garlic, lemon, chives	40
<b>Fusilli alla vodka</b> Short twisted pasta, tomato, vodka, chilli, oregano	30
<b>Paccheri al ragù di agnello</b> Short tubular pasta, lamb ragù, rosemary pangrattato, pecorino	36

# PIZZA

*Choose between our 'Crispy thin' or 'Napoli' base pizzas*

*Low Gluten option available +\$6 | Vegan cheese option available +\$4*

<b>Margherita</b> Tomato, fior di latte, basil	24/26
<b>San Daniele</b> Tomato, fior di latte, prosciutto, rocket, parmesan	30/32
<b>Funghi</b> Urban Valley mushrooms, fior di latte, garlic, rosemary	29/31
<b>Diavola</b> Salami, tomato, fior di latte, olives, white anchovies, chilli	28/30

# SECONDI

<b>Pesce del giorno</b> Market fish, grilled leeks, lemon and seaweed butter	50
<b>Bistecca ai ferri</b> 280g Chargrilled sirloin MB3+ , choice of 1 side (Contorni)	55
<b>Pollo arrosto</b> <i>serves 2 people</i> ½ roast chicken, honey sherry glaze, grapes, sage	45
<b>Costine con salmoriglio</b> Beef short ribs, grilled artichokes, oregano dressing, jus	55
<b>Wagyu Bistecca</b> <i>serves 2 people</i> 500g Tajima Wagyu sirloin (MB 4-5), condiments	110

# CONTORNI

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

# DOLCI

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

# BAMBINO

*under 12's only*

<b>Pasta al pomodoro</b> Pasta, Napoli sauce	16
<b>Pizza topolino</b> Tomato & cheese pizza	16
<b>Pollo panato</b> Crumbed chicken tenderloins, chips	16
<b>Gelato</b> Vanilla gelato	7