

# MENU

## STUZZICHINI

<b>Ostriche</b> Oyster - Natural or Nduja dressing	6/6.5ea
<b>Focaccia</b> House-made rosemary focaccia with extra virgin olive oil & balsamic	8ea
<b>Olive marinate</b> Mixed marinated olives	10
<b>Capesante gratinate</b> Baked scallop with pangrattato, lemon, herbs	9ea
<b>Arancini</b> House-made arancini with aioli	8ea
<b>Carciofi e ricotta</b> Crispy artichokes, whipped ricotta, salsa verde	7ea

## ANTIPASTI

<b>Pizza all'aglio</b> Woodfired garlic bread with oregano	15
<b>Affettati misti</b> Selection of cold cuts with woodfired bread	36
<b>Carpaccio di manzo</b> Beef carpaccio, pickled mushrooms, parmigiano, chives	26
<b>Caprese</b> Heirloom tomatoes with bocconcini, basil	24
<b>Crudo di spada</b> Raw thinly sliced swordfish, orange, bronze fennel, chilli	28
<b>Burrata</b> Local soft cheese with sweet and sour cipollini, saffron	26
<b>Calamari fritti</b> Fried calamari with pepper, aioli	27

## PASTA

Low Gluten option available +\$2

<b>Penne al ragù di maiale</b> Short tubular pasta with Italian pork sausage ragu, chilli	30
<b>Linguine ai gamberi</b> Long pasta with prawn, lemon, chilli, garlic, olive oil	32
<b>Gnocchi cacio e pepe con pancetta</b> Handmade gnocchi, creamy pecorino, black pepper, crispy pancetta	31
<b>Rigatoni alla zucca</b> Short tubular pasta with pumpkin, house smoked ricotta, crispy sage	29
<b>Risotto ai funghi</b> Local mushrooms risotto, parmesan, chives	30
<b>Ravioli alla cicala di mare</b> Filled pasta with Moreton Bay bug, prawn, lemon, butter, sage	38

## PIZZA

Choose between our 'Crispy thin' or 'Napoli' base pizzas C / N  
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	27/29
<b>Moreton Bay</b> Bugs, chilli, fior di latte, lemon oil	28/30
<b>Romana</b> Fior di latte, scamorza affumicata, flamed capsicum, porchetta	28/30

## SECONDI

<b>Filetto di trota</b> QLD Coral Trout, tomato, caper and Ligurian olive guazzetto	45
<b>Bistecca ai ferri</b> 280g Chargrilled sirloin MB3+ with broad leaf rocket, lemon	46
<b>Maiale alla griglia</b> Woodfired pork neck with grilled apple, house-made chilli jam	38
<b>Brasato con patate</b> Beef braised in red wine served with rosemary potatoes	45
<b>Bistecca alla fiorentina</b> serves 2-3 people 800g wood roasted Jack's Creek Wagyu T-Bone	125

## CONTORNI

<b>Insalata di rucola</b> Pear, broad leaf rocket, hazelnuts	16
<b>Caponata di verdure</b> Sicilian sautéed capsicum, zucchini, eggplant, celery, pine nuts, sultanas	16
<b>Verdure al vapore</b> Steamed greens, capers, lemon dressing	16
<b>Patate fritte</b> Shoestring fries with aioli	14

## DOLCI

<b>Tiramisu</b> House-made tiramisu	16
<b>Tartufo di Pizzo</b> Chocolate & hazelnut gelato with chocolate powder	16
<b>Panna cotta</b> Panna cotta with seasonal poached fruit and nut crumble	15
<b>Sorbetto al limone</b> Lemon sorbet with Campari orange, honeycomb	14
<b>Affogato</b> Vanilla gelato with coffee and Noisetto	17

## BAMBINO

under 12's only

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

## CHAT TO OUR TEAM ABOUT DIETARIES

0% EFTPOS, 0.5% Debit Card, 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