

CIAO

To Start

Crispy Thin Pizza (13')

All' Aglio - Olive Oil, Fior Di Latte, Garlic, Rosemary	18
Margherita - Tomato Base, Fior Di Latte, Basil	26
Prosciutto - Tomato Base, Fior Di Latte, Prosciutto, Rocket, Parmesan	28
Granchio - White Base, Fior Di Latte, Spanner Crab, Garlic, Chilli, Parsley	30

Antipasti

Focaccia, Olive Oil	4ea
Oysters Natural / Vinaigrette	7ea
Liver Parfait, Fig Mostarda, Grilled Sourdough	12ea
Olives, Almonds, Grissini	14
Zucchini Flowers, Mozzarella, Basil, Sugo (x3)	26
Grilled & Marinated Seasonal Vegetables, Whipped Ricotta	22
Casa Motta Stracciatella, Heirloom Tomatoes, Basil, Olive Oil	28
Salumi Plate, Giardiniera, Grissini	32
Beef Tartare, Artichoke, Rosemary, Pecorino, Pane Carasau	32
Calamari Fritti, Zucchini, Chilli Mayonnaise	24
Kingfish Crudo, Cucumber, Chilli, Lemon, Olive Oil	30

Mains

Pasta

Tagliatelle, Tomato Sugo, Basil, Burratina	36
Mushroom Agnolotti, Sage & Butter Sauce	36
Gnocchi 'Cacio e Pepe', Pecorino, Black Pepper	34
Rigatoni alla Bolognese, Beef & Pork Ragù, Tomato, Oregano, Parmesan	34
Gemelli, Mooloolaba King Prawns, Tomato Butter, Chives	40

From The Grill

Grilled Market Fish, Olive Oil, Lemon	50
Chicken 'Al Mattone', Salsa Verde, White Bean Purée, Jus	40
King Prawns, Garlic, Parsley, Lemon, Chilli	42
300g Lamb Shoulder, Fig Agrodolce, Fregola, Broad Leaf	58

Steaks Served With Jus

280g Pure Prime Sirloin MB3+	48
200g O'Connor Eye-Fillet MB3+	55
800g O'Connor Black Angus Rib-Eye MB5+ On The Bone	150

Sides

Green Leaves, Snap Peas, Thyme Vinaigrette	16
Roast Potatoes, Parmigiano Reggiano, Thyme	16
Fries, Oregano & Rosemary Seasoning	14
Slow Cooked Peas With Anchovy	16
Grilled Baby Cauliflower, Garlic, Lemon	15
Roasted Baby Carrots, Whipped Ricotta, Honey, Pistachio	20

Dessert

Vanilla Bean Panna Cotta, Amarena Cherries, Ricciarelli Biscuit	16
Seasonal Gelato/Sorbetto – Two Scoops	12
Tiramisu - Coffee, Lady Fingers Biscuit, Mascarpone, Marsala	16
Affogato with choice of Liqueur – Noisetto, Frangelico, Amaretto, Baileys	17

CIAO

Lunch Banquet

48pp

Share-Style For The Whole Table

Available Monday - Thursday | 12pm - 5.30pm

Starters - Select Two Served With Focaccia, Olive Oil

Liver Parfait, Fig Mostarda, Grilled Sourdough (1 ea)

Olives, Almonds, Grissini

Salumi Plate, Giardiniera, Grissini

Zucchini Flowers, Mozzarella, Basil, Sugo (1 ea)

Casa Motta Stracciatella, Heirloom Tomatoes, Basil, Balsamic

Calamari Fritti, Zucchini, Chilli Mayonnaise

Pasta - Select One

Tagliatelle, Tomato Sugo, Basil, Burratina

Mushroom Agnolotti, Sage & Butter Sauce

Gnocchi 'Cacio e Pepe', Pecorino, Black Pepper

Rigatoni alla Bolognese, Beef Ragù, Tomato, Oregano, Parmesan

Sides - Select One

Green Leaves, Snap Peas, Thyme Vinaigrette

Roast Potatoes, Parmigiano Reggiano, Thyme

Fries, Oregano & Rosemary Seasoning

Slow cooked Peas With Anchovy

Grilled Baby Cauliflower, Garlic, Lemon

Complimentary Tea or Coffee (1pp)

Feasting

78pp

Focaccia, Olive Oil

Selection Of Cured Meats

Heirloom Tomatoes, Stracciatella, Basil, Balsamic

Rigatoni, Vodka, Tomato, Chilli

MB3+ Sirloin Steak, Salsa Verde

Green Leaves, Snap Peas, Thyme Vinaigrette

Fries, Oregano & Rosemary Seasoning

Sicilian Cannoli, Ricotta, Pistachio, Chocolate

Upgrades For The Whole Table

Oysters (1 ea)

6pp

Arancini (1 ea)

6.5pp

Crispy Calamari, Aioli

9pp

Slow Cooked Peas With Anchovy

5pp

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.

Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from the main food allergens and intolerances. Purchased ingredients also contain food allergens and intolerances. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain. Please do not hesitate to alert one of our wait staff with your specific dietary requirements.