



Antipasti

<i>Pane di casa</i>	6
Sourdough bread, sliced & lightly toasted	
<i>Bruschetta al pomodoro</i>	20
Cherry tomatoes, garlic, oregano, salt, olive oil, basil & stracciatella (2 pieces)	
<i>Fritto di calamari</i>	22
Crispy fried calamari, crumbed mussels, prawns	
<i>Arancino del giorno</i>	6ea
Arancini of the day - Housemade crumbed rice ball	
<i>Capesanta gratinata</i>	8ea
Scallop in the shell with seasoned breadcrumbs	
<i>Polpo e patate</i>	26
Marinated octopus with potatoes, parsley, lemon juice, olive oil, salt, pepper & rocket	
<i>Salumi board</i>	28
Thinly sliced prosciutto, mortadella, cacciatortini salami, grissini & pickled chillies	
<i>Burrata Caprese</i>	26
Casa Motta burrata, heirloom cherry tomatoes, Roma tomatoes, basil, olive oil & chilli	

Primi Piatti

Substitute for gluten free pasta +2.5

<i>Rigatoni ai crostacei con salsa alla vodka</i>	34
Tubular pasta with local prawns & bugs, vodka sauce, garlic, chilli	
<i>Spaghettoni alle vongole</i>	35
Spaghetti, fresh clams, garlic, chilli & parsley	
<i>Rigatoni amatriciana</i>	32
Tubular pasta with cherry tomatoes, Napoli sauce, guanciale, onion, chilli, pecorino	
<i>Tagliatelle salsiccia e funghi</i>	34
Flat ribbon pasta, sausages, porcini & wild mushroom ragù, cream, parmesan, garlic, pepper	
<i>Rigatoni alla Norma</i>	32
Tubular pasta, Napoli sauce, cherry tomatoes, eggplant, pepper, basil & salted ricotta	

Secondi Piatti

<i>Cotoletta di vitello</i>	38
Crumbed veal cotoletta with broad leaf rocket, cherry tomatoes, shaved parmesan, balsamic vinegar	
<i>Pesce all'acqua pazza</i>	38
180g Market fish, mussels, cherry tomatoes, potatoes, garlic, parsley, chilli	
<i>Parmigiana di melanzane</i>	26
Fried eggplant, Napoli sauce, smoked mozzarella, grated parmesan, pepper, basil	

Pizza

Roman-style pizza - served by the slice

<i>Margherita</i>	16
Tomato sauce, mozzarella, parmesan, basil & olive oil	
<i>Salamina</i>	18
Tomato sauce, mozzarella, mild salami, black olives, parmesan, olive oil & parsley	
<i>Funghi misti</i>	18
Porcini cream, Urban Valley mushroom, mozzarella, pecorino, olive oil & lemon zest	

Pizza Baciata

Roman-style stuffed focaccia

<i>Prosciutto</i>	18
Prosciutto di Parma 24 months, stracciatella, sliced tomatoes, basil, black pepper & olive oil	
<i>Porchetta</i>	18
Roast porchetta, scamorza, Urban Valley mixed mushrooms, mayo	

Contorni

<i>Insalata mista</i>	15
Mixed leaves, shaved fennel, orange, mint	
<i>Patate fritte al pecorino</i>	14
Shoestring fries, salt, grated pecorino	
<i>Verdure saltate</i>	15
Sautéed broccolini & silver beet with garlic, chilli, olive oil & breadcrumbs	

Dolci

<i>Tiramisu</i>	16
House-made tiramisu	
<i>Panna cotta</i>	16
Vanilla bean panna cotta with seasonal fruit	
<i>Affogato</i>	14
Add Amaretto +8	
Add Walcher Noisetto +10	

10% Sunday Surcharge | 15% Public Holiday Surcharge

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.

Our menus & kitchens contain food allergens & handle ingredients including all known allergens. Whilst all reasonable efforts are taken to accommodate all allergies or dietary needs, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary or allergy requirements so we can best assist you.