



Antipasti

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

Primi Piatti

Substitute for gluten free pasta +2.5

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

Secondi Piatti

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

Pizza

Thin & crispy pizza

Margherita	26
Tomato sauce, mozzarella, parmesan & basil	
Abruzzo	30
Tomato sauce, soppresata salami, oyster mushrooms, mozzarella, pecorino & parsley	
Gamberi.....	30
Vodka sauce, local prawns (A), mozzarella, parmesan, chilli & parsley	

Pizza Baciata

Roman-style stuffed focaccia

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

Contorni

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

Dolci

Tiramisu	16
House-made tiramisu	
Panna cotta.....	16
Vanilla bean panna cotta with seasonal fruit	
Affogato	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 and 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.

(A) seafood is from Australia, (I) seafood is imported, (M) seafood is of mixed origin