

# MENU

## STUZZICHINI

<b>Ostriche</b> Oyster - Natural or Nduja dressing	5/5.5ea
<b>Focaccia</b> House-made rosemary focaccia with extra virgin olive oil & balsamic	6ea
<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	7ea
<b>Fior di zuccina</b> Crispy zucchini flower, herbed ricotta, aioli	9ea

## ANTIPASTI

<b>Pizza all'aglio</b> Woodfired garlic bread with oregano	15
<b>Affettati misti</b> Selection of cold cuts with woodfired bread	34
<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	25

## PASTA

Low Gluten option available +\$2

<b>Penne al ragù di maiale</b> Short tubular pasta with Italian pork sausage ragu, chilli	28
<b>Linguine ai gamberi</b> Long pasta with prawn, lemon, chilli, garlic, olive oil	30
<b>Gnocchi all'Amatriciana</b> Potato gnocchi with pancetta, sweet onion, tomato, pecorino	29
<b>Tagliatelle alla Nerano</b> Egg-made long pasta with zucchini, basil, parmesan	28
<b>Tagliolini al nero di seppia</b> Fresh squid ink pasta with tuna tartare, capers, chives	32
<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	22/25
<b>San Daniele</b> Tomato, fior di latte, prosciutto, rocket, parmesan	25/28
<b>Moreton Bay</b> Bugs, chilli, fior di latte, lemon oil	26/29
<b>Patate</b> Fior di latte, smoked provola, potato, pancetta, rosemary	25/28

## SECONDI

<b>Filetto di trota</b> QLD Coral trout with fennel, kipfler potato, capers, lemon	44
<b>Bistecca ai ferri</b> 280g Chargrilled sirloin MB3+ with broad leaf rocket, lemon	45
<b>Maiale alla griglia</b> Woodfire pork neck with grilled apple, house-made chilli jam	38
<b>Cotoletta di vitello</b> Crumbed veal, pea and mint purée, spring asparagus salad	38
<b>Bistecca alla fiorentina</b> 800g wood roasted Jack's Creek Wagyu T-Bone	125

## CONTORNI

<b>Insalata di rucola</b> Pear, broad leaf rocket, hazelnuts	14
<b>Carote grigliate</b> Roasted carrots, pistachios, ricotta	15
<b>Verdure al vapore</b> Steamed greens, capers, lemon dressing	15
<b>Patate fritte</b> Shoestring fries with aioli	12

## DOLCI

<b>Tiramisu</b> House-made tiramisu	16
<b>Tartufo di Pizzo</b> Chocolate & hazelnut gelato with chocolate powder	16
<b>Pesca Melba</b> Poached peach, vanilla gelato, chantilly cream, raspberry	15
<b>Sorbetto al limone</b> Lemon sorbet with Campari orange, honeycomb	14
<b>Affogato</b> Vanilla gelato with coffee and liqueur	17

## BAMBINO

under 12's only

<b>Pasta al pomodoro</b> Pasta with Napoli sauce	14
<b>Pizza topolino</b> Tomato and cheese pizza	14
<b>Pollo panato</b> Crumbed chicken tenderloins with chips	14
<b>Gelato</b> Vanilla gelato	7

## CHAT TO OUR TEAM ABOUT DIETARIES

0% EFTPOS, 0.5% Debit Card, 1% Credit Card, Amex & JCB, 1.8% Diners,  
1.5% UnionPay Credit & 0.8% UnionPay Debit Surcharge Applies.  
10% Sunday Surcharge | 15% Public Holiday Surcharge