

MENU

STUZZICHINI

Ostriche
Oyster - Natural or Nduja dressing 5/5.5ea

Focaccia
House-made rosemary focaccia with parmesan oil & balsamic 5ea

Olive marinate
Mixed marinated olives 11

Capesante gratinate
Baked scallop with pangrattato, lemon, herbs 8ea

Arancini
House-made arancini with aioli 7ea

Crudo di manzo
Beef tartare, pickled cucumber, crème fraiche on toasted focaccia 18

ANTIPASTI

Pizza all'aglio
Woodfired garlic bread with oregano 15

Affettati misti
Selection of cold cuts with woodfired bread 34

Cavolfiori e acciughe
Crispy cauliflower, marinated anchovies with aioli 23

Caprese
Heirloom tomatoes with bocconcini, basil 24

Seppie alla griglia
Chargrilled squid with cannellini beans, nduja oil 28

Burrata
Local soft cheese with sweet and sour cipollini, saffron 26

Calamari fritti
Fried calamari with pepper, aioli 25

PASTA

Low Gluten option available +\$2 E/M

Penne al ragù di maiale
Short tubular pasta with Italian pork sausage ragu, chilli 23/28

Linguine ai gamberi
Long pasta with prawn, lemon, chilli, garlic, olive oil 25/30

Gnocchi all'Amatriciana
Potato gnocchi with pancetta, sweet onion, tomato, pecorino 24/29

Tagliatelle alla Nerano
Egg-made long pasta with zucchini, basil, parmesan 23/28

Spaghetti alle vongole
Long pasta with clams, white wine, parsley, chilli 25/30

PIZZA

Choose between our 'Crispy thin' or 'Napoli' base pizzas C/N
Low Gluten option available +\$6

Margherita
Tomato, fior di latte, basil 22/25

San Daniele
Tomato, fior di latte, prosciutto, rocket, parmesan 25/28

Moreton Bay
Bugs, chilli, fior di latte, lemon oil 26/29

Patate
Fior di latte, smoked provola, potato, pancetta, rosemary 25/28

SECONDI

Filetto di trota
QLD Coral trout with fennel, kipfler potato, capers, lemon 44

Bistecca ai ferri
250g Chargrilled sirloin with broad leaf rocket, lemon 45

Maiale alla griglia
Woodfire pork neck with grilled apple, house-made chilli jam 38

Ossobuco brasato
Braised beef ossobuco with creamy polenta 39

Bistecca alla fiorentina
800g wood roasted Jack's Creek Wagyu T-Bone 125

CONTORNI

Insalata di rucola
Pear, broad leaf rocket, hazelnuts 14

Carote grigliate
Roasted carrots, pistachios, ricotta 15

Verdure al vapore
Steamed greens, capers, lemon dressing 15

Patate fritte
Shoestring fries with aioli 12

DOLCI

Tiramisu
House-made tiramisu 16

Tartufo di Pizzo
Chocolate & hazelnut gelato with chocolate powder 16

Pera al vino rosso
Red wine poached pear with mascarpone, pistachio 15

Sorbetto al limone
Lemon sorbet with Campari orange, honeycomb 14

Affogato
Vanilla gelato with coffee and Frangelico 12

BAMBINO

under 12's only

Pasta al pomodoro
Pasta with Napoli sauce 14

Pizza topolino
Tomato and cheese pizza 14

Pollo panato
Crumbed chicken tenderloins with chips 14

Gelato
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