

benvenuto alla festa



MENU

ANTIPASTI

MARINATED MIXED OLIVES (vg)	9
HOUSE MADE FOCACCIA tomato and olive (vg) garlic and herb (vg)	14
ARANCINI saffron, scamorza, pecorino	15
BURRATA, Wagyu bresaola, hot honey, walnuts	24
ANTIPASTO SELECTION prosciutto, mortadella, bresaola, olives, provolone, pettoline	32 / 50
PROSCIUTTO buffalo mozzarella	24
CALAMARI aioli, lemon	26
NONNA'S MEATBALLS napolitana sauce	18
CRISPY POLENTA gorgonzola sauce, pecorino (v)	18

PRIMI

PASTA MAKE FRESH DAILY

PAPPARDELLE WAGYU RAGU wagyu shin, tomato, parmesan	35
SPAGHETTI AI GAMBERI prawn, cherry tomato, lemon	37
GNOCCHI, four cheese, walnut, pangratatto (v)	28
RIGATONI ALLA VODKA guanciale, vodka, tomato (g)	29

PASTA E VINO

EVERY THURSDAY

Select a pasta along with a choice of vino
- ask our staff for the vino included this week!

\$29*

SECONDI

COTOLETTA DI POLLO crumbed chicken breast, rocket, parmesan, fries MAKE IT A PARMIGIANA	26 +3
MANZO AI FERRI 300G wagyu rump steak, red wine jus, gremolata, fries	42
PESCE ALLA GRIGLIA, anchovy, olive, capers, chilli, lemon, rocket	34
EGGPLANT PARMIGIANA (v) napolitana sauce, mozzarella, basil, pangrattato	28

PIZZA

ROSSA

MARGHERITA tomato, basil, mozzarella	23
MARINARA anchovies, olives, capers, oregano	23
MELANZANE eggplant, tomato, mozzarella, basil, ricotta (v)	25
DIAVOLA hot salami, olives, mozzarella, red onion, basil	26
CAPRICCIOSA tomato, ham, artichoke, olives, mushroom, mozzarella, basil	27
GAMBERI prawn, tomato sauce, rocket pesto and zucchini	29
PROSCIUTTO mozzarella, tomato sauce, rocket, parmesan, balsamic	32

TOMATO BASE

BIANCA

SALSICCIA pork & fennel sausage, broccoli, chilli, pangrattato	28
CALZONE tomato, ham, mushroom, mozzarella	29
PORCHETTA potato, rosemary, mozzarella and porchetta	29

WHITE BASE

CONTORNI

HOUSE SALAD, fennel, orange, citrus dressing (vg)	14
RUCOLA rocket, parmesan, balsamic (v)	14
BROCCOLINI garlic, chilli (v)	14
FRIES aioli (v)	12

(v) vegetarian • (vg) vegan • (gf) gluten free • (df) dairy free

We can cater to most special dietary requirements or allergies, please advise waitstaff. Due to the potential of trace allergens, we are unable to guarantee completely allergy-free dining. Menus are subject to seasonal change and a 10% public surcharge applies. All credit card transactions incur a 1% processing fee. Between Monday-Saturday all groups of 20 or more will incur a 10% service charge.

COCKTAILS

SIGNATURE

RASPBERRY ESPRESSO MARTINI Mr Black Coffee, Eristoff vodka, chambord, espresso	19
CAMELIA SOUR Jack Daniels, fig aperitif, macadamia nut, lemon	21
NEGRONI Fords Gin, Campari, Martini Rosso	20
FRUTTI DI BOSCO Fords Gin, peach, lemon, prosecco	17
ARANCIA WHISKEY HIGHBALL Benriach Whiskey, lychee, lemon, soda, orange	19
WEDDING CAKE MARTINI vodka, disaronno, cranberry, pineapple, white crème de cacao	21
MARGARITA PICANTE Casadorez Blanco, cointreau, lime, chilli	21
AMARETTO FIZZ disaronno, proseco, lemon, cranberry	19

CLASSICS

APEROL SPRITZ prosecco, Aperol, soda	17
LIMONCELLO SPRITZ prosecco, Manly Spirits Limoncello, lemon, soda	17
NEGRONI SPAGLIATO Campari, Martini Vermouth Rosso, prosecco	18
SEASONAL BELLINI prosecco, seasonal fruit	17
AMERICANO Campari, Martini Vermouth Rosso, soda	17
MARGARITA CLASSICO cointreau, Casadorez Blando, lime	21

BEER

ASK STAFF FOR WHAT'S ON TAP