

DINE IN

STARTING SMALL

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| WOOD-FIRED OLIVES MIXED ITALIAN OLIVES BAKED IN OUR OVEN, SERVED WITH FRESHLY BAKED BREAD | 8.5 |
| ARANCINI DI CARNE (3) ARBORIO RICE AND BEEF ARANCINI SERVED WITH A SUNDRIED TOMATO MAYO AND SHAVED PARMIGIANO | 13.9 |
| BRUSCETTA OF THE DAY ASK YOUR WAITER FOR TODAY'S SELECTION | |
| CAULIFLOWER POPCORN CAULIFLOWER FRITTERS | 9.9 |
| POLENTA CHIPS (GF) SERVED WITH A GORGONZOLA CHEESE DIPPING SAUCE OPTION: SWAP GORGONZOLA SAUCE FOR AIOLI | 11.5 |
| CROQUETTES (3) POTATO AND MOZZARELLA CROQUETTES SERVED WITH PARSLEY MAYO | 12.9 |
| INVOLTINI DI MELANZANE (3) EGGPLANT WRAPPED AROUND MOZZARELLA, CRUMBED AND FRIED, SERVED WITH NAPOLI SUGO AND BASIL | 12.9 |
| MELONE, MOZZARELLA & PROSCIUTTO (GF) ROCKMELON, BUFFALO MOZZARELLA, PROSCIUTTO DI PARMA AND BALSAMIC REDUCTION | 18.9 |

GETTING BIGGER

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| SALUMI & CHEESE BOARD SELECTION OF CURED MEATS AND ITALIAN CHEESES WITH WOODFIRED BREAD | |
| 2 PEOPLE SHARING BOARD | 19.5 |
| 4 PEOPLE SHARING BOARD | 30.9 |
| IFC (ITALIAN FRIED CHICKEN) CRUNCHY DRUMSTICKS WITH OUR SECRET HERBS AND SPICES SERVED WITH SPICY DAIRY FREE MAYONNAISE | 20.5 |
| CALAMARI FRITTI (GFO) FRIED CALAMARI SERVED WITH BALSAMIC DRESSED ROQUETTE AND HOUSE MADE VEGAN AIOLI | 20.5 |
| ZUPPA DI COZZE (GF) SAUTÉ OF LOCAL BLACK MUSSELS COOKED WITH GARLIC, NAPOLI SUGO, CHILLI AND PARSLEY - SERVED WITH WOODFIRED BREAD | 17.9 |
| INSALATA VERDE (VO)(GF) BABY SPINACH, GREEN BEANS, ROASTED ZUCCHINI, GREEN OLIVES, AVOCADO, GOATS FETA, SHAVED ALMONDS AND VINAIGRETTE. OPTIONAL: ADD FREE RANGE CHICKEN OR PULLED LAMB \$6 | 18.0 |



PASTA & RISOTTO

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| OUR PASTA IS HAND-MADE AND IS SERVED SLIGHTLY OVER AL DENTE | |
| MOST COMBINATIONS ARE AVAILABLE AS GLUTEN FREE PASTA PLEASE SPEAK TO YOUR WAITER | |
| GNOCCHI BAR - HOME-MADE GNOCCHI WITH YOUR CHOICE OF THE FOLLOWING: | |
| - SORRENTINA: BAKED WITH NAPOLI SAUCE, STRACCIATELLA CHEESE, GRANA PADANO AND FINISHED WITH FRESH BASIL AND EXTRA VIRGIN OLIVE OIL | 25.9 |
| - CREAMY GORGONZOLA CHEESE SAUCE | 25.9 |
| - BOLOGNESE - TRADITIONAL BEEF BOLOGNESE RAGU AND SHAVED PECORINO CHEESE | 25.9 |
| - KING PRAWNS, ZUCCHINI, CHERRY TOMATOES, GARLIC AND CHILLI | 28.5 |
| TAGLIATELLE BOLOGNESE TAGLIATELLE SERVED WITH A TRADITIONAL BEEF BOLOGNESE RAGU AND SHAVED PECORINO CHEESE | 24.9 |
| CLASSIC LASAGNA AL RAGU' BAKED PASTA SHEETS WITH LAYERS OF BECHAMEL SAUCE, BOLOGNESE RAGU AND PARMIGIANO REGGIANO CHEESE | 24.9 |
| LINGUINE MARINARA "TOP" LINGUINE SERVED IN GUAZZETTO OF MUSSELS, SCALLOPS, CALAMARI, KING PRAWNS, CHERRY TOMATOES, CHILLI AND GARLIC | 32.5 |
| SPAGHETTINI GRANCHIO SPAGHETTINI SERVED WITH SPANNER CRAB, GARLIC, CHILLI & PARSLEY | 28.9 |
| CASARECCE ANATRA CASARECCE SERVED IN A SLOW COOKED DUCK AND PORCINI MUSHROOM RAGU | 28.5 |
| RAVIOLI GRANDI HANDMADE GIANT SPINACH AND RICOTTA RAVIOLI SERVED IN BURNT BUTTER AND SAGE SAUCE | 27.9 |
| MUSHROOM & TRUFFLE RISOTTO (GF) RISOTTO WITH MUSHROOM AND TRUFFLE RAGU SERVED WITH SHAVED PECORINO AND CRUNCHY SAGE | 26.5 |

ON THE SIDE

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| BEETROOT SALAD A SALAD OF BEETROOT, GOAT CHEESE AND EXTRA VIRGIN OLIVE OIL DRESSING | 10.9 |
| INSALATA AGRODOLCE ROQUETTE SALAD, PEAR, SHAVED PECORINO, BALSAMIC AND HONEY DRESSING | 14.9 |
| GARDEN SALAD MIXED GREEN LEAVES WITH CITRONETTE DRESSING | 8.5 |
| THICK CUT CHIPS THICK CUT CHIPS SERVED WITH HERBS SALT AND SOY AIOLI | 8.9 |
| BROCCOLINI SAUTEED BROCCOLINI WITH GARLIC AND CHILLI OIL TOPPED WITH PICKLED MIX CHILLIS, TOASTED ALMONDS AND FETA | 11.5 |
| WOODFIRED BREAD | 4.5 |

GLUTEN FREE PIZZA AVAILABLE

* GLUTEN FREE PIZZA AVAILABLE IN LARGE ONLY

VEGAN CHEESE \$1.50

PLEASE NOTE WE DO NOT DO HALF HALF PIZZAS

MEAT PIZZA

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| CALZONE SALAMI SAN MARZANO TOMATO, NDUJA, PROVOLONE, SALAMI, PORCINI, BASIL AND BLUE CHEESE SAUCE | 20 | 24 |
| CHIMI-CHURRI 2 PORK SAUSAGE, NDUJA, PROVOLONE, CARAMELISED ONION, ROASTED CAPSICUM AND SALSA VERDE | 20 | 24 |
| ROASTED LAMB SLOW COOKED LAMB, FIOR DI LATTE, CARAMELISED ONION, RED PEPPERS, GARLIC AIOLI, FETA, ROCKET AND LEMON | 20.5 | 24.5 |
| TIRRENO SAN MARZANO TOMATOES, FIOR DI LATTE, BUFFALO MOZZARELLA, ROQUETTE, PROSCIUTTO, SHAVED PARMIGIANO REGGIANO CHEESE | 22 | 26 |
| CALABRESE NDUJA SALAMI, CALABRESE SALAMI, FIOR DI LATTE, MARINATED GREEN OLIVES, LIGURIAN OLIVES AND GRANA PADANO | 20 | 24 |
| ITALIAN CAPRICIOSA SAN MARZANO TOMATOES, FIOR DI LATTE, MUSHROOMS, LEG HAM, LIGURIAN OLIVES AND MARINATED ARTICHOKE | 20 | 24 |
| PORCO PORCINI TRUFFLE OIL, PROVOLONE CHEESE, ITALIAN PORK SAUSAGE, PANCETTA AND PORCINI MUSHROOMS (TRY WITH A NAPOLI BASE) | 20 | 24 |
| MACELLAIO SAN MARZANO TOMATOES, PROVOLONE CHEESE, CALABRESE SALAMI, PORK SAUSAGE, PANCETTA, SALSA VERDE AND GRANA PADANO | 20.5 | 24.5 |
| TROPICAL SAN MARZANO TOMATOES, MOZZARELLA, LEG HAM AND PINEAPPLE | 19 | 23 |
| ZUCCA PUMPKIN PUREE, PANCETTA, CARAMELISED ONION, FIOR DI LATTE AND BLUE CHEESE SAUCE | 20 | 24 |

SEAFOOD PIZZA

| | M | L |
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| ASCEA 2 KING PRAWNS, BLUE SWIMMER CRAB MEAT, GARLIC, FIOR DI LATTE, ZUCCHINI, CHILLI AND GRANA PADANO | 22 | 26 |

VEGETARIAN PIZZA

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| GARLIC PIZZA GARLIC OIL, HERBS, FIOR DI LATTE AND SEA SALT | 15.5 | 19.5 |
| MARGHERITA SAN MARZANO TOMATOES, FIOR DI LATTE AND BASIL (SUGGESTION: ADD BUFFALO MOZZARELLA \$3) | 18.5 | 22.5 |
| ORTOLANA PUMPKIN PUREE, ROASTED EGGPLANT, ZUCCHINI, ROASTED CAPSICUM, PROVOLONE AND GOATS FETA. OPTIONAL- VEGAN CHEESE INSTEAD (SUGGESTION: TRY WITH ROCKET) | 20 | 24 |
| TARTUFO 2 ROASTED POTATOES, FIOR DI LATTE, CARAMELISED ONION, MIXED HERBS, GRANA PADANO AND TRUFFLE OIL (MEAT SUGGESTION- ADD PANCETTA \$2) | 20 | 24 |
| MUSHROOM TRUFFLE SAUCE, FIELD MUSHROOMS, PORCINI MUSHROOMS, FIOR DI LATTE AND GRANA PADANO (MEAT SUGGESTION: ADD PROSCIUTTO \$2) | 20 | 24 |
| BASIL AND FRIENDS 2 BASIL PESTO, FIOR DI LATTE, EGGPLANT, CHILLI, FRESH BASIL AND BUFFALO MOZZARELLA (MEAT SUGGESTION: ADD PROSCIUTTO OR PORK SAUSAGE \$2) | 20 | 24 |

DESSERTS

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| FLOURLESS NEAPOLITAN CHOCOLATE CAKE SERVED WITH CREME ANGLAISE AND BLOOD ORANGE GELATO | 13.5 |
| TIRAMISU HOMEMADE TIRAMISU MADE WITH SAVOIARDI BISCUITS DIPPED IN COFFEE AND MARSALA WITH LAYERS OF MASCARPONE AND EGG CREAM, TOPPED WITH COCOA POWDER AND WHITE CHOCOLATE CHIPS | 10.5 |
| SICILIAN CANNOLI TRADITIONAL SICILIAN CANNOLI FILLED WITH SWEET RICOTTA, DIPPED IN PISTACHIO. OPTIONAL NUTELLA DIPPING SAUCE (\$0.5) | 5.5 |
| VANILLA PANACOTTA (GF) SERVED WITH A MIXED BERRY COULIS | 12.5 |
| AFFOGATO AL CAFFE VANILLA BEANS GELATO, ESPRESSO SHOT COFFEE, BISCOTTI. ADD YOUR CHOICE OF LIQUOR (\$5) | 8 |
| NUTELLA CALZONE (VEGAN OPTIONAL) SERVED WITH VANILLA ICE CREAM | 9.9 |
| DARK CHOCOLATE CALZONE (VEGAN OPTIONAL) SERVED WITH VANILLA ICE CREAM | 9.9 |
| WHITE CHOC & STRAWBERRY PIZZA SERVED WITH VANILLA ICE CREAM | 10.9 |
| BOCA'S CHOCOLATE ICE CREAM TARTUFO (VEGAN) SERVED WITH BERRIES | 14.9 |

DRINKS

BEERS & CIDERS

CRAFT BEERS (330ML)

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| FURPHY CRAFT BEER, REFRESHING ALE, VIC PORTER, MELBOURNE | 10 |
| JAMES SQUIRES "JACK OF SPADES" | 10 |

INTERNATIONAL BEERS (330ML)

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| PERONI NASTRO AZZURRO, LAGER - ITALY | 9 |
| PERONI LEGGERA, LIGHT - ITALY | 7.5 |
| PERONI ROSSA, LAGER - ITALY | 8 |
| MENABREA, LAGER - ITALY | 9 |
| CORONA, LAGER - MEXICO | 8 |

CIDER (330ML)

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| SIDRO DEL BOSCO, APPLE CIDER -ITALY | 9.5 |
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WINE & SPARKLING

SPARKLING

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| RUGGERI ARGEO DOC BRUT PROSECCO VALDOBBIADENE ITALY NV | 11/55 |
| INNOCENT BYSTANDER MOSCATO 250ML YARRA VALLEY, VIC | 15.5 |

WHITE & ROSE WINE

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| ROSATA PUGLIA VERONA, ITALY 2019 | 10/48 |
| SANTA SOFIA SOAVE VENETO, ITALY 2019 | 55 |
| CHISTMONT RIESLING KING VALLEY, VIC 2019 | 9/45 |
| TENUTA MACCAN PINOT GRIGIO DELLE VENEZIE DOC FRIULI ITALY, 2020 | 10.5/50 |
| 3 TALES SAUVIGNON BLANC AVAILABLE ON TAP MARLBOROUGH, NZ | 8/26 (500ML CARAFE) |

RED WINE

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| LA CASA SANGIOVESE/MERLOT/CAB SAUV KING VALLEY, VIC 2017 | 9/45 |
| CHIANTI DOCG "GOVERNO" CECCHI TUSCANY ITALY, 2016 | 10.5/50 |
| NERO D'AVOLA SICILY ITALY, 2018 | 11/55 |
| TORZI MATTHEWS 'DJ' BAROSSA VALLEY SA, 2018 | 10.5/50 |
| REGION RESERVE PINOT NOIR AVAILABLE ON TAP YARRA VALLEY | 8/26 (500ML CARAFE) |

\$9 CORKAGE FEE FOR EACH BYO BOTTLE (WINE ONLY)
PLEASE NOTE FROM TIME TO TIME VINTAGES MAY VARY

COCKTAILS & APERITIVI

SPRITZ

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| CLASSIC SPRITZ CHOICE OF APEROL OR BITTER CAMPARI, RUGGERI DOC PROSECCO AND A SPLASH OF SODA WATER | 15 |
| HUGO'S ST GERMAN ELDERFLOWER LIQUEUR, RUGGERI PROSECCO DOC, NOILLY PRAT DRY VERMOUTH, SODA WATER, FRESH MINT AND GREEN APPLE | 15 |

APERITIVI

SERVED EITHER ON THE ROCKS, WITH SODA, OR SOFT DRINK

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| CAMPARI ITALY | 10.5 |
| APEROL ITALY | 10.5 |
| MARTINI ROSSO ITALY | 10.5 |
| MARTINI BIANCO ITALY | 10.5 |
| NOILLY PRAT DRY VERMOUTH FRANCE | 10.5 |

CLASSIC COCKTAILS

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| CLASSIC MARTINI NOILLY PRAT DRY VERMOUTH, BOMBAY SAPPHIRE LONDON DRY GIN, CHOICE OF LEMON TWIST OR OLIVE | 17 |
| WOODFIRE NEGRONI BLACK BOTTLE BRANDY, BITTER CAMPARI AND BOMBAY SAPPHIRE LONDON DRY | 17 |
| PIMM'S CUP PIMM'S NO. 1, CUCUMBER, ORANGE, LEMON, LIME, STRAWBERRY, MINT AND YOUR CHOICE OF LEMONADE OR DRY GINGER ALE | 15 |
| CLASSIC MOJITO BACARDI WHITE RUM, FRESH LIME, FRESH MINT, SUGAR AND SODA WATER | 17 |
| FULL MONTE AMARO MONTENEGRO, MAKER'S MARK BOURBON, ORANGE TWIST AND DASH OF ANGOSTURA BITTERS | 17 |

WOODFIRE'S COCKTAILS

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| MOSCOW MULE ABSOLUT VODKA, LIME JUICE AND GINGER ALE | 17 |
| SUMMER MELON ABSOLUT VODKA, WATERMELON SYRUP, LEMON, AND SUGAR | 17 |
| WOODFIRE ESPRESSO MARTINI WHITE CHOCOLATE AND VANILLA LIQUEUR, KAHLUA, DOUBLE ESPRESSO AND CINNAMON POWDER | 17 |
| MAMA MIA VODKA, ST GERMAIN, PASSIONFRUIT PULP AND LIME SUGAR SYRUP | 17 |

SPIRITS

WHISKEY

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| JACK DANIELS | 10 |
| JOHNNIE WALKER BLACK LABEL | 10 |
| MAKER'S MARK BOURBON WHISKEY KENTUCKY USA | 11 |
| CANADIAN CLUB WHISKEY CANADA | 9.5 |
| JOHNNIE WALKER BLUE LABEL SCOTCH WHISKY SCOTLAND | 20 |

VODKA, GIN & RUM

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| ABSOLUT VODKA | 10 |
| BOMBAY SAPPHIRE GIN | 10 |
| HENDRICK'S GIN SCOTLAND | 12 |
| BACARDI SUPERIOR WHITE RUM PUERTO RICO | 10 |
| CAPTAIN MORGAN ORIGINAL SPICED RUM JAMAICA | 11 |

MOCKTAILS

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| FRUITY MOCKTAIL MIXED TROPICAL JUICES WITH A DASH OF RASPBERRY CORDIAL | 8 |
| VIRGIN STRAWBERRY MOJITO STRAWBERRY SYRUP, FRESH LIME JUICE, SUGAR SYRUP AND SODA WATER | 8 |
| COOL PASSION TROPICAL JUICE, PASSIONFRUIT PULP AND LEMONADE | 8 |

AFTER DINNER

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| AMARO MONTENEGRO ITALY | 9 |
| AMARO AVERNA ITALY | 9 |
| FERNET BRANCA ITALY | 9 |
| AMARETTO DI SARONNO ITALY | 9 |
| IL MOSCATO DI NONINO GRAPPA ITALY | 10 |
| SAMBUCA MOLINARI ITALY | 9 |
| FRANGELICO ITALY | 9 |
| KAHLUA MEXICO | 8 |
| LIMONCELLO ITALY | 9 |

BIBITE & CAFFE

SOFT DRINKS

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| BOTTOMLESS GLASS PUREZZA SPARKLING WATER | 3.5 (PP) |
| COKE / COKE ZERO / LEMONADE | 4 |
| LIMONATA - ARANCIATA BY PAULETTI | 5 |
| ARANCIATA ROSSA BY SAN PELLEGRINO | 5 |
| CHINOTTO BY LAURISIA | 5 |
| TONIC WATER / GINGER ALE BY CAPI | 4.5 |
| LEMON LIME BITTERS | 4.5 |
| ORANGE JUICE/ APPLE JUICE | 4 |
| RASPBERRY LEMONADE | 4.5 |
| BUNDABERG GINGER BEER | 6 |

COFFEE BY LOCALE

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| SHORT BLACK / SHORT MACCHIATO | 3.5 |
| DOUBLE ESPRESSO / LONG MACCHIATO | 4 |
| FLAT WHITE / CAPPUCCINO / LATTE | 4 |
| BONSOY / ALMOND BREEZE | 0.5 |
| ICED LATTE WITH VANILLA ICE CREAM | 7 |
| DECAF OPTION | 0.5 |

TEA BY T-BAR

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| ENGLISH BREAKFAST / EARL GREY / GINGER LEMONGRASS | 4.5 |
| PEPPERMINT / GREEN / CAMOMILE | 4.5 |

CHAI BY CALMA SUTRA

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| SOY / FULL CREAM | 5 |
| HOT CHOCOLATE | |
| HOT CHOCOLATE | 5 |
| ITALIAN HOT CHOCOLATE BY CIOBAR | 5.5 |
| WHIPPED CREAM OPTIONAL | |
| ICED CHOCOLATE | 7 |

