TAKEAWAY





PLEASE NOTE THERE IS A 1.5% SURCHARGE FOR CREDIT CARDS SORRY WE CAN'T SPLIT BILLS

A 10% SUNDAY & 15% PUBLIC HOLIDAY SURCHARGE WILL APPLY

ENTREE

MEAT BALLS 18 ANGUS BEEF MINCED BRAISED IN NAPOLI SAUCE WOODFIRE OLIVES (V) 13 MIXED ITALIAN OLIVES BAKED IN OUR OVEN SERVED WITH FRESHLY BAKED BREAD MOZZARELLA STICKS 17 SERVED WITH SWEET CHILLI MAYO TRADITIONAL ARANCINI (3) 18 ARBORIO RICE MIX BOLOGNESE SAUCE STUFF WITH PEAS AND CHEESE SERVED WITH AIOLI SAUCE. POLENTA CHIPS (V) 1.8 SERVED WITH TOMATO RELISH

MAINS

CALAMARI FRITTI (GFO)

FRIED CALAMARI DUSTED WITH LEMON AND PEPPER SERVED WITH CHIPS AND SALAD WITH TARTE SAUCE.

ITALIAN CHICKEN PARMIGIANA

CHICKEN SCHNITZEL TOPPED WITH NAPOLI SAUCE, MOZZARELLA CHEESE, PROSCIUTTO, BUFFALO MOZZARELLA SERVED WITH CHIPS AND SALAD.

KIDS MENU

CHICKEN	SCHNITZEL	17
CHICKEN SCHNITZEL	SERVED WITH CHIPS AND TOMATO SAUCE	

PENNE PASTA WITH CHOICE OF SAUCE 14

NAPOLI/ BOLOGNESE/ BUTTER/ PLAIN

PASTA & RISOTTO

MOST COMBINATIONS ARE AVAILABLE AS GLUTEN FREE PASTA

30

31

31

31

37.5

35

32

34

30

31.5

30.5

31.5

35

36

35

FETTU	CCI	ΝI	BOLO	GNI	ES	E	
FETTUCCINI	SERVED V	WITH	BOLOGNESE	SAUCE	AND	PARMESAN	CHEESE

FETTUCCINI CARBONARA

TOASTED FLAT PANCETTA, ONION, GARLIC WITH CREAMY EGG SAUCE PENNE AMATRICIANA

TOASTED PANCETTA,ONION,GARLIC,CHILLI,OLIVES,NAPOLI SAUCE
GARNISH WITH SHAVED PARMESAN AND PARSLEY

PENNE CREAMY MUSHROOM

ONION, GARLIC, MUSHROOM, CREAM AND SHAVED PARMESAN.

LINGUINE MARINARA

SELECTION OF SEAFOOD COOKED WITH GARLIC, CHILLI, CHERRY
TOMATOES BUTTER AND WHITE WINE SAUCE GARNISH WITH PARSLEY.
OPTIONAL PESCATORE AND MAPOLI SAUCE EXTRA \$1.5

LINGUINE GAMBERI

PRAWNS TOASTED WITH GARLIC CHILLI, CHERRY TOMATOES, ROQUETTE, BUTTER AND WHITE WINE DRIZZLED WITH EVOO

BEEF RAVIOLI

BEEF RAVIOLI SERVED WITH CREAMY MUSHROOM SAUCE.

MUSHROOM RISOTTO (VO) (GF)

RISOTTO WITH MUSHROOM, FINISHED WITH PARMESAN CHEESE OPTIONAL: ADD CHICKEN \$6

PUMPKIN RICOTTA RAVIOLI

PUMPKIN RICOTTA RAVIOLI SERVED WITH PUMPKIN PUREE, TOUCH OF CREAM AND PESTO SAUCE AND PINE NUTS.

LASAGNE

BAKED PASTA SHEETS WITH LAYERS OF BOLOGNESE, BECHAMEL SAUCE AND MOZZARELLA AND PARMESAN CHEESE

GNOCCHI BAR

(GLUTEN FREE GNOCCHI SA)

HOME-MADE GNOCCHI WITH YOUR
CHOICE OF THE FOLLOWING:

HOMEMADE PESTO

SERVED WITH PESTO. TOUCH OF CREAM AND GARNISH WITH PARMESAN

CHEESE NAPOLI SAUCE (VO)

SERVED WITH NAPOLI SAUCE, PARMESAN CHEESE AND GARNISH WITH PARSIEY

BOLOGNESE

FUNGHI MUSHROOM

SERVED WITH BOLOGNESE SAUCE ,PARMESAN CHEESE AND GARNISH WITH PARSLEY

LAMB RAGU SERVED WITH SLOW COOKED LAMB RAGU SAUCE, TOPPED WITH

32

PARSLEY AND PARMESAN CHEESE

GAMBFRI

PRAWNS TOASTED WITH ZUCCHINI, CHERRY TOMATOES, GARLIC

PRAWNS TOASTED WITH ZUCCHINI, CHERRY TOMATOES, GARLIC AND CHILLI

TOASTED GNOCCHI WITH ASSORTED MUSHOOMS, TOUCH OF CREAM AND SHAVED PARMESAN CHEESE.

PIZZAS

MEAT & CHICKEN PIZZA

CALZONE SALAMI POMODORO BASE, NDUJA, SALAMI	M 22.5	L 26.5
ROASTED LAMB BIANCO BASE, SLOW COOKED LAMB, FIOR DI LATTE, RED ONION, RED PEPPER, FETTA, ROQUETTE AND TZATZIKI SAUCE	22.5	26.5
TIRRENO POMODORO BASE, FIOR DI LATTE, BUFFALO MOZZARELLA, ROQUETTE, PROSCIUTTO	23.5	27.5
CALABRESE BIANCO BASE, NDUJA SALAMI, CALABRESE SALAMI, FIOR DI LATTE, LIGURIAN OLIVES AND GRANA PADANO	22.5	26.5
ITALIAN CAPRICIOSA POMODORO BASE, FIOR DI LATTE, MUSHROOMS, LEG HAM, LIGURIAN OLIVES AND MARINATED ARTICHOKES	22.5	26.5
PORCO PORCINI BIANCO BASE, TRUFFLE OIL, FIOR DI LATTE, ITALIAN PORK SAUSAGE, PROSCIUTTO AND PORCINI MUSHROOMS (TRY WITH A NAPOLI BASE)	22.5	26.5
MACELLAIO POMODORO BASE, CALABRESE SALAMI, PORK SAUSAGE, FOIR DI LATTE LEG HAM, SALSA VERDE AND GRANA PADANO	22.5	26.5
TROPICAL SAN MARZANO TOMATOES, MOZZARELLA, LEG HAM AND PINEAPPLE	22.5	26.5
CHICKEN PERI PERI MARINATED CHICKEN, RED ONION, CAPSICUM, CHILLI, FIOR DI LATE AND PERI PERI MAYONNAISE	22.5	26.5
MEXICANA POMODORO BASE, SALAMI, RED ONION, ROAST CAPSICUM, FRESH CHILLI AND OREGANO	22.5	26.5
RUSTICA POMODORO BASE, FIOR DI LATTE, POTATO, PANCETTA, RED ONION AND ROSEMARY	22.5	26.5

SEAFOOD PIZZA

PRAWNS PIZZA	М	L
BIANCO BASE, KING PRAWNS, CHERRY TOMATOES, GARLIC,	24.9	28.9
FIOR DI LATTE, ZUCCHINI, CHILLI AND GRANA PADANO		
MARINARA PIZZA POMODORO BASE, FIOR DI LATTE, A SELECTION OF SEAFOOD AND		32
HINT OF GARLIC AND CHILLI.		

GLUTEN FREE PIZZA AVAILABLE

* GLUTEN FREE PIZZA AVAILABLE FOR SAME AS LARGE SIZE VEGAN CHEESE \$3

PLEASE NOTE WE DO NOT DO HALF HALF PIZZAS

VEGETARIAN PIZZA

VEGAN CHEESE \$3	M 15	L 19
GARLIC FIZZA GARLIC OIL, HERBS, FIOR DI LATTE	15	19
MARGHERITA POMODORO BASE, FIOR DI LATTE AND BASIL (SUGGESTION: ADD BUFFALO MOZZARELLA \$4)	19	23
ORTOLANA POMODORO BASE, FIOR DI LATTE, ROAST PUMPKIN, EGGPLANT, ZUCCHINI, ROAST CAPSICUM AND FETTA	22.5	26.5
TARTUFO 2 ROASTED POTATOES, FIOR DI LATTE, ONION, MIXED HERBS, GRANA PADANO AND TRUFFLE OIL	22.5	26.5
MUSHROOM TRUFFLE SAUCE, FIELD MUSHROOMS, PORCINI MUSHROOMS, FIOR DI LATTE AND GRANA PADANO (MEAT SUGGESTION: ADD PROSCIUTTO \$4)	22.5	26.5
BASIL AND FRIENDS 2 BASIL PESTO, FIOR DI LATTE, EGGPLANT, CHILLI, FRESH BASIL AND BUFFALO MOZZARELLA (MEAT SUGGESTION: ADD PROSCIUTTO OR PORK SAUSAGE \$4)	22.5	26.5
CAPRESE BASIL PESTO SAUCE, FIOR DI LATTE, CHERRY TOMATOES, BUFFALO MOZZARELLA CHEESE AND EVOO (MEAT SUGGESTION: ADD PROSCIUTTO \$4)	22.5	26.5
SIDES & SALAD		
GARDEN SALAD MIX LEAVES TOMATO WEDGES ,CUCUMBER, OLIVES AND DRESSED WITH LEMON OLIVE OIL		13.5

BROCCOLINI

17

12

18

29

TOASTED WITH CHILLI, GARLIC AND TOPPED WITH FETA AND TOASTED

ALMONDS.

CHIPS

POTATO CHIPS SERVED WITH TOMATO SAUCE

WOODFIRED BREAD

INSALATA AGRODOLCE ROQUETTE SALAD, PEAR, SHAVED PARMESAN, BALSAMIC AND HONEY DRESSING

CHICKEN BEETROOT SALAD

CHAR-GRILLED TENDERLOIN CHICKEN SERVED WITH BABY COS LETTUCE, BEETROOT, HONEY CARROTS, BABY ONIONS COOKED IN BALSAMIC VINAGER AND TOUCH OF HONEY BALSAMIC DRESSING.



