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

ARANCINI AI FUNGHI (3) (VG) ABBORIO RICE AND MUSHROOM, BLACK TRUFFLE SERVED WITH SOY AIOLI SAUCE.	17
EGGPLANT CHIPS	15
PANKO CRUMBED EGGPLANT CHIPS SERVED WITH SWEET CHILLI MAYO	
WOODFIRE OLIVES (V) MIXED ITALIAN OLIVES BAKED IN OUR OVEN SERVED WITH	12
FRESHLY BAKED BREAD.	16
POLENTA CHIPS (V)	
SERVED WITH TOMATO RELISH	15
CALAMARI FRITTI (GFO) FRIED CALAMARI DUSTED WITH LEMON AND PEPPER SERVED WITH	
LEMON WEDGE AND TARTARE SAUCE	1.7
TRIO DIPS SELECTION OF DIPS SERVED WITH MOODFIRE BREAD	

MAINS

CHICKEN SCHNITZEL MUSHROOM SAUCE CHICKEN SCHNITZEL SERVED WITH CHIPS, SALAD AND MUSHROOM SAUCE. CALAMARI FRITTI (GFO) FRIED CALAMARI DUSTED WITH LENON AND PEPPER SERVED WITH CHIPS AND SALAD WITH TARRAE SAUCE	28
ITALIAN CHICKEN PARMIGIANA CHICKEN SCHUITZEL TOPPED WITH NAPOLI SAUCE, MOZZARELLA CHEESE, PROSCIUTTO, BUFFALO MOZZARELLA SERVED WITH CHIPS AND SALAD.	30

MUSSELS TOSSED WITH ONION, GARLIC, CHILLI , TOMATOES AND TOUCH OF NAPOLI SAUCE SERVED WITH WOODFIRED BREAD.

KIDS MENU

CHICKEN SCHNITZEL

CHILLI MUSSELS

	Τ,
CHICKEN SCHNITZEL SERVED WITH CHIPS AND TOMATO SAUCE	
RIGATONI PASTA WITH CHOICE OF SAUCE	1
NAPOLI/ BOLOGNESE/ BUTTER/ PLAIN	

PASTA & RISOTTO

MOST COMBINATIONS ARE AVAILABLE AS GLUTEN FREE PASTA

	TELAGE GIERK TO OUR TRIENDET GIATT	
	ETTUCCINI BOLOGNESE TTUCCINI SERVED WITH BOLOGNESE SAUCE AND PARMESAN CHEESE	28
	ETTUCCINI CARBONARA ASTED FLAT PANCETTA, ONION, GARLIC WITH CREAMY EGG SAUCE	31
TOA	IGATONI AMATRICIANA ASTED PANCETTA, ONION, GARLIC, CHILLI, OLIVES, NAPOLI SAUCE RNISH WITH SHAVED PARMESAN AND PARSLEY	31
	IGATONI CREAMY MUSHROOM ION, GARLIC, MUSHROOMS, CREAM, SPINACH AND SHAVED PARMESAN	31
SEL	INGUINE MARINARA LECTION OF SEAFOOD COOKED WITH GARLIC, CHILLI, CHERRY MATOES BUTTER AND WHITE WINE SAUCE GARNISH WITH PARSLEY. TIONAL: PESCATORE AND NAPOLI SAUCE	37
PRA	INGUINE GAMBERI ANNS TOASTED WITH GARLIC CHILLI, CHERRY TOMATOES, ROQUETTE, TTER AND WHITE WINE DRIZZLED WITH EVOO	35
SER	IGATONI LAMB RAGU RVED WITH SLOW COOKED LAMB RAGU SAUCE, TOPPED WITH PARSLEY D PARMESAN CHEESE.	34
RIS	USHROOM RISOTTO (VO) (GF) SOTTO COOKED WITH MUSHROOM, SPINACH AND FINISHED WITH RMESAN CHEESE OPTIONAL: ADD CHICKEN \$6	32
PUM	OME-MADE PUMPKIN RICOTTA RAVIOLI MPKIN RICOTTA RAVIOLI SERVED WITH PUMPKIN PUREE, TOUCH OF EAM AND PESTO SAUCE AND PINE NUTS.	32
BAK	ASAGNE KED PASTA SHEETS WITH LAYERS OF BOLOGNESE, BECHAMEL SAUCE D MOZZARELLA AND PARMESAN CHEESE	30

GNOCCHI BAR

NAPOLI SAUCE (VO	o)
SERVED WITH PESTO, TOUCH OF C	REAM AND GARNISH WITH PARMESAN
HOMEMADE PESTO	
GLUTEN FREE GNOCCHI \$4)	HOICE OF THE FOLLOWING:

31.5

30.5

31.5

SERVED WITH NAPOLI SAUCE, PARMESAN CHEESE AND GARNISH WITH PARSI FY **BOLOGNESE**

SERVED WITH BOLOGNESE SAUCE , PARMESAN CHEESE AND GARNISH WITH PARSLEY

PIZZAS

MEAT & CHICKEN PIZZA

	М	L
CALZONE SALAMI POMODORO BASE, NDUJA, SALAMI, FIOR DI LATTE	22.5	26.5
ROASTED LAMB BIANCO BASE, SLOW COOKED LAMB, FIOR DI LATTE, RED ONION, RED PEPPER, FETTA, ROQUETTE AND TZATZIKI SAUCE	23.5	27.5
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, FIOR DI LATTE	22.5	26.5
RUSTICA POMODORO BASE, FIOR DI LATTE, POTATO, PANCETTA, RED ONION AND ROSEMARY	22.5	26.5

SEAFOOD PIZZA

PRAWNS PIZZA		-
BIANCO BASE, KING PRAWNS, CHERRY TOMATOES, GARL	IC, 24.9	28.9
FIOR DI LATTE, ZUCCHINI, CHILLI AND GRANA PADAN	0	
MARINARA PIZZA		
POMODORO BASE, FIOR DI LATTE, A SELECTION OF SE	AFOOD 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	м	1
GARLIC PIZZA GARLIC OIL, HERBS, FIOR DI LATTE	15	_
MARGHERITA	19	23
POMODORO BASE, FIOR DI LATTE AND BASIL (SUGGESTION: ADD BUFFALO MOZZARELLA \$4)		
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	22.5	26.5
(MEAT SUGGESTION: ADD PROSCIUTTO \$4) BASIL AND FRIENDS 2 BASIL PESTO, FIOR DI LATTE, EGGPLANT, CHILLI, FRESH BASIL AND BUFFAID MOTZAFFILA	22.5	26.5
(MEAT SUGGESTION: ADD PROSCIUTTO OR PORK SAUSAGE \$4)	00.5	05.5
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	12
BROCCOLINI TOASTED WITH CHILLI, GARLIC AND TOPPED WITH FETA AND TOASTED ALMONDS	16
CHIPS POTATO CHIPS SERVED WITH TOMATO SAUCE	12
WOODFIRED BREAD	6
INSALATA AGRODOLCE ROQUETTE SALAD, PEAR, SHAVED PARMESAN, BALSAMIC AND HONEY DRESSING	16
MEDITERRANEAN CHICKEN SALAD MIXED LETTUCE, CHERRY TOMATOES, CUCUMBER, RED ONION, OLIVES, FETA CHEESE AND GRILLED CHICKEN BREAST WITH LEMON MUSTARD DRESSING	28
SICILIAN SEAFOOD SALAD SELECTION OF SEAFOOD TOSSED WITH GARLIC AND TOUCH OF CHILLI ON BED OF MIXED SALAD, OLIVES, RED ONION WITH LEMON MUSTARD DRESSING.	30
CAPRESE SALAD FRESH SLICED TOMATOES WITH BUFFALO MOZZARELLA CHESSE, BASIL	18



AND EXTRA VIRGIN OLIVE OIL.