

ANTIPASTI

House baked garlic and rosemary fornarina (flat focaccia) with smoked salt <i>"Del Boccia" hand-made butter (df on req)</i>	11
Mount Zero olives	10
Arancini <i>Carnaroli rice, broccoli rabe, house-dried tomato, fresh chilli, smoked scamorza, black garlic aioli, Grana Padano</i>	7(ea)
Ocean trout gravlax (gf, df) <i>Beetroot marinated ocean trout, pickled fennel, mandarin, caperberries powder, dill</i>	27
Calamari (df) <i>Crispy calamari, wild rocket, aioli, fresh lemon</i>	28
Burrata (gf) <i>Burrata cheese, heirloom tomato sauce-vierge, fresh basil, Modena balsamic reduction (suggested with Fornarina)</i>	24
Vitello Tonnato (df, gf) <i>Slow-cooked finely sliced veal girello, tuna sauce, crispy capers</i>	27
Tagliere della Casa <i>Prosciutto di Parma, stracciatella cheese, gnocco fritto (fried dough)</i>	33

HAND-MADE PASTA

Squid ink spaghetti (df) <i>Tiger prawns, cuttlefish, bisque, bottarga</i>	38
Tagliatelle <i>wild mushroom and Porcini ragu, thyme, truffle pecorino cheese</i>	34
Tortelli alla Norma <i>fresh ricotta & roasted eggplant filled pasta, cherry tomato sugo, basil butter, salted ricotta</i>	36
Gnocchi <i>Slow cooked lamb shoulder ragu, Grana Padano</i>	36

SECONDI

Wild Barramundi fillet (gf, df on req) <i>Apulian minted zucchini, puttanesca tomato veloute', parsnip crisps</i>	39
Il Pollo (gf, df on req) <i>Slow roasted free-range chicken breast, caponata, fresh stracciatella, crispy pancetta</i>	37
Guancia Brasata (gf) <i>18 hour beef cheek, silken potatoes, witlof, roasted macadamia, salmoriglio</i>	39

CONTORNI

Broccolini <i>Almond, chilli and garlic pane fritto (crunchy bread crumbs)</i>	15
Patatine fritte (fries) <i>Aioli</i>	12
Garden salad <i>Modena balsamic vinaigrette</i>	10

MENU BAMBINI

Butter and Parmigiano pasta	15
Napoli and Parmigiano pasta	15
Chicken cotoletta (schnitzel) with chips and tomato sauce	15

PIZZA!

Our pizza is made with love, Italian Petra flour and undergoes a meticulous 48 hour proving process to make the perfect pizza

CLASSIC

Margherita <i>San Marzano tomato, fior di latte mozzarella, fresh basil, E.V.O. oil (v)</i>	23
Donnie's Capricciosa <i>San Marzano tomato, fior di latte mozzarella, smoked ham, field mushrooms, kalamata olives</i>	27
Stelly's Salame <i>San Marzano tomato, fior di latte mozzarella, your choice of Tuscan style hot salami or mild</i>	26
Nino's Napoli <i>San Marzano tomato, black olives, capers, anchovies, Sicilian oregano</i>	25
Viv's Prosciutto <i>San Marzano tomato, fior di latte mozzarella, prosciutto di Parma, rocket, Grana padano parmesan, E.V.O. oil</i>	29

GOURMET

Arj's Margherita <i>San Marzano tomato, buffalo mozzarella, parmigiano, fresh basil, E.V.O. oil</i>	27
Matteo's Zucca <i>Matteo's potatoes- fior di latte mozzarella, provolone cheese, roasted desiree potatoes and pumpkin, red onion (add Italian fennel sausage +4)</i>	29
Roberto's Funghi <i>Fior di latte mozzarella, field mushrooms, gorgonzola cheese</i>	26
Norman's Agliosa <i>Fior di latte mozzarella, artichoke, gorgonzola, infused garlic oil (add prosciutto di Parma +5)</i>	29
Julia's Truffle <i>Fior di latte mozzarella, sauteed porcini & brown mushrooms, parmigiano, truffle paste</i>	29
Giacomo's Formaggi <i>Fior di latte mozzarella, double brie, gorgonzola, smoked scamorza (Add hot salame! + 4)</i>	29

DOLCI

Orange crème brulee (gf on req) <i>Cantucci biscotti</i>	15
Belgian chocolate fondant <i>vanilla bean gelato, Amaretti crumble, hazelnut</i>	15
Classic tiramisu <i>Coffee, savoiardi, mascarpone cream</i>	15
Affogato <i>(add your liqueur +12)</i>	8

DESSERT WINE

Huia Botrytis Riesling (Marlborough, NZ) 375ml btl	28
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