



**-Antipasto-**

Seasonal Fish Carpaccio – Seasonal fish with lemon dressing, grapefruit segments and olive oil	18
Arancini – Pizziola arancini with capsicum, dried tomato, olive and mushroom	16
Polpette– Veal and pork meatballs in Napolitana sauce	16
Salumi – Cured meat platter with provolone, marinated mushrooms and olives	16
Polpo – Pickled octopus and grilled cacciatore sausage and ciabatta	19
Carpaccio – Beef carpaccio with orange rosemary balsamic reduction, olive oil, crusted croutons and pecorino	18

**-Bruschetta-**

Pomodoro – Tomatoes, garlic and fresh basil drizzled with olive oil on charred ciabatta	11
Cucina – Bocconcini, garlic, fresh tomatoes, prosciutto and fresh basil drizzled with olive oil on charred ciabatta	14

**-Schiacciata-**

Garlic – Garlic, sea salt and rosemary	13
Pomodoro – Tomatoes, olives, bocconcini, and fresh house made pesto	15
Garlic Bread – Fresh house made garlic bread	8

**-Pasta-**

Spaghetti Meatballs – Braised veal and pork meatballs in house made sugo topped with shaved parmesan	24
Spaghetti Vongole – Sautéed local cockles, chorizo, chilli, tomatoes, herbs and olive oil	24
Aglio Olio – Vegan made spaghetti with asparagus & broccolini in a white wine, garlic and lemon sauce	20
Gnocchi Calabrese – Cacciatore sausage sautéed with olives, mushroom and spinach with a spicy house made sugo, topped with freshly shaved parmesan	25
Sausage Ragu – Diced Italian spicy sausage with pappardelle in a rich house made sugo	24
Ricotta Gnocchi – Gnocchi made from Australian ricotta in green pesto sauce, pine nuts, topped with freshly shaved parmesan	25
Pappardelle Crab – Blue swimmer crab sautéed with chilli, zucchini, tomato and olive oil, topped with fresh claw	29
White Puttanesca – Spaghetti, white anchovies, cherry tomatoes and capers tossed in a white wine sauce	24

**-Pizza-**

Tomato & Prosciutto -Marinated tomato, chilli and bocconcini, finished with slices of prosciutto and shaved parmesan	28
Cucina Speciale – Cacciatore sausage, ham, mushroom, roasted capsicum, mozzarella and kalamata olives	26
Margherita – Sliced vine-ripened tomatoes, mozzarella and fresh basil	24
Cacciatore – Cacciatore sausage, cherry tomatoes, bocconcini, basil and chilli	25
Giardino – Marinated artichoke, sun-dried tomato, bocconcini, olives, roasted capsicum and basil	26

**-Secondi-**

Duck -Confit duck leg finished with truffle oil and shaved parmesan served with a side of porcini mushrooms.	34
Seasonal Fish – Baked seasonal fish served with fennel, crispy pancetta served with a herb salad	34
Porchetta – Pork belly rolled and slow cooked, served with a butternut puree, roasted vegetables and smoked bacon jus	32
Bistecca– Coorong flat iron steak served with crushed rosemary and herbkipfler potatoes tossed with fetta, roasted onions, broccolini and red wine jus	35
Saltimbocca –Pan fried veal with prosciutto and mozzarella served with potato puree, sautéed broccolini with sage jus	32
Chargrilled Polpo – Octopus served on a fresh salad of cos, cucumber, tomato and balsamic	34

**-Risotto-**

Garden – Roasted vegetables and spinach risotto finished with olive oil and shaved parmesan	25
Granchio– Fresh blue swimmer crab, peppercorn, pea, cherry tomato, topped with fresh claw	29

**-Contorni-**

Roasted seasonal vegetables	10
Kipfler potato chips with aioli	9
Rocket, pear and walnut salad with balsamic and olive oil	10
Mixed Garden salad	10
Panzanella and crispy pancetta salad	15