

PANE & PIZZA BIANCA (BREAD & FLATBREAD)

Tomato Bruschetta (V)	15.5
Tomato, Wairiri buffalo mozzarella, red onion, basil, extra virgin olive oil, balsamic reduction.	
Rosemary & Sea Salt Focaccia (V)	14
Extra virgin olive oil, Giusti aged balsamic vinegar, pesto.	
Woodfired Garlic Flatbread (V)	14
Garlic, rosemary, sea salt, parmesan.	
Woodfired Pesto Flatbread (V)	14
Basil pesto, fresh chilli, parmesan.	
Woodfired Onion & Feta Flatbread (V)	14
Caramelized onion, feta.	

PRIMI PIATTI (STARTERS)

Olive Marinate (V)	10
Selection of olives marinated with fennel, garlic, orange and rosemary.	
Salumi Plate	25
Prosciutto, sopressa salami, pickles, warm Focaccia.	
Polenta Fries (V)	10
Parmesan, rosemary, black garlic aioli.	
Arancini (V)	18.5
Mushroom, spinach and taleggio, crumbed and lightly fried, tomato chutney.	
Calamari	21
Sea salt, cracked black pepper and chilli spiced, smoked red pepper mayonnaise, basil oil.	
Gamberi All'aglio	21
Garlic prawns, fennel, tomato, chilli and basil, ciabatta, grilled lemon.	
Crocchetta	18.5
Ham and fontina cheese, salsa verde, black garlic aioli.	
Chicken Wings Scarpariello	16.5
Lemon garlic and herb infused chicken wings, oven roasted, zesty sweet and sour sauce.	

I CONTORNI (FOR THE TABLE)

Duck Fat Roast Potatoes	10
Rosemary, sea salt.	
Truffle Fries (V)	11
Parmesan, truffle oil, smoked garlic aioli.	
Seasonal Greens (V)	10
Garlic, toasted almond, lemon.	
Rocket Salad	16.5
Blue cheese, honey roasted pear, walnuts.	

PIZZA PLATE SIZE IS 30CM (12 IN)

Margherita (V)	24
Napoli sauce, Wairiri buffalo mozzarella, basil.	
Porcino (V)	28.5
Portobello, porcini & button mushrooms, taleggio, mozzarella, truffle oil.	
Pepperoni	26.5
Italian pepperoni, onions, capsicum.	
San Marco	27.5
Smoked bacon, garlic, tomatoes, black olives, bocconcini, fresh chilli, basil.	
Diavola	26.5
Hot sopressa salami, cherry tomatoes, fresh chilli, buffalo mozzarella, fresh basil.	
Porchetta	28.5
Marinated smoked pork, red onions, green peppers, bocconcini, cherry tomatoes, chilli, fresh lime.	
Molto Carne	27.5
Italian sausages, salami, Italian style bacon, tomatoes, mushrooms, black olives.	
Gamberetti	29.5
Prawns, prosciutto, spinach, red capsicum, cherry tomatoes, chilli.	
Piccante	26.5
Wood fire roasted chicken, caramelised onion, spinach, mushroom, pinenuts, olive oil, shaved parmesan.	
Capra	28.5
Sopressa salami, smoked mushrooms, cherry tomatoes, onion jam, goats cheese, baby spinach on a garlic parmesan base.	
Genovese	27.5
Basil pesto, wood fire roasted chicken, pumpkin, brie, red onion, spinach.	
Calzone	28.5
Pork & fennel meatballs, tomato, basil, red onion, chilli, mozzarella.	

PIZZA EXTRAS:

• Go gluten free base	PER PIZZA +3
• Half and half	PER PIZZA +2
• Additional Toppings	PER TOPPING +3

PASTA PLATE SIZE IS 30CM (12 IN)

Linguine Pesto (V)	25
Basil pesto, pinenuts, cream sauce.	
Add chicken breast	+5
Polpettine Di Maiale E Finocchi	26.5
Spaghetti, pork and fennel meat balls, roast garlic, sundried tomatoes and spinach, cream or tomato & herb napoletana sauce.	
Fettuccine Apollo	26.5
Smoked chicken, bacon, onions and mushrooms with a touch of chilli. Cream or tomato and herb napoletana sauce.	
Rigatoni Zucca Arrostita E Pollo Affumicato	25.5
Roast pumpkin, smoked chicken, spinach, roast garlic, cream sauce, sundried tomato pesto.	
Linguine Marinara	26.5
Selection of seafood, basil, lemon infused olive oil or tomato and herb napoletana sauce.	
Ravioli (V)	27.5
Mushroom ragu, rosemary, roast garlic, extra virgin olive oil, pecorino.	
Rigatoni Cardinale	26.5
Chicken breast, sundried tomato pesto, spring onions, parsley, cream sauce.	
Linguine Carbonara	25.5
Streaky bacon, mushrooms tossed with egg, parmesan cream sauce, truffle oil.	
Spaghetti Bolognese	25.5
Traditional ragu of ground beef and pork, red wine, herbs and tomatoes, parmesan.	
Bucatini All Arrabbiata	25.5
Smoked bacon, chilli, garlic, basil, tomato and herb napoletana sauce.	
Pappardelle Al Ragu Di Guanciale	26.5
Beef cheek ragu, slow braised with red wine, garlic and vegetables	
Cannelloni (V)	25
Spinach, mushroom and ricotta, tomato herb napoletana sauce, sundried tomato pesto.	
Lasagne Al Forno	27.5
Ground beef and pork ragu with tomato, garlic and herbs, béchamel, tomato napoletana sauce, parmesan, basil pesto, focaccia.	

PASTA EXTRAS:

• Go gluten free Pasta	+3
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SECONDI (MAINS)

Gnocchi (V)	25
Potato and parmesan gnocchi, eggplant, zucchini, roast garlic, red peppers and spinach in a roast tomato sauce. Topped with mozzarella and oven baked.	
Caesar Salad	21
Romaine lettuce, crispy bacon, anchovies, soft poached egg, parmesan, garlic croutons, anchovy dressing.	
Add chicken breast	+7
Chicken Parmigiana	33
Chicken breast coated with herb crumbs, tomato napoletana sauce, fior di latte mozzarella, duck fat potatoes, greens.	
Canterbury Angus Ribeye	46
300g, grass fed, aged 21 days. Duck fat roasted potatoes, garlic & thyme portobello mushrooms, broccolini, brandy green peppercorn jus.	
Lamb Kidneys	27.5
Lamb kidneys, garlic, field mushrooms, bacon, tomato cream sauce, spring onion mash, ciabatta, tomato chutney.	
Risotto (V)	26.5
Creamy pea, mint and zucchini, pecorino, extra virgin olive oil.	

DESSERT

ALL OUR DESSERTS ARE MADE HERE ON THE PREMISES

Tiramisu	16.5
The Italian pick me up cake. Coffee marsala soaked sponge fingers, housemade mascarpone, espresso coffee reduction.	
Valentino Al Cioccolato (GF)	16.5
Rich dark chocolate cake, chocolate mousse, raspberry and white chocolate ice-cream.	
Vanilla Bean Panna Cotta	16.5
Red wine poached pear, shortbread crumb.	
Affogato	8
Espresso shot with vanilla bean ice-cream	
Add your choice of liqueur	16.5
Chocolate Rum Truffles (GF)	4 EACH
Formaggio	20
Taleggio and gorgonzola cheeses, quince paste, walnuts, crackers.	

(V) = Vegetarian

Please advise your waitperson of any food allergies or special requests.