

Cicchetti

Sicilian and Cerignola Olives-Garlic-Oregano (V,GF)	8
Garlic Bread (V)	8
Bruschetta-Tomato-Onion-Basil (V)	14
Bruschetta-Eggplant-Zucchini-Mushroom-Goats Cheese (V)	14

Antipasti

Calamari-Aioli (GF)	21
Mussels- Garlic-Tomato-Chilli-White Wine-Crusty Bread	24
Scallops-Pea Puree-Crispy Prosciutto (GF)	24
Tiger Prawns-Tomato-Chilli-Italian Herbs-Crusty Bread	25

Piatti Grandi – To Share

Zucchini Flowers-Arancini-Calamari	30
Italian Meats-Cheeses-Olives-Marinated Vegetables-Crusty Bread	32

Primi

Risotto-Scampi-Prawn-Scallop-Calamari-Mussel-Tomato-Chilli	40
Risotto-Porcini-Truffle Oil-Parmesan	28
Spaghetti-Blue Swimmer Crab-Zucchini-Tomato-Chilli*	30
Ravioli-Spinach-Ricotta-Parmesan-Cream	28
Penne-Chicken-Sun Dried Tomato-Chilli-Brandy Tomato Cream*	30
Tagliatelle-Slow Cooke Lamb Ragu*	33

*Gluten Free Pasta available - \$3 extra

Secondi

Fresh Market Fish (GF)	Market Price
Scaloppini-Lemon-White Wine-Artichoke Heart (GF)	38
Sirloin-Shoestring Fries-Mushroom Sauce (GF)	40
Spatchcock-Napoli Sauce-Broccolini (GF)	38

Contorni

Mixed Italian Salad (V,GF)	14
Rucola-Avocado-Pear-Crispy Prosciutto-Parmesan (GF)	15
Roasted Chat Potatoes-Rosemary-Sea Salt (V,GF)	12
Broccolini-Olive Oil (V,GF)	12

Bambini

Crumbed Chicken Bites with Fries	15
Fish and Chips	15
Spaghetti Bolognese	15

V – Vegetarian : GF – Gluten Free : Vegan – please ask your server

Please note: service charge of 10% applies to tables of 8 or more.