

Antipasti

Sicilian olives, marinated	9.00
Fefferoni chillies, pickled	7.00
Ox heart tomatoes, basil, EVOO and balsamic vinegar	11.00
Bull Horn peppers, fire roasted	6.00
Eggplant, roasted, capers, garlic	6.00
Anchovies, pickled onion, caper leaves	12.00
De Palma salame Ventricina	12.50
Ranger's Valley Wagyu (7+) bresaola	14.50
Prosciutto San Daniele 18 months	13.00
Mister Cannubi mortadella	10.00
Local burrata, soft curd cheese	24.00
Stracciatella, That's Amore	12.00
Parmigiano Reggiano Aged 30 months 100g	18.00
Chef's selection antipasti	22.00
Chef's selection salumi	34.00
Bruschetta, spring pea, ricotta, mint	12.00
Calamari fritti, chilli aioli	18.00
Baloney toastie, mortadella, smoked mozzarella, pickles	14.00
Arancini, mozzarella, basil	10.00

Feed me please

Express Lunch Menu	20.00
Chef's Dinner Menu – Nat's favourite dishes today	65.00

KIDS MENU

Spaghetti with tomato sauce	10.00
Lasagne	10.00
Calamari fritti and fries	10.00
Margherita - <i>San Marzano, basil, mozzarella</i>	10.00
Crumbed veal and fries	10.00
<i>All served with gelato for dessert</i>	

Pizze

Garlic - <i>garlic, parsley, mozzarella</i>	10.00
Margherita - <i>San Marzano, basil, mozzarella</i>	18.00
Carciofi - <i>Artichoke, ricotta, spinach, mozzarella</i>	18.00
Prosciutto - <i>San Marzano, prosciutto San Daniele, rocket, mozzarella</i>	24.00
Gamberi - <i>San Marzano, king prawns, chilli, lemon, mozzarella</i>	27.00
Salsiccia - <i>San Marzano, pork sausage, nduja, capsicum, mozzarella</i>	22.00
Romana - <i>San Marzano, anchovy, capers, mozzarella</i>	18.00
Carne – <i>San Marzano, salame, bresaola, porchetta, mozzarella</i>	24.00
<i>*Add buffalo mozzarella</i>	7.00

Pasta

Linguine, crab, chilli, pangrattato	28.00
Spaghetti, meatballs, my Nonna's recipe	24.00
Malloreddus, traditional Sardinian pasta, pork, fennel, ricotta	24.00
Tortellini, duck, chervil, pecorino	32.00
Lasagne, just the way my mum makes it	26.00

Secondi

Whole fish of the day, barbecued, anchovy butter	38.00
Eggplant Parmigiana	28.00
Porchetta, spit roasted pork belly, salsa verde	38.00
Cotoletta, crumbed veal cutlet, parsley, tomato, parmesan	45.00

Insalata e verdure

Radicchio, balsamic vinegar, smoked almonds	13.00
Cos, anchovy vinaigrette, herbs	13.00
Panzanella, grilled peach, stracciatella	19.00
Fries, parmesan, garlic	10.00
Broccoli, barbecued, gremolata	12.00

Dolci

Tiramisu by the scoop	12.00
Zabaglione, sour cherries, lemon gelato, crostoli	16.00
Pannacotta, berries, meringue, burnt honey	14.00
Bomboloni, passionfruit custard, Nutella	16.00
Gelato - strawberry, lemon, pistachio	9.00
<i>Add a shot of Frangelico \$7</i>	

Please Note

15% surcharge applies on public holidays.

10% surcharge applies on Sundays.

All credit card transactions incur a processing fee of 1.2%.

All EFTPOS no charge.

Dishes may contain traces of gluten and/or nuts, please advise our team of any dietary requirements.