



ENTRÉE

Garlic Bread

Garlic butter & herbs \$7

Arancini

*(3) Bolognese arancini, napolitana sauce
& shaved parmesan \$15*

Mixed Olives

Chilli, garlic, herbs & crusty bread \$9

Zuppa di Cozze

mussels, chilli, garlic, tomato sauce & Crusty Bread \$24

Garlic prawns hot pot

with olive oil garlic and Tomato sauce served with Crusty Bread \$24

Zucchini Flowers

(3) Ricotta, spinach, sundried tomatoes & aioli \$21

Caprese Salad w San Danielle Prosciutto

Tomatoes, burrata, basil, san danielle prosciutto & olive oil \$23

Calamari Calabrese

Spicy calamari, garlic, basil & sundried tomatoes \$21

Antipasto Della Casa

*Selection of cured meats, olives, provolone, arancini,
zucchini flower, caprese salad & crusty bread \$29 for 1, \$50 for 2*

Creamy Gratin Half Shell Scallops

(4) baby spinach, cherry tomato, leeks & creamy gratin \$22



PASTA

Prosciutto & Porcini Risotto

Porcini mushrooms, prosciutto, garlic & provolone \$30

Fettuccine w Crab

Olive oil, fresh herbs, garlic, chilli, crab, zucchini & cherry tomatoes \$36

Linguine Marinara

Prawns, calamari, clams, mussels, garlic and Pomodoro \$32

Spaghetti aolio Gamberitti

Prawns, olive oil, fresh herbs, garlic, chilli & cherry tomatoes \$29

Gnocchi w Truffle Bolognese

Truffle paste, Pork and veal pomodoro sauce \$27

Pumpkin, Ricotta & Amaretto Ravioli

Burnt butter, sage & parmesan \$28

MAINS

Pork Belly

12hr sous vide, crispy crackling, king brown mushrooms, cauliflower puree & jus \$35

Lamb Shank

Truffle mash, onion rings, baby spinach & jus \$32

Pinnacle Grass Fed Eye Fillet 200g

Grassfed mb+2, mash, mix mushrooms, truffle paste & jus \$39

Zuppa di Pesce

Prawns, barramundi, calamari, morton bay bug, scallops, mussels, clams, garlic in a Pomodoro sauce w crusty bread \$52

Barramundi in Crosta di Patate

Barramundi in potatoes crust with clams, cherry tomatoes and Sicilian olives \$36



SIDES

Truffle Mash Potatoes \$10

Rocket, Cherry Tomatoes, Shaved Parmesan & Balsamic Reduction \$12

Sautéed Mushrooms, butter parsley & garlic \$10

Broccolini w Garlic, Pangrattato, Chilli \$10

Chips mozzarella Truffle & Aioli \$12

BAMBINO'S \$12

Calamari Fritti & Chips

Chicken Cotoletta & Chips

Fettuccine Bolognese

Cheese Pizza



PIZZA ROSSA

Margarita

Garlic, oregano, basil, bocconcini & mozzarella **MED \$14 LG \$20**

Calabrese

Olives, anchovies & salami **MED \$18 LG \$24**

Capricciosa

Smoked ham, mushrooms, olives & artichokes **MED \$18 LG \$24**

Supreme

Mushrooms, ham, onions, capsicums, Salami, pineapple & olives **MED \$18 LG \$24**

Rucola

Bocconcini, prosciutto, rocket & shaved grana padano **MED \$20 LG \$25**

Meatlovers

Ham, salami, sausage & bacon **MED \$18 LG \$24**

Enzo

Mushrooms, zucchini, spinach, onions & olives **MED \$18 LG \$24**

Diavola

Bocconcini, spicy salami, onion, olives, roasted capsicum & chilli **MED \$18 LG \$24**

Sinopoli

Spicy salami, pepperoni, sausage, garlic, basil & chill **MED \$18 LG \$24**

PIZZA BIANCO

Salsiccia e Broccolini

Sausage, broccolini, mozzarella, garlic, chilli & provolone **MED \$18 LG \$24**

Magic Funghi

Mozzarella, garlic, mixed mushroom, herbs, shaved grana padano and truffle oil
MED \$18 LG \$24

Formaggi

Gorgonzola, provolone, bocconcini, mozzarella & parmesan **MED \$18 LG \$24**

Prawn & Burratta

Prawns, basil, garlic, zucchini, cherry tomatoes & burratta **MED \$24 LG \$30**



DESSERT

Tiramisu

Mascarpone cream, Savoiardi, espresso, Kahlua **\$13**

Chocolate Fondant

Dark Chocolate, hot & gooey **\$14**

Apple Tart

Vanilla bean custard, puff pastry, cinnamon apples
\$15

Affogato

Frangelico, espresso, ice cream **\$14**



DESSERT WINE & PORT

The Yard Botrytis Riesling

Frankland River, WA G \$15 | B \$59 375ML

Morris Rutherglen Classic Tawny Port

Rutherglen, VIC, G \$9 | B \$45 500ML

Penfolds Grandfather Port 20yo

Multi region SA G \$20

DIGESTIF

Amaro Montenegro

Double, Orange slice, ice \$16

Amaron Averna

Double, Lemon slice, ice \$16