

ANTIPASTO

Focaccia Aglio Wood-fired focaccia with olive oil & garlic	13
Add cheese	+3
Bruschetta v	17
Woodfired bread with tomato bruschetta	
Arancini Bolognese	24
Classic rice balls with slow cooked pork & beef ragu` with mozzarella cheese	
Arancini Caldi	25
Classic rice balls with 4 cheeses and Nduja with spicy blue cheese sauce	
Zucchini Flowers v	25
Filled with four cheeses & deep fried	
Calamari Fritti	25
Floured & lightly fried calamari, seasoned with salt & pepper	
Tuna Carpaccio	26
Thinly sliced tuna with a touch of chilli & soy drizzled with extra virgin olive oil, served with crostini	
Garlic Prawns	26
Shelled king prawns, sautéed in cherry tomatoes, garlic & chilli. Served with wood-fired bread	

SOMETHING TO SHARE

Prosciutto Burrata – serves 2	28
Freshly sliced Parma prosciutto & a burrata mozzarella, served with focaccia	
Tagliere La Bufala – serves 2	56
Sharing platter of prosciutto, salami, mortadella, bresaola, Italian cheeses & olives with focaccia	
Grande Tagliere – platter serves 4	120
Prosciutto, salami, mortadella, bresaola, zucchini flowers, Italian cheeses, olives, classic arancini & calamari fritti with gnocco fritto & focaccia	

FROM THE GRILL

220g Angus Fillet 100 days grain fed	55
Served with mash potato & broccolini and your choice of Pepper, Diane or Mushroom sauce	
Fish Fillet of the Day	44
On a bed of white bean puree v	

CONTORNI

Rucola Salad	18
Rocket, pear, gorgonzola salad with balsamic dressing	
Insalata Mista v	15
Mixed leaf salad, tomatoes with olive oil & balsamic dressing	
Loaded Fries v	15
Crispy shoestring fries topped with truffle aioli & grated cheese	
Fries Crispy shoestring fries	10
v = vegetarian	

PASTA

Penne Arrabbiata v	23
Penne pasta in napoletana & chilli sauce	
Tagliatelle Bolognese	28
Tagliatelle in slow cooked pork & beef ragu`	
Spaghetti Carbonara	28
Spaghetti in creamy egg sauce with crispy pancetta, pecorino cheese & cracked pepper (does not contain cream)	
Spaghetti Amatriciana	28
Spaghetti in tomato sauce with pancetta & pecorino cheese	
Linguine Gamberi	33
Linguine with cherry tomatoes, chilli and king prawns, zucchini & seafood bisque	
Linguine Granchio (Crab)	34
Linguine with blue swimmer crab, cherry tomatoes and seafood bisque	
Spaghetti Marinara	36
Spaghetti with fresh local prawns, calamari, clams, mussels, cherry tomatoes, garlic, olive oil, chilli & fresh parsley	
<i>Gluten Pasta option: Penne or Spaghetti</i>	+5

GNOCCHI Made in house

Gnocchi Napoletana v	25
Napoletana sauce	
Gnocchi Pesto v	26
Fresh basil, pine nuts, extra virgin olive oil & shaved parmesan	
Gnocchi Bolognese	28
Pork and beef slow cooked ragu	
Gnocchi ai Quattro Formaggi v	28
Creamy four cheese sauce – fontina, mascarpone, parmesan & gorgonzola	
Gnocchi La Bufala v	28
Napoletana sauce & buffalo mozzarella	
Gnocchi Burrata v	28
Napoletana sauce topped with a fresh burrata mozzarella	
Gnocchi Gorgonzola v	29
Creamy gorgonzola sauce with walnuts and radicchio	
Gnocchi Tartufo v	29
Creamy mushroom sauce with truffle paste	
Gnocchi Ragu`	33
Slow cooked beef cheek ragu` drizzled with parmesan sauce	
Gnocchi Gamberi	33
Napoletana sauce sautéed with diced fresh king prawns with cream & parsley	
Gnocchi Pescatore	36
Fresh local prawns, calamari, clams, mussels, napoletana sauce, chilli & fresh parsley	
<i>Gluten Free Gnocchi Available</i> v	+5

PIZZE ROSSE

33cm

SAN MARZANO TOMATO BASE

Margherita v	24
Fior di latte cheese & basil	
Napoli	25
Olives, anchovies, oregano & fior di latte cheese	
Diavola	26
Salami, chilli & fior di latte cheese	
Capricciosa	27
Double smoked ham, mushrooms, artichokes, olives & fior di latte cheese	
Bufala v	27
Buffalo Mozzarella & basil	
Vegetariana v	27
Grilled zucchini, potatoes, red capsicums & fresh basil	
Prosciutto	28
Rocket & shaved parmesan topped with freshly sliced Parma prosciutto	
Calabria	28
Nduja (spicy salami paste), salami, smoked mozzarella, black pepper & fior di latte cheese	
Gnomo	28
Porcini Mushrooms, Italian sausage, gorgonzola cheese & fior di latte cheese	
Campagnola	28
Italian Meat Lovers – ham, salami, sausage & fior di latte cheese	
Burrata	29
Burrata mozzarella & fior di latte cheese, topped with freshly sliced Parma prosciutto	
Bufala e Prosciutto	29
Buffalo mozzarella & basil topped with freshly sliced Parma prosciutto	
Bufala e Gamberi	29
Buffalo mozzarella & basil topped with prawns and chilli	

CALZONI

Calzone Classico	26
Salami, fior di latte cheese & San Marzano tomato	
Calzone Cotto	27
Double smoked ham, buffalo ricotta, fior di latte cheese & San Marzano tomato	
Calzone Bufala	27
Italian sausage, olives, fior di latte cheese & San Marzano tomato	

Calzone are not available in gluten free
v = vegetarian

PIZZE BIANCHE

33cm

WHITE BASE - NO TOMATO

Salsiccia Friarielli	27
Italian sausage, rapini broccoli & fior di latte cheese	
Scamorza Patate Pancetta	27
Potatoes, pancetta & smoked mozzarella	
Quattro Formaggi v	27
Smoked mozzarella, gorgonzola, parmesan & fior di latte cheese	
Genovese	27
Potatoes, Italian sausage, pesto base & fior di latte cheese	
Calabrisella	28
Scamorza, fior di latte cheese, nduja, salami, chilli, cherry tomatoes & fresh basil	
Alfredo	29
Wagyu salami, fior di latte, medley tomatoes, pecorino Sardo and chilli	
Tartufo	29
Porcini mushrooms, truffle oil & fior di latte cheese, topped with freshly sliced prosciutto	
Gamberi	29
Prawns, cherry tomatoes, pesto base & fior di latte cheese	
Rustica	29
Porcini mushrooms, Italian sausage, gorgonzola, prosciutto & fior di latte cheese	
Mortadella	29
Ricotta & fior di latte cheese, topped with freshly sliced mortadella & pistachio	
Gluten Free Base available	+5

PIZZE VEGANE

VEGAN OPTIONS

Vegana Bianca v	25
Mushrooms, artichokes, olives & cherry tomatoes	
Vegana Rosso v	26
Potatoes, pesto, porcini mushrooms & San Marzano tomato base	
Vegana Special v	26
Rapini broccoli, zucchini, olives & San Marzano tomato base	
Calzone Vegano v	26
Potatoes, artichokes, zucchini & San Marzano tomato filling	

Vegan Cheese Available on request +5

Gluten Free Base available +5