



PASTA - RAVIOL & RISOTTO

Homemade pasta, made fresh daily

Duck Ragu

\$32

Malfaldine pasta, Slow-cooked Maryland duck, parmesan, evoo.

Prawn Linguine (a)

\$32

Prawns, shaved fennel, chilli garlic, tomato, fish sauce, rocket.

Linguine Vongole (a)

\$33

Fresh clams, capers, chilli, garlic, cherry tomato, white wine,

Crab Spaghetti (a)

\$32

Blue swimmer crab, garlic, capers, chilli, parsley, anchovy, lemon.

Truffle Tagliatelle (v)

\$29

Silky black truffle cream, mushrooms, parmesan, nutmeg, truffle oil.

Ragu di Manzo

\$32

Malfaldine pasta, Slow-cooked beef brisket & pork Ragu, parmesan.

Spaghetti Carbonara

\$29

Pancetta. white wine, creamy parmesan cheese, egg yolk, black pepper.

Ricotta & Spinach Ravioli

\$29

Ravioli filled w boffola ricotta fresh spinach, brown butter & sage sauce. shaved parmesan.

Primavera Risotto (v)

\$28

Creamy risotto with green peas, parmesan cheese, and fresh herbs

Spaghetti Norma (v)

\$28

Eggplant, salsa Napoletana, chilli, garlic, fresh basil, ricotta salata.

Posh Lasagne

\$35

Beef brisket ragù, pork, béchamel, fior di latte, parmesan.

Pipe Rigate Arrabbiata

\$24

Pipe rigate pasta, chilli, garlic, salsa Napolitana, parmesan.

**Gluten free pasta & gnocchi,
available upon request \$5**

10% OFF TAKEAWAY

MAINS

fish of the day (a)

\$37

Served with greens, lemon wedge.

400g STEAK OF THE DAY

\$55

*Chef's daily selection of premium cut,
Served with chips & salad, truffle butter,*

INSALATA & SIDES

Rocket & Radicchio Salad

\$20

Rocket, radicchio, aged balsamic & shaved parmesan.

Caprese Salad

\$18

Tomatoes, buffalo Mozzarella.

Seasonal Greens

\$16

Served with lemon, butter & a pinch of sea salt.

Potato chips.

\$9

BAMBINI,

Under 12 years old.

Spaghetti Pasta.

*Served with Beef ragu, \$18
Napoletana sauce, \$15*

Margherita Pizza. \$18

tomato sauce & mozzarella.

Spaghetti & Butter. \$12



[Please ask your server for today's special.](#)

*set menu required for group booking above 10.
BYO, \$15 per bottle. Monday - Thursday.*

*Please advise your server of any dietary requirements.
Groups of 8 people or more will incur a 10% service charge.
cake serving fee \$3 per person.*

ANTIPASTI

Bread Basket

Homemade focaccia & EVO. balsamico vineger. **\$9**

Gnocco fritto

Deep fried dough puffs, arrabiata sauce parmesan chesse **\$16**

Classic Bruschetta

Two slices of bread, Freshly chopped tomato, garlic, basil & EVO. **\$14**

Anchovy Bruschetta.

Creamy Buffalo ricotta, homemade focaccia, lemon zest. EVOO **\$16**

Antipasto Italiano - For two

Proscutto, fennel salami, mortadella, buffalo mozzarella, pecorino cheese, pickles & olives, focaccia bread **\$40**

Green Olives

Sicilian green olives **\$15**

Polenta Frita

Deep fried polenta, served with gorgonzola sauce, parmesan cheese. **\$18**

Calamari Fritti

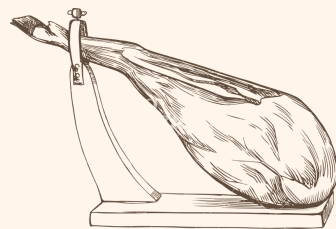
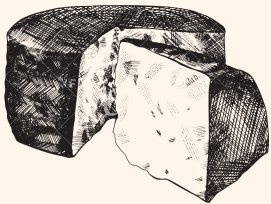
Fried squid, chilli & parsley with N'duja mayo. **\$25**

Burrata

Fresh Burrata, tomato, fresh basil & focaccia bread. EVOO **\$24**

Gamberi All'aglio

Garlic prawns, chilli & parsley, focaccia bread **\$26**



STONE BAKED PIZZA

Hand-stretched, artisan dough baked to perfection

Garlic Pizza.

White base with garlic butter & herbs. **\$17**

Add fresh chopped tomato, \$6

Margherita

San Marzano tomato, fior di latte, bocconcini & fresh basil. **\$23**

Prosciutto & Rucola

Prosciutto di parma, Fior di latte, San Marzano tomato, rocket & parmesan. **\$29**

Calabrese

San Marzano tomato, fior di latte, spicy N'duja, fennel hot salami & olives. **\$29**

Quattro Formaggi

White base with gorgonzola, bocconcini, parmesan & fior di latte. **\$28**

Vegetariana

San Marzano tomato. Fior di latte, mushroom, eggplant, olives & peppers. **\$28**

Gamberi.

San Marzano tomato, Fior Di Latte, Prawns, Garlic, Chilli, Basil, EVOO **\$32**

Truffle

White base, fior di latte, black truffle paste, & mushrooms, parmesan cheese, eggs. **\$31**

Capricciosa

San marzano tomato, fior di late, ham, mushrooms, kalamata olive, basil. **\$29**

Quattro Stagioni

San Marzano, Fior Di Latte, Mushroom, Eggplant, Mild Salami, Ham, buffalo Ricotta, Pepper, Basil, EVOO **\$29**

Patata

Fior Di Latte, Potatoes, pancetta, Rosemary, N'duja, pepper, EVOO **\$29**

Add extra topping.

Burrata.10. Prosciutto 8. Mortadella 5. Fennel salami 6.

prawns 10. Ham 5. rocket salad,\$3

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