



PASTA & RAVIOLI, RISOTTO

Homemade pasta, made fresh daily

Posh Lasagne

8h Slow cooked beef brisket ragu, bechamel sauce roasted pumpkin, fior di latte, parmesan chesse.

Chicken Tagliatelle

Creamy porcini mushroom sauce, pancetta, chicken.

Truffle Tagliatelle v

Served with silky black truffle cream, mushrooms, parmesan, nutmeg & truffle oil.

Gnocchi quattro formaggi

Potato gnocchi, creamy gorgonzola sauce, parmesan chesse, walnuts

Gnocchi pesto gf,v

Potato gnocchi, basil pesto, pine nuts, fresh basil.

Risotto Primavera gf,v

Creamy arborio rice, green peas, parmesan chesse.

Seafood Risotto gf,v

Prawn, mussels, squid, capers, tomatoes, chilli & garlic.

Carbonara

Pancetta. whitw wine, creamy parmesan chesse, egg.

Pumpkin Ravioli v

stuffed with roasted pumpkin, buffalo ricotta, chilli and garlic, rosemary, parmesan chesse.

Tagliatelle Bolognese

Slow cooked beef & pork Ragu & herb parmesan.

Penne Arrabbiata v

Napolitana sauce with chilli, garlic, parmesan & fresh basil.

Spaghetti alla norma v

Eggplant, origano, fresh basil napolitana sauce.

\$34

\$32

\$28

\$29

\$28

\$28

\$34

\$28

\$30

\$28

\$25

\$28

MAINS

Fillet of Barramundi

Served with greens, white wine sauce, chilli, garlic, capers, olives, lemon wedge.

\$36

350g Ribeye steak

Served with rocket salad, add, mushroom sauce, truffle butter, 4 fries 7

\$45

SALADS

Rocket & Radicchio Salad

Rocket, radicchio, aged balsamic & shaved parmesan.

\$18

Caprese Salad

Mixed heirloom cherry tomatoes, bocconcini & mozzarella.

\$18

SIDES

Sweet potato chips

\$9

Seasonal Greens

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

\$14

Herbed roasted baby potatoes

\$14

BAMBINI

Spaghetti Pasta

Served with Bolognese or Napoletana sauce.

\$17

Margherita Pizza

With tomato sauce & mozzarella. add ham 5

\$17

Spaghetti & Butter

\$12

Gluten free pasta & gnocchi, pizza. available upon request \$4

*Please advise your server of any dietary requirements.
Groups of 10 people or more will incur a 10% service charge.*

ANTIPASTO

Antipasto Italiano - For two

Italian cured meats, buffalo mozzarella, artisanal cheese, chilli jam, a selection of pickles & olives.

Classic Bruschetta

Freshly chopped tomato, garlic, basil & EVOO.

Anchovy Bruschetta

Sourdough bread, Cottage chesse, marinated white anchovy

Burrata

Burrata, mozzarella, prosciutto & focaccia.

Calamari Fritti

Fried squid, chilli & parsley with N'duja mayo.

Gamberi

Garlic prawns, chilli & parsley on toasted ciabatta

Bread Basket

Homemade focaccia & EVOO.

Green Olives

Sicilian green olives

Mortadella Plate

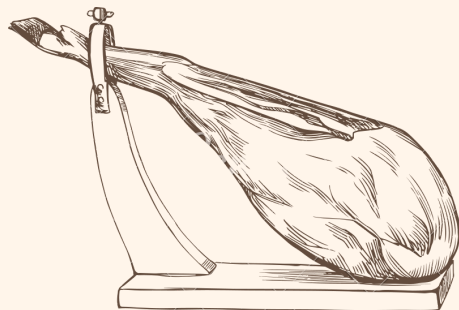
50g Mortadella.

Salumi Plate

50g Fennel salami.

Prosciutto Plate

50g Prosciutto di parma.



\$34

\$14

\$16

\$24

\$22

\$24

\$8

\$14

\$11

\$12

\$13

STONE BAKED PIZZA

Hand-stretched, artisan dough baked to perfection

Garlic Pizza

\$17

White base with garlic butter & fresh herbs.

Margherita

\$23

San Marzano tomato, fior di latte, bocconcini & fresh basil.

Prosciutto & Rucola

\$28

Fior di latte, San Marzano tomato, rocket & parmesan.

Calabrese

\$29

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

Quattro Formaggi

\$28

White base with gorgonzola, bocconcini, parmesan & fior di latte.

Vegetariana

\$28

Fior di latte, mushroom, eggplant, olives & cherry tomatoes.

Napolitana

\$27

San Marzano tomato, fior di latte, anchovies, olives, oregano & basil.

Truffle pizza

\$28

White base, fior di latte, black truffle paste, & mushrooms, parmesan chesse

Capricciosa

\$29

San marzano tomato, fior di late, ham, mushrooms, olive, eggplants, basil.

Add extra topping.

Burrata.6. Prosciutto 6. Mortadella 5. Fennel salami 5. prawns 8. Chicken 5. Ham 5.

