



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 mushroom sauce, pancetta, chicken.

Truffle Tagliatelle v

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

Pasta Al Forno

Oven baked pasta, with a Napolitana sauce, spicy n'duja, Italian cured meats, fior di latte & fresh basil.

Seafood Risotto gf,v

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

Gnocchi pesto gf,v

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

Pumpkin Ravioli v

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

Carbonara

Pancetta. whitw wine, creamy parmesan chesse, egg.

Risotto Primavera gf,v

Creamy arborio rice, green peas, 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

Eggplant, origano, fresh basil napolitana sauce.

\$34

\$33

\$29

\$32

\$34

\$28

\$30

\$29

\$29

\$28

\$25

\$29

MAINS

Fillet of Barramundi

\$36

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

350g Ribeye steak

\$45

Served with rocket salad, add, mushroom sauce, truffle butter, 5 fries 7

SALADS

Rocket & Radicchio Salad

\$18

Rocket, radicchio, aged balsamic & shaved parmesan.

Caprese Salad

\$18

Mixed heirloom cherry tomatoes, bocconcini & mozzarella.

SIDES

Sweet potato chips

\$9

Seasonal Greens

\$14

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

Herbed roasted baby potatoes

\$14

BAMBINI

Spaghetti Pasta

\$17

Served with Bolognese or Napoletana sauce.

Margherita Pizza

\$17

With tomato sauce & mozzarella. add ham 5

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 anchovies.

Burrata

Burrata, mozzarella, prosciutto & garlic bread.

Calamari Fritti

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

Gamberi

Garlic prawns, chilli & parsley on toasted ciabatta

Bread Basket

Bread & EVOO.

Green Olives

Sicilian green olives

Mortadella

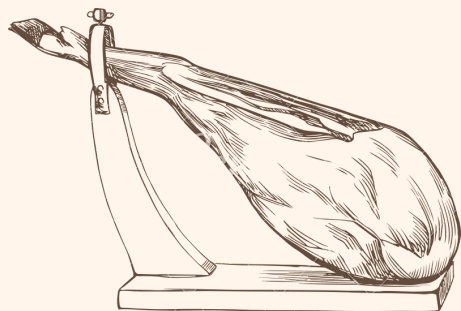
50g Mortadella.

Salumi

50g Fennel salami.

Prosciutto

50g Prosciutto di parma.



\$34

\$14

\$18

\$24

\$22

\$24

\$8

\$14

\$11

\$12

\$13

STONE BAKED PIZZA

Hand-stretched, artisan dough baked to perfection

Garlic Pizza

White base with garlic butter & fresh herbs.

Margherita

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

Prosciutto & Rucola

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

Calabrese

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

Quattro Formaggi

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

Vegetariana

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

Napolitana

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

Truffle pizza

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

Capricciosa

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

Add extra topping.

Burrata.7. Prosciutto 6. Mortadella 5. Fennel salami 5. prawns 8. Chicken 6. Ham 5.



\$16

\$23

\$28

\$29

\$28

\$28

\$26

\$28

\$28