



PASTA FRESCA

Homemade pasta, made fresh daily

Prawn Linguine (m) \$32

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

Crab Spaghetti (m) \$34

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

Truffle Tagliatelle (v) \$29

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

Ragù di Manzo \$32

Malfaldine pasta with slow-cooked beef brisket ragù, a touch of pork, and Parmesan.

Spaghetti Carbonara \$29

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

Ricotta & Spinach Ravioli (v) \$32

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

Spaghetti Norma (v) \$28

Eggplant, Neapolitan sauce, chilli, garlic, fresh basil, aged parmesan

Posh Lasagne \$35

Slow-braised beef brisket ragù, lightly enriched with pork, layered with silky béchamel, fior di latte mozzarella and aged Parmesan. **Prepared and cooked to order.**

Penne Arrabbiata (v) \$25

penne pasta, chilli, garlic Neapolitan sauce, 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,

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.

BAMBINI, Under 12 years old.

Spaghetti Pasta.

Served with Beef ragu, \$18

Neapolitan 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**

Antipasto Italiano - to share

Proscutto, fennel salami, mortadella, buffalo mozzarella, pecorino cheese, pickles & olives, focaccia bread **\$45**

Green Olives

Sicilian green olives **\$15**

Calamari Fritti

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

Burrata

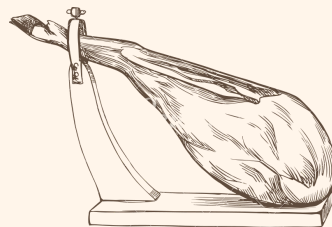
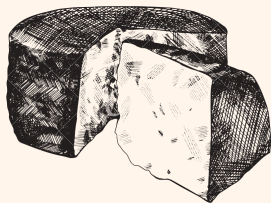
Fresh Burrata, tomato, fresh basil & focaccia bread. EVOO **\$24**

Gamberi All'aglio

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

Potato Chips

Served with 'nduja mayonnaise **\$9**



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

\$23

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

Prosciutto & Rucola

\$31

Prosciutto di parma, 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

San Marzano tomato. Fior di latte, mushroom, eggplant, olives & peppers.

Gamberi.

\$32

San Marzano tomato, Fior Di Latte, Prawns, Garlic, Chilli, Basil, EVOO

Truffle

\$30

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

Capricciosa

\$29

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

Quattro Stagioni

\$32

San Marzano, Fior Di Latte, Mushroom, Eggplant, Mild Salami, Ham, Pepper, Basil, shaved parmesan. EVOO

Add extra topping.

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

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

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