



PASTA & RAVIOLI.

Homemade pasta, made fresh daily

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

Posh Lasagne

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

\$35

Spaghetti ai Gamberi

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

\$32

Truffle Tagliatelle v

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

\$28

Gnocchi quattro formaggi

Potato gnocchi, creamy gorgonzola sauce, parmesan chesse, walnuts

\$29

Ragu di Manzo

Pappardelle pasta, Slow-cooked beef Ragu, & herbs, parmesan.

\$32

Penne Arrabbiata v

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

\$25

Spaghetti Marinara

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

\$34

Carbonara

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

\$29

Pumpkin Ravioli v

Stuffed with roasted pumpkin, buffalo ricotta, chilli & garlic, rosemary, parmesan cheese.

\$31

Spaghetti alla norma

Eggplant, chilli, garlic, oregano, tomato sauce, fresh basil, parmesan cheese.

\$29

Spaghetti stracciatella

homemade pasta, napolitana sauce, stracciatella cheese, basil.

\$29

Ask for daily spacial.

set menu required for group booking above 10.

BYO, \$15 per bottle. Monday - Thursday.

MAINS

fish of the day

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

\$37

400g Ribeye steak

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

\$55

INSALATA

Mixed Salad

mixed leaf, kalamata olive, cherry tomato, feta chesse, red onions, lemon & olive oil dressing

\$25

Rocket & Radicchio Salad

Rocket, radicchio, aged balsamic & shaved parmesan.

\$20

Caprese Salad

Mixed tomatoes, buffola & Mozzarella.

\$18

SIDES

Seasonal Greens

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

\$16

Polenta chips, parmesan cheese, crispy rosemary.

\$12

Potato chips.

\$9

BAMBINI, Under 12 years old.

Spaghetti Pasta.

Served with Bolognese or Napoletana sauce.

\$17

Margherita Pizza.

tomato sauce & mozzarella. add ham 5

\$17

Spaghetti & Butter.

\$12

Truffle Tagliatelle

Creamy sauce, mushrooms, parmesan cheese.

\$17

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

Arancini Balls

Three rice balls stuffed with fior di late mozzarella, Arrabbiatta sauce, parmesan chesse \$21

Classic Bruschetta

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

Gamberi All’aglio

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

Antipasto Italiano - For two

Proscutto, fennel salami, mortadella, buffalo mozzarella, pecorino cheese, arancini, 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. \$24

Burrata

Fresh Burrata, tomato, fresh basil & focaccia btread.EVO \$24

Gnocco fritto

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

Cozze Alla marinara

black mussels in a tomato, garlic, chilli, white wine, focaccia. \$30



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. \$32

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

Fior di latte, mushroom, eggplant, olives & cherry tomato. \$28

Mortazza

Whit base,fior di latte,mortadella, pistachio, stracciatella cheese \$32

Truffle pizza

White base, fior di latte, black truffle paste, &mushrooms, parmesan chesse \$28

Capricciosa

San marzano tomato, fior di late, ham, mushrooms, olive, eggplants, basil. \$31

Italia

Tomato sauce, fior di latte,rocket, cherry tomato, stracciatella cheese \$32

Calzone Norma

folded pizza, stuffed with fior di latte,ham, mushrooms, eggplant, basil. \$29

Add extra topping.

Burrata.10. Prosciutto 8. Mortadella 5. Fennel salami 6. prawns 10. Ham 5. rocket salad,\$3

