

ANTIPASTI

SYDNEY ROCK OYSTERS (GF) <i>Served with a white balsamic & shallot vinaigrette.</i>	7
HOMEMADE CHEESE ARANCINI (V) <i>With Napoletana sauce & shaved 24 months Parmigiano Reggiano.</i>	26
AFFETTATI SELECTION <i>Prosciutto San Daniele, bresaola, mortadella & salami served with grissini & pickled chilli.</i>	44
SICILIAN CANNOLI WITH TUNA TARTARE <i>Served with tomato concasse, baby capers, spanish onion, EVOO mayonnaise, fresh chilli, chives & lemon zest.</i>	32
PROSCIUTTO & MELONE <i>San Daniele prosciutto with marinated melon & rocket salad.</i>	34
FRIED CALAMARI (QLD) <i>Lightly dusted and served with homemade lemon mayo.</i>	34
RIBBONS OF BEETROOT (GF,V) <i>Baby spinach, toasted pine nuts, Danish fetta & white balsamic dressing.</i>	32
HEIRLOOM TOMATO CAPRESE (GF,V) <i>Buffalo mozzarella, cherry tomato, oregano, black olive & fresh basil.</i>	34

PASTA

TAGLIATELLE SCIUÈ SCIUÈ WITH KING PRAWNS <i>Handmade pasta with fresh cherry tomatoes, basil, chilli & garlic.</i>	42
TAGLIOLINI WITH BLUE SWIMMER CRAB <i>Handmade pasta, with Bull horn sweet chili, basil and lemon zest.</i>	46
DUCK RAGU MEZZELUNE <i>Handmade ravioli, filled with slow cooked duck ragu, buffalo ricotta, with noisette butter sauce & duck jus.</i>	46
FETTUCCINE ALLA BOLOGNESE <i>Handmade pasta, veal & pork ragù with fresh basil & Napoletana sauce.</i>	38
RIGATONI ALLA VODKA <i>Made with vodka and spicy salsa rosa. Served with stracciatella and fresh parsley.</i>	36

SECONDI

CRISPY SKIN 'WILD CAUGHT BARRAMUNDI (NT) (GF) <i>Served with Saute' cherry tomato & balsamic dressing.</i>	54
VEAL PARMIGIANA (COWRA NSW) <i>With Napoletana sauce, fior di latte cheese & fresh basil. Served with roasted potatoes.</i>	46
SIRLOIN STEAK FREE RANGE PASTURE FED 300g (COWRA NSW) (GF) <i>Served with beef jus & seasonal vegetables.</i>	54
VEAL CUTLETS ALLA MILANESE (COWRA NSW) <i>Herb crumb, with rocket, cherry tomatoes & shaved parmesan.</i>	54
SPATCHCOCK ALLA DIAVOLA (GAME FARM NSW) (GF) <i>Served with peas, white wine, garlic & chilli sauce.</i>	49

SIDES

ASPARAGUS GRATIN (V,GF) <i>With Parmigiano Reggiano.</i>	18
BROCCOLINI GRATIN (V,GF) <i>With Parmigiano Reggiano.</i>	18
FRENCH FRIES (V,VE)	16
ROASTED POTATOES (V,VE)	18
RADICCHIO, ROCKET, PARMIGIANO & FENNEL SALAD (V,GF)	20
MEDITERRANEAN SALAD (V,GF) <i>Cucumber, Danish fetta, cherry tomatoes, black olives & Spanish onion.</i>	18



ANTIPASTI

MIXED OLIVES 9

TRADITIONAL BRUSCHETTA (2pcs) 15
Served with truss tomato, basil & oregano.

PASTA

VEGAN RIGATONI VODKA 37
With vodka and spicy salsa rosa.

VEGAN BOSCAIOLA 37
Fresh cherry tomatoes, mushrooms, basil, chilli & garlic.

SIDES

MEDITERRANEAN SALAD 18
Cucumber, cherry tomatoes, black olives & Spanish onion.

RADICCHIO, ROCKET & FENNEL SALAD. 20

DOLCI

VEGAN AFFOGATO 21
Served with vegan vanilla ice cream & your choice of Amaretto or Frangelico.



Gluten free pasta available on request.
We strive to source all our ingredients locally using sustainable produce.
In some instances, we source products from France, Italy, Spain and Japan.
A discretionary service fee of 10% is applied for groups of 6 or more in lieu of tip.
A processing fee of 0.8% - 2% is applied to all credit & debit cards.