



Take away

Phone Orders / UberEATS / Deliveroo

Catering

Corporate / Private Functions

Private Hire

Available Mon to Sun



Salumi - Cold Cuts

Prosciutto di Parma - Cured Pork Leg (22 months) \$14

Guanciale - Cured Pork Cheek \$13

Coppa - Cured Pork Neck/Shoulder \$14

Pancetta - Cured Pork Belly \$13

Nduja - Spicy, Spreadable Pork Sausage \$13

All salumi served with breads & pickle

Select 3 cuts for \$35



Entrées - Spuntini

Burrata, Tomato, Basil \$17

Goose Liver Parfait \$16

Pork Meatballs, Pecorino, Fennel \$20

Calamari Fritto, Caponata \$18

Hiramasa Kingfish Crudo, Pomegranate, Blood Orange \$19



Salads - Insalata

Pickled Baby Octopus, Piquillo, Basil \$24

Chicken Caesar \$22



Mains - Il Secondi

Gnocchi, Kale, Walnut, Truffle \$27

Sandcrab, Prawn, Lemon Butter, Linguini \$29

Pea, Mint, Pancetta, Goats Cheese, Risotto \$25

Bolognese Tagliatelle \$26

Duck Pappardelle, Port, Peppered Marscapone \$27

Cotechino Carbonara \$27



Sides - Contorni

Green Beans, Spinach, Goats Cheese \$9

Rocket, Parmesan \$9

Zucchini Fries \$9



Pizzetta

ROSSO

Tomato, Bocconcini, Basil \$20

Sopressa, Mozzarella, Mint \$22

Coppa, Pecorino, Rocket \$22

Prawn, Chilli, Garlic \$22

BIANCO

Mozzarella, Fior di Latte, Gorgonzola \$20

Artichoke, Olive, Anchovy, Salsa Verde \$21

Pancetta, Potato, Rosemary \$22

Mushroom, Truffle, Egg \$21

All pizzetta available for take-away

Sweets - Dolci

Olive Oil Cake, Lemon curd, Anise Ricotta \$12

Chocolate Marquise, Hazelnut Praline, Berries \$12

Affogato w/ Amaro Nonino \$12

Lemon, Elderflower Sgroppino \$10



Cheese - Formaggi

Tarago River Gorgonzola - tripple cream blue cheese \$14

Taleggio - semi-soft wash rind \$14

La Tur Goats cheese - sweet, soft-ripened \$14

Lingot Brie - smooth, soft \$14

Pecorino Romano - hard sheeps milk cheese \$13

Served w/ fig jam & walnuts

2% surcharge on Amex Transactions

