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Take away

Phone Orders / UberEATS / Deliveroo

Catering

Corporate / Private Functions

Private Hire

Available Mon to Sun

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Entrées - Spuntini

- Burrata, Tomato, Basil \$17
- Goose Liver Parfait \$16
- Pork Meatballs, Pecorino, Fennel \$20
- Calamari Fritto, Caponata \$18



Mains - Il Secondi

- Gnocchi, Kale, Walnut, Truffle \$27
- Sandcrab, Prawn, Lemon Butter, Chilli, Linguini \$29
- Wild Mushroom Risotto \$27
- Mushroom & Ricotta Stuffed Gnocchi \$27
- Duck Pappardelle, Port, Peppered Marscapone \$27
- Cotechino Carbonara \$27
- Sofrito, Braised Beef, Lentils, Polenta \$27
- Warm Porchetta Salad \$22



Sides - Contorni

- Green Beans, Spinach, Goats Cheese \$9
- Rocket, Parmesan \$9
- Zucchini Fries \$9
- Fries, Truffle Aioli \$9



Sweets - Dolci

- Pannacotta, Honeycomb, Rhubarb \$12
- Chocolate Marquise, Hazelnut Praline, Berries \$12
- Affogato w/ Amaro Nonino \$12
- Lemon & Elderflower Sgroppino \$10



2% surcharge on Amex Transactions

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
- Wild Mushrooms, Truffle \$21

All pizzetta available for take-away

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

Salumi served w/ bread & pickles

Cheese - Formaggi

- Gorgonzola Dolce - tripple cream blue cheese \$14
- Taleggio - semi-soft wash rind \$14
- La Tur - goat, sweet, soft-ripened \$14
- d'Argental Brie - smooth, soft \$14
- Grana Padano - hard, cows milk, slow ripened \$13

Served w/ crisps fig jam & walnuts

*Select a combination of any 3 meats or cheeses for
\$35*



*10% Discretionary service charge
applies to groups of 10 or more*