

Take away

Phone Orders

Catering

Corporate / Private Functions

Private Hire

Available Mon to Sun

Entrées - Spuntini

Burrata, Heirloom Tomatoes, Olive \$17

Zucchini Flower, Ricotta, Pomegranite, Pistachio \$18

Pork Meatballs, Pecorino, Fennel \$20

Squid, Parsley, Garlic, Chilli \$16

White Anchovies, Toasted Ciabatta \$10



Mains - Il Secondi

Gnocchi, Kale, Walnut, Truffle \$28

Sandcrab, Prawn, Lemon Butter, Chilli, Linguini \$30

Risotto Primavera, Broad Beans, Peas, Asparagus \$27

Lamb Shoulder Ragu, Pappardelle \$28

Grilled Veal Chop, Celeriac Slaw \$32

Panfried Swordfish, Caponata, Lime Butter \$30

Panzanella Salad, Charred Grilled Chicken \$26



Sides - Contorni

Radicchio, Fennel, Witlof \$9

Rocket, Parmesan \$9

Warm Bean Salad, Almonds, Olives, Feta \$9

Fries, Rosemary Salt, Parmesan \$9



Pizzetta

ROSSO

Tomato, Bocconcini, Basil \$20

Sopressa, Mozzarella, Mint \$22

Florentine, Roast Cherry Tomato, Spinach, Egg \$22

Prawn, Chilli, Garlic \$22

BIANCO

Pear, Gorgonzola, Balsamic, Rocket \$20

Nduja, Mozzarella, Pecorino, Oregano \$21

Pancetta, Potato, Rosemary, Fior Di Latte \$23

Wild Mushrooms, Scamorza, Truffle \$22

Add Prosciutto \$6

Gluten Free Base \$3

All pizzetta available for take-away

Salumi - Formaggi

Chefs Selection of Cured Meats and Cheese

Combination of

Three \$35

Two \$26

One \$14



Sweets - Dolci

Strawberry Panna Cotta, Vanilla Pashmak \$13

Canoli, Vanilla Custard, Chocolate, Pistachlo \$3.5

Affogato \$12

Lemon Sorbet, Prosecco \$10



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