

Antipasti / Entree

Pesce spada marinato – (GF without bread)	\$19
<i>Swordfish carpaccio marinated under 4 types of citrus', white balsamic vinegar, Grand Marnier Liqueur and Italian herbs served with Tuscan pecorino cheese and pink pepper corn</i>	
Olive all'Ascolana (Chef's signature dish)	\$18
<i>Traditional crumbed olives stuffed with three different types of meat</i>	
Scamorza al forno – (GF without bread)	\$18
<i>Oven baked smoked mozzarella covered with thinly sliced prosciutto and finished with black truffle paste</i>	
Fritturina	\$18
<i>Salt and Pepper Calamari and Prawns served with Unico mayonnaise</i>	
Tagliere di salumi e formaggi (GF without bread)	\$16
<i>Shared board of mixed cold meat and Italian cheese antipasto</i>	
	for 2 pax \$28
'Mpepata di cozze con vino bianco e pane tostato (GF without bread)	
<i>Mussels cooked in a choice of white wine and lemon or Napoletana sauce</i>	
	\$16
Parmigiana melanzane (VG)	\$16
<i>Traditional eggplant parmigiana baked with mozzarella, parmesan and sweet tomato sauce</i>	
Polipi e calamari grigliati (GF)	\$19
<i>Grilled octopus and calamari on a bed of salad</i>	

Credit Card Payments for American Express only will incur a surcharge of 2.5%

GF – Gluten Free VG – Vegetarian

Menu and prices subject to change without notice



Primi Piatti

Cortecce allo scoglio (Chef's signature dish)

Traditional Adriatic short pasta tossed with fresh seafood and cherry tomato
(can also be served with spaghetti)*

\$26

Tagliatelle al Ragù

Egg fettuccine pasta tossed in a traditional slow cooked ragù sauce*

\$19

Paccheri alla campidanese

Paccheri pasta in a delicious tomato, sausage and saffron sauce

\$20

Spaghetti con vongole e bottarga

Spaghetti served with clams, pan tossed in a white wine sauce and topped with
grated bottarga*

\$25

Fregola sarda alla marinara (Sous Chef speciality dish)

Traditional Sardinian Fregola pasta mixed with seafood and sweet cherry tomato

\$26

Penne alla norma (VG)

Penne pasta with a napoletana sauce, deep fried eggplant, ricotta cheese and basil*

\$18

Gnocchi alla sorrentina

*Homemade potato gnocchi tossed in napoletana sauce and mozzarella
cheese then oven baked*

\$19

Spaghetti alla carbonara

Real style Italian carbonara spaghetti (no cream and no bacon!) just guanciale
(dried pork cheek), egg yolk, pecorino cheese and black pepper*

\$20

Tortelloni alla boscaiola

*Traditional tortellone pasta in a cream boscaiola sauce (ham, mushroom and a
touch of cream)*

\$20

Risotto con funghi porcini (GF)

Carnaroli rice with porcini

\$24



**Pasta is served al dente. Gluten free pasta is also available upon request – please allow extra time for cooking*

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Secondi / Main

Costolette d'agnello con verdure grigliate	\$29
<i>Grilled lamb cutlets served with seasonal grilled vegetables</i>	
Saltimbocca alla Romana	\$28
<i>Roman style thin sliced veal topped with sage and prosciutto cooked in white wine sauce and served with potato and artichoke salad</i>	
Salmone grigliato servito con insalata o patate fritte	\$29
<i>Grilled Atlantic salmon served with garden salad or homemade fries</i>	
Zuppetta di Pesce (Chef signature dish) – (GF without bread)	\$38
<i>Traditional Adriatic coast reduced tomato sauce soup served with wild barramundi, scampi, scallops, prawns, mussels, vongole and calamari</i>	
Polpette al sugo con pure di patate	\$24
<i>Homemade Italian style meatball served with potato puree</i>	
Filetto di maiale in crosta di pancetta, broccolini e crema di zucca	\$28
<i>Pork fillet wrapped in crispy pancetta on a bed of pumpkin veloute and served with broccolini</i>	

Contorni / Sides

Insalata di Rucola – GF, VG	\$14
<i>Rocket salad with gorgonzola cheese, walnuts, pear in a balsamic dressing</i>	
Verdure grigliate – GF, VG	\$10
<i>Seasonal grilled vegetables</i>	
Garden Salad – GF, VG	\$10
<i>Mixed seasonal salad with a drizzle of EVO oil</i>	
Patate fritte– GF, VG	\$8
<i>French fries</i>	



Bambini / Kids Menu

Pasta

Short pasta with Napoletana sauce or ragù sauce

\$14

Gnocchi al pomodoro

Homemade gnocchi with Napoletana sauce

\$14

Cotoletta e patatine

Chicken schnitzel and chips

\$16

Pizza Margherita

Tomato based pizza topped with mozzarella cheese

\$16

Polpettine di nonno Nino

Nonno's traditional recipe of beef meatballs cooked in a Napoletana Sauce

\$15



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Dolci / Dessert

Panna cotta - GF

White chocolate panna cotta served with homemade strawberry granita and toasted almond

\$12

Mille Foglie

Puff pastry layered with chantilly vanilla and orange cream

\$14

Tiramisù di Fabio

A unique taste of Fabio's secret tiramisù recipe

\$12

Affogato – GF

Vanilla ice-cream with short black coffee and frangelico

with frangelico \$12
without frangelico \$9

Crostata ai frutti di bosco servita con gelato alla vaniglia

Warm mixed berries tart served with vanilla gelato

\$12

Tortino al cioccolato con cuore cremoso servito con gelato

Warm chocolate lava cake with a liquid centre served with fresh cream and strawberry gelato

\$12

Gelato - GF

Strawberry Cream, Hazelnut, Chocolate, Vanilla Bean, Lemon Sorbet (Dairy Free)

\$7

