

# Pizze Rosse

<b>Marinara Deluxe</b> Tomato, oregano, garlic and buffalo mozzarella	23.50
<b>Margherita</b> Tomato, fior di latte and basil	22.00
<b>Number 1</b> Tomato, fior di latte, basil and thinly sliced Prosciutto di Parma	24.50
<b>Gamberi Piccanti</b> Tomato, mozzarella, local tiger prawns, garlic, chilli, herbs, olive oil and rocket leaves	26.00
<b>Prosciutto</b> Tomato, mozzarella, oregano and thinly sliced Prosciutto di Parma	24.00
<b>Salame</b> Tomato, mozzarella, salami, chilli and fontina	23.50
<b>Salsiccia</b> Tomato, chilli, mozzarella, provolone, pork and fennel sausage and rocket leaves	23.50
<b>Torino</b> Tomato, ham, artichokes, olives, fresh bocconcini and basil	23.50
<b>Calzone</b> Folded stuffed pizza with ricotta, salami and olives topped with tomato and parmigiano	23.50

# Pizze Bianche

<b>Funghi Misti</b> Mozzarella, asiago, mixed mushrooms and thyme	23.50
<b>Tartufo</b> Mozzarella, smoked bacon, portobello mushrooms, truffle paste and stracchino	24.50
<b>Asparagi</b> Mozzarella, asparagus, capocollo, soft organic egg and grated pecorino	23.50
<b>Tramonto</b> Mozzarella, yellow pepper puree, pancetta, buffalo mozzarella and parsley	24.00
<b>Provolone</b> Mozzarella, pork sausage, cherry tomatoes, friarielli and parmigiano	23.50
<b>Scamorza</b> Mozzarella, porcini mushrooms, truffle oil, smoked mozzarella and bresaola	24.50

# Antipasti

<b>Calamari fritti con rucola</b> Fried baby calamari with rocket and lemon	17.50 / 23.50
<b>Burrata e Asparagi</b> Grilled local asparagus with burrata, roasted chilli and grated bottarga	18.00
<b>Fiori di Zucca</b> Battered zucchini flowers stuffed with a prawn mousseline, served with saffron aioli	18.00
<b>Carpaccio di Manzo</b> Thinly sliced seared beef with finely diced shallots, boiled egg, friarielli and baby capers	18.00
<b>Affettati Misti</b> Thinly sliced cured meats with marinated olives and grissini	22.50

# Primi

<b>Pappardelle al Ragù d'Anatra</b> Flat ribbon pasta with a duck and tomato ragu	25.50
<b>Calamarata ai Gamberi</b> Short tubular pasta with prawns, calamari, sauteed zucchini, white wine, chilli and toasted breadcrumbs	26.50
<b>Bucatini all'Amatriciana</b> Long hollow pasta with pancetta, tomato, chilli and pecorino	25.50
<b>Trecce alla Norma</b> Twisted pasta with roasted cherry tomatoes, eggplant and stracciatella cheese	25.00
<b>Risotto del giorno</b> Risotto of the day	23.50
Gluten free pasta available	1.50

# Secondi

<b>Cotoletta di Vitello</b> Crumbed veal scaloppini with a shaved cabbage, mint and cucumber salad	34.00
<b>Bistecca di Manzo</b> 250g Black Onyx rump with roasted kipfler potatoes, fennel, fresh peas and horseradish creme fraiche	36.00
<b>Pollo alla Griglia</b> Grilled boneless, free range half chicken with pancetta, lentils and cavolo nero and a bagna cauda sauce	33.00
<b>Pesce del giorno</b> Fresh fish of the day with extra virgin olive oil and lemon	33.00

# Contorni

<b>Patate Fritte</b> Thinly sliced fried desiree potatoes	10.50
<b>Rucola e Parmigiano</b> Salad of rocket leaves and shavings of parmigiano	10.50
<b>Insalata Romana</b> Salad of baby gem lettuce, pancetta, croutons, creamy anchovy dressing and grated pecorino	10.50
<b>Broccolini Saltati</b> Broccolini, peas and silverbeet sauteed with garlic, chilli and lemon	10.50
<b>Insalata Caprese</b> Heirloom tomatoes, buffalo mozzarella, basil oil and dried chilli flakes	17.00

# Dolci

<b>Pannacotta</b> Vanilla bean pannacotta with poached pears, chocolate sauce and flaked almonds	11.00
<b>Torta di Fichi</b> Sticky fig pudding with custard and amaretti biscuit gelato	11.00
<b>Frittelle di Ricotta</b> Fried ricotta dumplings stuffed with blackberry jam and served with fior di latte gelato	13.00
<b>Tiramisù</b> Italian style trifle made with coffee, mascarpone and sponge fingers	11.00
<b>Cioccolato Fondente</b> Sweet pizza with dark chocolate, strawberries and vanilla bean gelato	12.50
<b>Croccante</b> Sweet pizza topped with dulce de leche, fior di latte gelato and hazelnut praline	13.50
<b>Calzoncino</b> Mini pizza stuffed with nutella and banana, served with vanilla bean gelato	13.50

# Bambini (For kids only)

<b>Pasta (Short/Long)</b>	
Plain	6.50
Burro (butter)	8.00
Napoli	9.50
Ragu (duck)	12.50
<b>Pizza (20cm/30cm)</b>	
<b>Reginella</b> Tomato and fior di latte	13.00 / 19.00
<b>Cotto</b> Tomato, mozzarella and ham	13.00 / 19.00
<b>Semifreddo</b>	
Vanilla ice cream with chocolate sauce	7.50
<b>Pannacotta</b>	
Vanilla pannacotta with chocolate sauce	7.50

## Analcoliche

<b>Soft Drinks</b>	3.50
Coke, Diet Coke, Coke Zero, Sprite	
<b>Juice</b>	4.50
OJ, Grapefruit, Cranberry	
<b>Capi Natural Selection</b>	4.50
Grapefruit, Blood Orange, Ginger Beer (250ml)	

## Aperitivi

Campari (45ml)	10.00
Pimms (45ml)	10.00
Punt e Mes	10.00
Campari Grapefruit	11.00
Campari Orange Juice	11.00
Aperol Spritzer	16.00
Campari Spritzer	16.00
Beccofino Breeze (Vodka, Aperol, Grapefruit)	16.00
Bellini (Peach Nectar, Prosecco)	15.00
Negroni	18.00
Espresso Martini	18.00

## Birra / Sidro

Peroni Nastro Azzurro	9.50
Peroni Leggera (mid strength)	8.50
Little Creatures Pilsner	10.50
Menabrea Pale Lager	9.50
White Rabbit White Ale	10.50
Burleigh 28 Pale Ale	10.50
Asahi	10.00
Cascade Light	8.00
The Hills Apple Cider	10.50

## Digestivi

Averna	9.50
Amaro Montenegro	9.50
Amaro Ramazzotti	9.50
Fernet Branca	9.50
Branca Menta	9.50
Braulio	9.50
Amaro Nonino	10.50

## Distillati

Glenfiddich 12 yo	12.00
Nikka Whisky from the barrel	15.00
Yamazaki Single Malt 12 yo	19.50
Glenmorangie 18 yo	18.00
Marolo Grappa	12.00
Grappa Berta	18.00
85 De Lord Bas Armagnac	22.00
Paul Giraud Cognac	15.00
Patron XO Cafe Tequila	15.00
Ron Zacapa	16.00
Centenario 23 Rum	
Don Julio Anejo Tequilla	18.00

## Liquori

Penfolds Grandfather Port	12.50
Nocello	10.00
Amaretto Disaronno	10.00
Cointreau	10.00
Frangelico	10.00
Drambuie	10.00
Sambuca Molinari	10.00
Sambuca alla Centerba	10.00
Baileys	10.00
Limoncello (30ml)	10.00

## Frizzanti

La Corte del Pozzo Prosecco	Veneto IT	12.00	52.50
NV Spagnol Col de Sas Conegliano Valdobbiadene			
DOCG Prosecco Superior	Veneto IT		72.00
NV Laurent-Perrier Brut (375ml)	Champagne FR		68.00
NV Laurent-Perrier Brut	Champagne FR	22.50	130.00
12 Louis Roederer Vintage Rosé	Reims FR		195.00
06 Laurent Perrier Brut	Champagne FR		225.00

## Bianchi

18 Rieslingfreak #4, Riesling	Eden Valley SA		52.00
16 Cottanera Barbazzale Etna Bianco DOC	Sicily IT	12.50	56.00
17 Huia Sauvignon Blanc	Marlborough NZ	11.00	49.50
16 Ca Rugate Monte Fiorentine Soave Classico	Veneto IT	14.00	64.00
17 Rob Dolan Pinot Gris	Yarra Valley VIC		56.00
17 Kellerei Kaltern Pinot Grigio	Alto Adige IT	12.50	56.00
17 Subida Pinot Grigio	Friuli IT		69.00
17 Giangiolami 'Cardito' Malvasia Puntinata IGT	Lazio IT		65.00
16 Feudi di San Gregorio Fiano di Avellino DOCG	Campania IT		80.00
17 Credaro Kinship Chardonnay	Margaret River WA	13.00	58.00
16 La Crema Monterey Chardonnay	California USA		70.00
15 Roland Lavanteraux AC Chablis	Burgundy FR		96.00

## Rossi

17 Domaine Peyrol Rosé	Provence FR	12.00	52.50
17 BY.OTT Rosé	Provence FR		74.00
17 42 Degree South Pinot Noir	Coal River TAS	12.50	56.50
17 Stefano Lubiana Primavera Pinot Noir	Granton TAS		69.00
17 Cantina Terlano Pinot Nero (Noir)	Alto Adige IT		89.00
16 Tre Monti Campo Di Mezzo Sangiovese	E. Romagna IT		50.00
16 Fattoria di Basciano Chianti Rufina DOCG	Tuscany IT	12.00	52.50
15 Istine Chianti Classico DOCG	Tuscany IT		80.00
15 Zenato Valpolicella Classico DOCG	Veneto IT	14.00	64.00
14 Amalia Dolcetto DOC	Piedmont IT		62.50
17 Lopez Cristobal Tempranillo	Ribera del Duero SP	12.50	56.50
16 San Lazzaro Podere Montepulciano/ Sangiovese Marche	IT	13.00	58.00
16 Burdi Primitivo IGT	Puglia IT	14.50	66.00
15 Yangarra Shiraz	McLaren Vale SA	12.50	56.50
17 Izway Rob & Les Shiraz	Barossa Valley SA		69.00
16 Diego Conterno Nebbiolo d'Alba DOC,	Piedmont IT		78.00

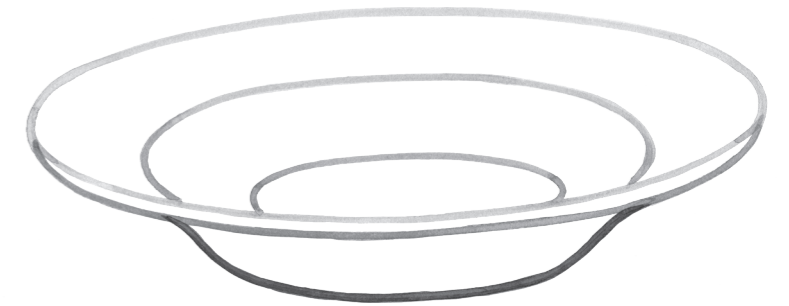
## Dolci

16 Pellegrino Passito Di Pantelleria (500ml)	Sicily IT	14.00	64.00
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## Reserve List

17 Felton Rd Bannockburn Pinot Noir	Central Otago NZ		145.00
12 Masseria Setteporte Nerello Mascalese	Sicily IT		110.00
14 Fontanabianca Barbaresco	Piedmont IT		105.00
11 Elio Sandri Barolo Riserva DOCG	Piedmont IT		170.00
12 Frescobaldi Castel Giacondo Brunello Di Montalcino	Tuscany IT		185.00
13 Villa Medoro Montepulciano DOC Adrano	Abruzzo IT		105.00
14 Fasoli Gino Valpolicella Ripasso	Veneto IT		95.00
10 Monte dall'Ora Amarone della Valpolicella DOCG	Veneto IT		180.00

Beccofino





## Come early, come often

All tips go directly to our amazing staff. Please let us know if we have not served you well, we would sincerely like your feedback. Amex cards incur 2% surcharge. All pasta cooked al dente.

Red and white wine serve per glass 150ml, equivalent 1.5 standard drinks. Vintages and prices may vary without notice.

Take away boxes 50c each. Ice cream not available for take away.

Phone **07 3666 0207**

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