

# Pizze Rosse

<b>Ombra</b> Tomato, buffalo mozzarella, garlic, oregano, basil and Parmigiano	24.50
<b>Margherita</b> Tomato, fior di latte and basil	22.50
<b>Number 1</b> Tomato, fior di latte, basil and thinly sliced Prosciutto di Parma	25.00
<b>Gamberi Piccanti</b> Tomato, mozzarella, local tiger prawns, garlic, chilli, herbs, olive oil and rocket leaves	26.50
<b>Prosciutto</b> Tomato, mozzarella, oregano and thinly sliced Prosciutto di Parma	25.00
<b>Salame</b> Tomato, mozzarella, salami, chilli and fontina	24.00
<b>Salsiccia</b> Tomato, chilli, mozzarella, provolone, pork and fennel sausage and rocket leaves	24.00
<b>Bresaola</b> Tomato, mozzarella, bresaola, gorgonzola and rocket leaves	25.00

# Pizze Bianche

<b>Funghi Misti</b> Mozzarella, asiago, mixed mushrooms and thyme	24.00
<b>Tartufo</b> Mozzarella, smoked bacon, portobello mushrooms, truffle paste and stracchino	25.00
<b>Scamorza</b> Mozzarella, pork sausage, broccolini, smoked mozzarella and chilli	25.00
<b>Di Mare</b> Mozzarella, local tiger prawns, calamari, zucchini, chilli, capers and lemon	26.50

# Antipasti

<b>Arancini</b> Crumbed, mozzarella filled rice balls	13.50
<b>Focaccia e Ricotta</b> Wood fired pizza base with extra virgin olive oil, oregano and sea salt served with whipped cow's milk ricotta	18.50
<b>Affettati Misti</b> Thinly sliced cured meats with marinated olives and grissini	24.00
<b>Calamari fritti con rucola</b> Fried baby calamari with rocket and lemon	18.50 / 25.00

# Primi

<b>Pappardelle al Ragù d'Anatra</b> Flat ribbon pasta with a duck and tomato ragu	26.00
<b>Spaghetti con Scampi</b> Long, thin pasta with Western Australian scampi, calamari, cherry tomatoes, bisque, chilli and garlic	28.00
<b>Cavatelli al Ragù d'Agnello</b> Small, shell shaped pasta with a ragu of lamb shoulder, peas, white wine and sage, served with truffled pecorino	26.00
<b>Orecchiette ai Broccoli</b> Small, ear shaped pasta with broccolini, anchovies, garlic, chilli and toasted breadcrumbs	25.00
<b>Risotto del giorno</b> Risotto of the day	25.00
Gluten free pasta available	1.50

# Secondi

<b>Cotoletta di Vitello</b> Crumbed veal scallopini with a salad of shaved cabbage, mint, cucumber and fennel	36.00
<b>Pesce del giorno</b> Fresh fish of the day with extra virgin olive oil and lemon	34.00

# 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 Autunno</b> Wedges of baby cos, crispy pancetta, grated pecorino and a creamy anchovy dressing	11.50
<b>Insalata Caprese</b> Heirloom tomatoes, buffalo mozzarella, basil and dried chilli flakes	17.50

# Dolci

<b>Pannacotta</b> Vanilla bean pannacotta with figs and rooftop honey	11.00
<b>Tiramisù</b> Italian style trifle made with coffee, mascarpone and sponge fingers	11.00

# 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	13.50 / 19.50
<b>Cotto</b> Tomato, mozzarella and ham	13.50 / 19.50
<b>Pannacotta</b> Vanilla pannacotta with chocolate sauce	7.50