

# 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>Coppa</b> Tomato, mozzarella, capocollo, buffalo mozzarella, chilli and Parmigiano	24.50
<b>Amatriciana</b> Tomato, mozzarella, pancetta, onions, pecorino and chilli	24.00

# 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>Mortadella</b> Mozzarella, mortadella, Sicilian green olives, rocket and pecorino shavings	24.00
<b>Finocchio</b> Mozzarella, pork sausage, dressed shaved fennel, roasted onions and parsley	24.00
<b>Di Mare</b> Mozzarella, local tiger prawns, calamari, zucchini, chilli, capers and lemon	26.50
<b>Estiva</b> Mozzarella, artichokes, cherry tomatoes, fontina, basil and anchovies	23.50

# Antipasti

<b>Focaccia e Stracciatella</b> Wood fired pizza base with extra virgin olive oil, oregano and sea salt served with soft creamy buffalo milk cheese.	21.50
<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	18.00 / 24.00
<b>Crudo di Pesce</b> Raw Kingfish with yellow cherry tomatoes, white anchovies, oregano and dried chilli	19.00
<b>Carciofi Fritti</b> Crumbed baby artichokes with whipped ricotta, capers and radicchio	18.50
<b>Pancetta di Maiale</b> Roasted pork belly with a salad of peach, buffalo mozzarella and watercress	18.50

# Primi

<b>Pappardelle al Ragù d’Anatra</b> Flat ribbon pasta with a duck and tomato ragu	25.50
<b>Linguine all'Astice</b> Long thin pasta with local bug tails, zucchini, cherry tomatoes, garlic, chilli and bisque	27.50
<b>Rigatoni alla Boscaiola</b> Short tubular pasta with pancetta, porcini mushrooms, egg yolk and pecorino	26.00
<b>Fusilli alla Puttanesca</b> Short twisted pasta with anchovies, olives, cherry tomatoes, basil and stracciatella	25.00
<b>Risotto del giorno</b> Risotto of the day	24.00
Gluten free pasta available	1.50

# Secondi

<b>Involtini di Pollo</b> Roasted chicken thighs, stuffed with provolone, wrapped in pancetta, served with sautéed leafy greens and jus	33.50
<b>Maiale Arrosto</b> Grilled Borrowdale free range pork cutlet with wood roasted eggplant and cherry tomatoes, pine nuts and a parsley and mint dressing	33.50
<b>Bistecca di Manzo</b> Grilled 220g Five Founders rib fillet with roasted kipfler potatoes and a salad of radicchio, cos, pecorino shavings and truffled mayonnaise	38.00
<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 Indivia</b> Salad of frisee, orange, fennel and dill with a chardonnay vinaigrette	11.50
<b>Fagiolini Verdi</b> Sauteed green beans and silverbeet with toasted almonds and lemon	11.50
<b>Insalata Caprese</b> Heirloom tomatoes, buffalo mozzarella, basil and dried chilli flakes	17.50

# Dolci

<b>Pannacotta</b> Pannacotta with roasted stone fruits	11.00
<b>Frittelle di Ricotta</b> Fried ricotta dumplings stuffed with vanilla custard, served with strawberry ice cream	13.50
<b>Torta</b> Chocolate, almond and ricotta torte with caramel ice cream and crushed amretti biscuits	11.50
<b>Tiramisù</b> Italian style trifle made with coffee, mascarpone and sponge fingers	11.00
<b>Pizza Cioccolato</b> Sweet pizza with warm chocolate sauce and vanilla ice cream	12.50
<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	13.50 / 19.50
<b>Cotto</b> Tomato, mozzarella and ham	13.50 / 19.50
<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	10.00
Peroni Leggera (mid strength)	9.00
Theresianer Premium Pils	11.00
Menabrea Pale Lager	11.00
White Rabbit White Ale	11.00
Burleigh 28 Pale Ale	10.50
Asahi	10.00
Cascade Light	8.50
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
Laphroaig 10 yo	15.00
Yamazaki Single Malt 12 yo	19.50
Glenmorangie 18 yo	18.00
Marolo Grappa	12.00
Marolo Grappa di Barolo 12yo	18.50
Grappa Berta	22.00
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

NV Spagnol Col de Sas Conegliano Valdobbiadene DOCG Prosecco Superior (750 ml)	Veneto IT	12.50	56.50
NV Laurent-Perrier Brut (375ml)	Champagne FR		65.00
NV Laurent-Perrier Brut (750 ml)	Champagne FR	25.00	125.00
NV Ruinart Blanc de Blancs (750 ml)	Reims FR		179.00
13 Louis Roederer Vintage Rosé (750 ml)	Reims FR		195.00
07 Laurent Perrier Brut (750 ml)	Champagne FR		225.00

Bianchi

18 Rieslingfreak #3, Riesling	Clare Valley SA		56.00
19 Craggy Range Te Muna Road Sauvignon Blanc	Martinborough NZ	12.50	56.50
18 Inama Soave Classico	Veneto IT	14.00	64.00
17 Mount Langi Vine Road Pinot Gris	Grampians VIC		56.00
18 Colterenzio Pinot Grigio DOC	Alto Adige IT	12.50	56.50
18 Subida Pinot Grigio	Friuli IT		69.00
18 Cantine Dolianova Prendas Vermentino DOC	Sardegna IT		59.00
18 Porconero Fiano	Campania IT	13.00	58.00
15 Marotti Campi Salmariano Verdicchio Jesi Classico Riserva DOCG	Marche IT		76.00
17 Yering Station Village Chardonnay	Yarra Valley VIC	13.00	58.00
17 Graci Etna Bianco	Sicily IT		89.00
17 La Crema Sonoma Coast Chardonnay	California USA		105.00

Rossi

18 Saint Sidoine Cote du Provence Rosé	Provence FR	12.50	56.50
18 BY.OTT Rosé	Provence FR		79.00
18 Paringa PE Pinot Noir	Mornington Peninsula VIC	13.00	58.00
18 Allies Balnarring Pinot	Mornington Peninsula VIC		80.00
17 Santa Caterina Chianti DOCG	Tuscany IT	12.50	56.50
16 Istine Chianti Classico DOCG	Tuscany IT		80.00
17 Punset Barbera D'Alba	Piedmont IT	15.00	70.00
17 San Lazzaro Podere Montepulciano/ Sangiovese	Marche IT	13.00	58.00
16 Zenato Valpolicella Classico DOC	Veneto IT	14.50	66.00
15 Coates ‘The Gimp’ Shiraz	McLaren Vale SA	13.00	58.00
17 Izway Buce Shiraz	Barossa Valley SA		89.00
17 Fontanabianca Nebbiolo	Piedmont IT	15.00	70.00
18 Occhipinti sp68 Nero D’avola e Frappato	Sicily IT		89.00

Dolci

17 Pellegrino Passito Di Pantelleria (500ml)	Sicily IT	14.50	66.00
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Reserve List

18 Felton Rd Bannockburn Pinot Noir	Central Otago NZ		140.00
13 Sorelle de Nicola Barbaresco DOCG	Piedmont IT		149.00
14 Sobrero Ciabot Tanasio Barolo DOCG	Piedmont IT		149.00
16 Santa Barbara Maschio da Monte Montepulciano	Marche IT		105.00
16 Baricci Rosso di Montalcino DOCG	Tuscany IT		98.00
13 La Gerla Brunello di Montalcino DOCG	Tuscany IT		175.00
12 Brigaldara Vigna Cavolo Amarone	Veneto IT		189.00



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**