

Gnocchi

Gnocchi Burrata GFO V	29
Homemade potato gnocchi in a napoli sauce topped with fresh Burrata (125gr)	
Gnocchi Pollo e Zucchine	26
Homemade potato Gnocchi with chicken and zucchini in a creamy sauce	
Gnocchi Ricotta e Spinaci Homemade potato gnocchi in a napoli sauce topped with ricotta and spinach	24
Gnocchi Tartufati GFO V	26
Homemade potato gnocchi in a creamy black truffle sauce with mushrooms	
Gnocchi Sorrentina GFO V	24
Homemade potato gnocchi tossed in a Napoli sauce topped with bocconcini and parmesan, finished in the oven	
Gnocchi Gorgonzola GFO V Homemade potato gnocchi in a creamy gorgonzola sauce	24
Lactose Free Cream +4	

Risotto

Risotto Pollo e Funghi GFO	26
Risotto with chicken, mushrooms & spinach in a creamy sauce	
Risotto Zucca e Salsiccia GFO	24
Risotto with Italian pork sausage in a creamy pumpkin sauce	
Risotto Puttanesca GFO	26
Risotto cooked in a white wine sauce with cherry tomatoes, anchovies, olives, garlic, chilli and finished with a touch of Napoli sauce	
Lactose Free Cream +4	

Pasta

Conchiglie Pancetta e Broccoli GFO	24
Shell pasta, crispy pancetta tossed in a creamy broccoli sauce	
Penne Primavera GFO VG DF	24
Selection of vegetables & spinach tossed in EVO, garlic & chilli finished with Napoli sauce	
Fettuccine Funghi e Noci GFO	27
Homemade Fettuccine with a selection of mushrooms & walnuts in a creamy gongorzola sauce	
Casarecce Diavola GFO DF	23
Homemade Casarecce with hot salami and chilli flakes in a Napoli sauce	
Bucatini Amatriciana GFO	24
Thick spaghetti-like pasta with a hole running through the centre, with pancetta and a hint of chilli in a Napoli sauce finished with fresh pecorino	
Fettuccine Novanta GFO	26
Homemade fettuccine with Italian pork sausage, pancetta and eggplant in a Napoli sauce topped with fresh ricotta	
Fettuccine Ragù GFO DF	25
Homemade fettuccine with seasoned lean beef mince, slowly cooked in a tomato sauce	
Fettuccine Pancetta e Funghi GFO	25
Homemade fettuccine with pancetta and mushrooms in a creamy sauce	
Gluten Free Pasta +4	
Lactose Free Cream +4	

Pizza ~ Our pizzas are hand-stretched to order

Margherita	San Marzano tomatoes, mozzarella and bocconcini	18
Napoletana	San Marzano tomatoes, mozzarella, anchovies and olives	20
Patate	Mozzarella, thinly sliced potatoes with rosemary and garlic	20
Capricciosa	San Marzano tomatoes, mozzarella, leg ham, mushrooms & olives	22
Diavola	San Marzano tomato, mozzarella, hot salami and chilli flakes	22
Ananas	San Marzano tomatoes, mozzarella, leg ham and pineapple	22
Salsicce e Funghi	San Marzano tomatoes, mozzarella, Italian pork sausage & mushrooms	23
Quattro Formaggi	Mozzarella, gorgonzola, parmesan and fontina	22
Ortolana	San Marzano tomatoes, mozzarella and fresh seasonal vegetables	24
Bufala	San Marzano tomatoes and buffalo mozzarella	24
Novanta	San Marzano tomatoes, mozzarella, Italian pork sausage, pancetta & eggplant topped with fresh ricotta	25
Pollo	San Marzano tomatoes & mozzarella topped with chicken and onions	24
Prosciutto	San Marzano tomatoes and mozzarella topped with fresh prosciutto, rocket & shaved parmesan	25
Gorgonzola	Mozzarella and mushrooms topped with fresh rocket and gorgonzola	26
Gamberi	San Marzano tomatoes and mozzarella topped with garlic prawns	29
Frutti Di Mare	San Marzano tomatoes and mozzarella topped with a selection of seafood, tossed in olive oil, parsley, garlic and chilli (clams & mussels contain shells)	35
Calzone Mortadella	filled with mozzarella and mortadella	20
Calzone Salsiccia	filled with san Marzano tomatoes, mozzarella, Italian pork sausage & sautéed onions	22
Gluten free Pizza base +5	Lactose free Mozzarella +4	Vegan Mozzarella +4
Additional costs applies for any extra toppings		Pitted olives may contain pips

Kids \$12 (under 12 years)

Penne or Spaghetti Bolognese GFO DF	Chicken schnitzel & Chips GFO DF
Chicken nuggets & Chips	Calamari & Chips GFO DF
Small Pizza Margherita GFO	Small Pizza Hawaiian GFO

PLEASE LET STAFF KNOW IF YOU HAVE ANY ALLERGIES

ALLERGIES & FOOD INTOLERANCES

Menu items may contain traces of nuts, egg, soy, wheat, seed and other allergens. All of our meals are cooked and prepared in the same kitchen and we are unable to guarantee that trace elements of allergens will not be present.

10% Surcharge on Public Holidays

Menu items and prices subject to change without notice

GF. Gluten Free GFO. Gluten free option V. Vegetarian VG Vegan DF. Dairy Free