

# MENU

## PRIMA

- Olives Misto** 6  
Mixed olives in extra virgin olive oil
- Hashtag Fries** 8
- Garlic Focaccia Bread** 10
- Caprese Salad** 16  
Seasonal tomatoes, basil, ricotta, balsamic vinegar, olive oil
- Fritto Misto** 16  
Squid, prawns, basil, seasonal Italian vegetables
- Burrata** 18  
Burrata, lavosh, basil, balsamic, olive oil
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## PASTA

- Butter Spaghetti** 10  
Butter & pecarino
- Rigatoni Napoletana** 16  
Napoletana sauce & basil
- Pappardelle Arrabbiata** 18  
Chilli & napoletana sauce
- Orecchiette Siciliana** 18.5  
Eggplant, ricotta, olives & napoletana sauce
- Spaghetti Bolognese** 19.5  
Beef & pork ragu
- Pappardelle Carbonara** 22  
Guanciale, egg, pecarino & black pepper
- Chicken Peppercorn Pappardelle** 22  
Chicken, green peppercorn sauce & butter
- Gnocchi Pesto** 22  
Basil, olive oil, pinenuts & ricotta

- Pappardelle Boscaiola** 23.5  
Seasonal mushrooms, white wine, pork & fennel sausage & parsley
- Ravioli Gorgonzola** 24  
Italian blue cheese, cream, walnuts & chives
- Spaghetti Gamberetti** 26  
Prawns, garlic, chili, parsley, black pepper & olive oil  
*Gluten free – change out pasta for keto noodles*
- Salmon & Dill Risotto** 22  
Smoked salmon, mascarpone, lemon zest, shallot, dill, crispy caper butter, pecorino
- Spinach & Ricotta Cannelloni** 22  
Spinach, ricotta napoletana sauce & pecarino
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## SCHNITZEL

- Chicken Schnitzel** 22  
Crumbed free-range chicken Schnitzel *Add Fries \$5*
- Chicken Schnitzel Parmigiana** 26  
Crumbed free-range chicken Schnitzel, eggplant  
Napoletana sauce & pecorino mozzarella *Add Fries \$5*
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## DESSERT

- Tiramisu** 12
- Cannoli** 10
- Panna cotta** 12
- Chocolate Gelato - 2 scoops** 10

Please let our staff know if you have any food allergies or dietary requirements.

# DRINKS

## WINE

	Glass	Bottle
<b>Fat Bastard California Chardonay</b> Big rich buttery style	13	45
<b>Spade Oak "The Prospect" Chardonay</b> 100% ormond rd fruit, 100% barrel fermented		60
<b>Kirrihill Regional Range Shiraz</b> Winner of 4 trophies and 18 gold medals / 5 stars	13	45
<b>Serafino McLaren Vale Shiraz</b> Full bodied style with luscious dark berry fruit flavors		65
<b>Lake Hayes Pinot Noir</b> Made by amisfield. Bright, juicy and medium bodied	14	60
<b>Sisters Run Cabernet Sauvignon</b> This wine delivers! Big and hearty cab sauv	14	60
<b>Le Petite G Rose by Gueissard</b> Light and juicy summer fruit flavors with a crisp bone-dry finish		60

## HOUSE WINES

<b>Prosecco – Italy</b>	13	55
<b>Pinot Gregio – Venezie, Italy</b>	11	
<b>Rose – Sensie Tua Rosa RoseToscana Italy</b>	11	
<b>Montepulciano – Abruzzo, Italy</b>	11	

## BEER

<b>Peroni Nastro Azzuro</b>	10	
<b>Heineken</b>	10	
<b>Panhead Super Charger APA</b>	10	
<b>Peroni Libero 0% alcohol</b>	8	

## COCKTAIL

	Glass	Bottle
<b>Aperol Spritz</b>	14	
<b>Bellini</b>	16	
<b>Basil &amp; Mint Mojito</b>	16	
<b>Negroni</b>	16	
<b>Espresso Martini</b>	16	
<b>House made Lemoncello</b>	14	

## SOFT DRINKS

<b>Limonata</b>	5	
<b>Araviata Dolce (Orange)</b>	5	
<b>Melgrano (Pomegranate)</b>	5	
<b>Coke</b>	4.50	
<b>Coke Zero</b>	4.50	
<b>San Pellegrino water</b> Sparkling or still	500ml 6	1L 10
<b>Coffee - how you like it</b> How you like it	4	

