



SUMMER SHARING MENU, \$55pp

Antipasto course to share

Arancini Cent'Anni (V): Italian Arborio Rice, mushroom, parsley, mozzarella, napoli emulsion, parsley gel

Focaccia Garlic (VG): Homemade focaccia, garlic oil, rosemary, flaky salt

Italian cured meats (GFO): Prosciutto San Daniele 24 months DOP, Italian salami, Mortadella Princi, Parmigiano Reggiano cheese

Paste course options to share, to choose 2

Gnocchi Sorrentina (V, GFO, VGO): Baked potato gnocchi, napoli sauce, mozzarella, basil

Conchiglie Pollo e Funghi (VO, GFO): Shell pasta, chicken, mushroom, creamy white sauce

Rigatoni Bolognese (GFO): Rigatoni, slow cooked beef ragu, red wine, napoli sauce

Ravioli Spinaci e Ricotta (V): Green spinach and ricotta ravioli, green peas, Parmigiano Reggiano and butter sauce

Pizze course options to share, to choose 2 (GFO)

Margherita (V): Italian tomato salsa, Mozzarella Fior di Latte, fresh basil

Diavola: Italian tomato salsa, Mozzarella Fior di Latte, Italian salami, roasted capsicum, chilli flakes

Capricciosa: Italian tomato salsa, Mozzarella Fior di Latte, leg ham, olives, mushrooms, artichokes

Ortolana (V, VGO): Mozzarella Fior di Latte, grilled zucchini, grilled eggplant, roasted capsicum

(V) – Vegetarian, (GF) – Gluten free, (VG) – Vegan

(VO) – Vegetarian option, (GFO) – Gluten free option, (VGO) – Vegan option

SUMMER SET MENU \$62pp

Antipasto course to share, to choose 3

Olive Ascolana: Green olives stuffed with mixed meat, crumbed, deep fried

Arancini Cent'Anni (V): Italian Arborio Rice, mushroom, parsley, mozzarella, napoli emulsion, parsley gel

Focaccia Garlic (VG): Homemade focaccia, garlic oil, rosemary, flaky salt

Italian cured meats (GFO): Prosciutto San Daniele 24 months DOP, Italian salami, Mortadella Princi, Parmigiano Reggiano cheese

Kingfish (GF): Cured kingfish carpaccio, orange dressing, pomegranate seeds

Individual main course options, to choose 5

Paste

Gnocchi Sorrentina (V, GFO, VGO): Baked potato gnocchi, napoli sauce, mozzarella, basil

Conchiglie Pollo e Funghi (VO, GFO): Shell pasta chicken, mushroom, creamy white sauce

Rigatoni Bolognese (GFO): Rigatoni, slow cooked beef ragu, red wine, napoli sauce

Ravioli Spinaci e Ricotta (V): Green spinach and ricotta ravioli, green peas, Parmigiano Reggiano and butter sauce

Melanzane Parmigiana (V): Thin layers of eggplant, scamorza cheese, napoli sauce, basil leaves, Parmigiano Reggiano

Lasagna Emiliana: Traditional homemade lasagna, bolognese sauce, mozzarella, Parmigiano Reggiano

Pizze (GFO)

Margherita (V): Italian tomato salsa, Mozzarella Fior di Latte, fresh basil

Diavola: Italian tomato salsa, Mozzarella Fior di Latte, Italian salami, roasted capsicum, chilli flakes

Capricciosa: Italian tomato salsa, Mozzarella Fior di Latte, leg ham, olives, mushrooms, artichokes

Salsiccia: Mozzarella Fior di Latte, roasted pork sausage, friarielli, chilli flakes

Ortolana (V, VGO): Mozzarella Fior di Latte, grilled zucchini, grilled eggplant, roasted capsicum



Funghi (V, VGO): Mozzarella Fior di Latte, mixed porcini and mushrooms, truffle oil, shaved Parmigiano Reggiano

Secondi

Pollo (GF): Grilled chicken breast, seasonal vegetables, homemade apple chutney

Melanzane Parmigiana (V): Thin layers of eggplant, scamorza cheese, napoli sauce, basil leaves, Parmigiano Reggiano

Risotto of the day

Summer Set Menu \$69pp

Antipasto course to share, to choose 3

Olive Ascolana: Green olives stuffed with mixed meat, crumbed, deep fried

Arancini Cent'Anni (V): Italian Arborio Rice, mushroom, parsley, mozzarella, napoli emulsion, parsley gel

Focaccia Garlic (VG): Homemade focaccia, garlic oil, rosemary, flaky salt

Burrata (V, GFO): Burrata cheese, tomato medley, oranges

Italian cured meats (GFO): Prosciutto San Daniele 24 months DOP, Italian salami, Mortadella Princi, Parmigiano Reggiano cheese

Bresoula (GF): Cured beef carpaccio, rocket, Parmigiano Reggiano

Kingfish (GF): Cured kingfish carpaccio, orange dressing, pomegranate seeds

Individual main course options, to choose 5

Paste

Gnocchi Pollo e Funghi (VO, GFO): Sweet potato gnocchi, chicken, mushroom, creamy white sauce

Rigatoni Bolognese (GFO): Rigatoni, slow cooked beef ragu, red wine, napoli sauce

Casarecce all'Agnello: Casarecce, 6-hour braised lamb ragu, grated Parmigiano Reggiano

Conchiglie Gamberi (GFO): Shell pasta, zucchini cream, prawn cutlets, cherry tomatoes

Ravioli Spinaci e Ricotta (V): Green spinach and ricotta ravioli, green peas, Parmigiano Reggiano and butter sauce

Lasagna Emiliana: Traditional homemade lasagna, bolognese sauce, mozzarella, Parmigiano Reggiano

Pizze (GFO)

Margherita (V): Italian tomato salsa, Mozzarella Fior di Latte, fresh basil

Diavola: Italian tomato salsa, Mozzarella Fior di Latte, Italian salami, roasted capsicum, chilli flakes

Capricciosa: Italian tomato salsa, Mozzarella Fior di Latte, leg ham, olives, mushrooms, artichokes



San Daniele: Italian tomato salsa, Mozzarella Fior di Latte, Prosciutto San Daniele 24 months DOP, Mozzarella di Bufala, fresh basil

Mare: Mozzarella Fior di Latte, prawn cutlets, grilled zucchini, cherry tomatoes, parsley

Salsiccia: Mozzarella Fior di Latte, roasted pork sausage, friarielli, chilli flakes

Ortolana (V, VGO): Mozzarella Fior di Latte, grilled zucchini, grilled eggplant, roasted capsicum

Funghi (V, VGO): Mozzarella Fior di Latte, mixed porcini and mushrooms, truffle oil, shaved Parmigiano Reggiano

Secondi

Pollo (GF): Grilled chicken breast, seasonal vegetables, homemade apple chutney

Porterhouse (GF): 270g grilled porterhouse steak, celeriac puree, potato pave

Calamari: Lemon pepper calamari, iceberg and cherry tomato salad, lime aioli

Melanzane Parmigiana (V): Thin layers of eggplant, scamorza cheese, napoli sauce, basil leaves, Parmigiano Reggiano

Risotto of the day (GF)

Fish of the day

Additional dessert or sides available on request

Drinks Packages available on request