



TAKEAWAY MENU

ANTIPASTI

- Olive Ascolana** 8
Green olives stuffed with mixed meat, crumbed, deep fried (7)
- Arancini Cent'Anni (V)** 9.5
Italian Arborio Rice, mushrooms, parsley, mozzarella, napoli emulsion, parsley gel (2)
- Focaccia Garlic (VG)** 8
Homemade focaccia, garlic oil, rosemary, flaky salt

CONTORNI

- Caprese (V, GF)** 12
Sliced Roma tomatoes, bufala mozzarella, fresh basil
-add prosciutto + \$9
- Rucola (V, GF)** 9.5
Rocket salad, pear, walnuts, shaved parmesan, gorgonzola dressing
- Fries (GF, VG)** 8
Shoestring fries, lemon pepper seasoning, tomato sauce
- Patate Arrosto (V, GF)** 9.5
Roasted potatoes, rosemary, flaky salt
- Verdure (V, GF)** 11
Blanched broccoli, cauliflower, green beans, lemon dressing

(V) – Vegetarian, (GF) – Gluten Free, (VG) – Vegan, (VO) Vegetarian option, (GFO) Gluten free option, (VGO) – Vegan option

PASTE E RISOTTI

- Gnocchi Sorrentina (V, GFO, VGO)** 23
Baked potato gnocchi, napoli sauce, mozzarella, basil
- Gnocchi Pollo e Funghi (VO, GFO)** 26
Sweet potato gnocchi, chicken, mushroom, creamy white sauce
- Tagliatelle Bolognese (GFO)** 24
Tagliatelle pasta, slow cooked beef ragu, red wine, napoli sauce
- Rigatoni all'Agnello** 27.5
Rigatoni pasta, 6-hour braised lamb ragu, red wine
- Linguine Pescatora (GFO)** 35
Linguine, Coffin Bay clams, prawn cutlets, fish bites, calamari, lobster bisque, cherry tomatoes
- Ravioli Spinaci e Ricotta (V)** 22
Green spinach and ricotta ravioli, green peas, cherry tomatoes, pecorino cheese and butter sauce
- Lasagna Emiliana** 23
Traditional homemade lasagna, bolognese sauce, mozzarella, Parmigiano Reggiano cheese
- Risotto of the day** mp
Gluten Free Pasta Option +3

Please notify wait staff of any dietary requirements. Menu items may contain traces of seafood, nuts, gluten, soy, and other allergens. We are unable to 100% guarantee the absence of these ingredients.

PIZZE

Margherita (V)	18
Italian tomato salsa, Mozzarella Fior di Latte, fresh basil	
Diavola	21
Italian tomato salsa, Mozzarella Fior di Latte, Italian salami, nduja, chilli flakes	
Capricciosa	21
Italian tomato salsa, Mozzarella Fior di Latte, leg ham, olives, mushrooms, artichokes	
Mare	24
Mozzarella Fior di Latte, prawn cutlets, grilled zucchini, cherry tomatoes, parsley	
Salsiccia	21
Mozzarella Fior di Latte, roasted pork sausage, friarielli, chilli flakes	
Ortolana (V, VGO)	19.5
Mozzarella Fior di Latte, grilled zucchini, grilled eggplant, roasted capsicum	
Funghi (V, VGO)	21
Mozzarella Fior di Latte, mixed porcini and mushrooms, truffle oil, shaved Parmigiano Reggiano cheese	

Gluten Free Pizza Option +3
Add Toppings +3

SECONDI

Pork Cotoletta	32
Herb crumbed pork cutlet, mixed Italian salad, tomato mayonnaise	
Calamari	29.5
Lemon pepper calamari, mixed Italian salad, lime aioli	
Melanzane Parmigiana (V)	23
Thin layers of eggplant, scamorza cheese, napoli sauce, basil leaves, Parmigiano Reggiano cheese	

LUNCH SPECIAL

AVAILABLE UNTIL 3PM TUESDAY-SATURDAY

Steak Sandwich	20
Homemade bread, porterhouse steak, fried egg, tomatoes, roasted capsicum, iceberg lettuce, Mozzarella Fior di Latte	
Chicken Sandwich	19
Homemade bread, chicken schnitzel, iceberg lettuce, tomatoes, pickles, mayonnaise	
Caprese Sandwich (V)	17.5
Homemade bread, sliced Roma tomatoes, Mozzarella di Bufala, rocket	

BAMBINI

Kids Pizza	
Margherita (V)	13.5
Hawaiian	18
Kids Pasta	
(Bolognese, Napoli (V), Butter and Parmesan (V))	
Spaghetti	14
Rigatoni	14

DOLCI

Tiramisu (V)	12
Traditional Italian tiramisu, Savoiard biscuits, mascarpone, espresso, coffee liquor, cocoa powder	
Cheesecake (V)	13.5
New York chilled cheesecake, biscuit base, blueberry compote	
Pannacotta (V, GF)	12
Mango and coconut layered pannacotta, desiccated coconut, fresh mint	
Cannolo Siciliano (V)	8.5
Homemade Sicilian cannolo, ricotta cream and apricot filling, white and dark chocolate chips	