

Starters

Oysters Shucked to Order w/ Fresh Lemon	
- Natural	5 ea
- Kilpatrick	5.5 ea

Fritto Misto	36
<i>Lightly fried calamari, grilled halloumi cheese, creamy garlic prawns and siracha aioli</i>	

Antipasto Di Terra	34
<i>Chef's selection of cured meats w/ marinated vegetables, pickles, warm olives , aged Pecorino and pane di casa.</i>	

Entrées

Polpette di Maiale al sugo	18
<i>Pork & Fennel Meatballs w/ pane della casa</i>	

Arancini di Manzo	18
<i>Beef Arancini w/ herb aioli</i>	

Calamari Fritti w/ Lemon & Confit garlic aioli	20
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Melanzane Ripiene	16
<i>Eggplant stuffed w/ fresh ricotta, Grana Padano rocket & balsamic glaze</i>	

Capesante in Salsa Verde	20
<i>Seared scallops complimented with crispy prosciutto, grilled halloumi, pesto di rucola & cointreau aioli</i>	

Mussels	20
<i>- Al Sugo w/ fresh herbs & pane</i>	
<i>- Al Bianco w/ chilli, garlic, fresh herbs & pane</i>	

Stone Oven Focaccias

Garlic w/ fior di latte & confit garlic olive oil	16
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Bruschetta Classica	17
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Alle Erbe	16
<i>w/ rosemary, oregano and EVO</i>	

Taleggio e Olive w/confit garlic oil	17
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Primi

Vincigrassi - Lasagna / Marche	30
<i>12 Hrs. braised beef cheek ragu w/ layers of hand crafted pasta, creamy béchamel sauce, mozzarella, parmigiano</i>	

Gnocchi alla Norma /Sicilia	25
<i>Hand crafted baked gnocchi w/ eggplant, ricotta cheese, basil , cooked in classic sugo and terracotta baked</i>	

Gnocchi Quattro Formaggi	26
<i>Hand crafted gnocchi w/ gorgonzola, groviera, taleggio, grana podano baked in terracotta</i>	

Tagliatelle Carbonara /Lazio	26
<i>w/ guanciale, garlic, egg, Pecorino cheese</i>	

Gnocchi di Zucca al Burro Fuso e Salvia	26
<i>Pan fried Pumpkin gnocchi in burned butter w/spinach, pine nuts and topped w aged Pecorino</i>	

Pappardelle alla Piacentina / Piacenza	25
<i>w/ traditional beef ragu, parmigiano</i>	

Linguine allo Scoglio al Vino Bianco	35
<i>w/ calamari, prawns, scallops, clams, mussels, onion, garlic, touch of chili in herbs & white wine broth tossed in extra virgin olive oil</i>	

Risotto ai funghi	25
<i>w/ onion, porcini mushrooms cooked in a creamy white wine broth (Add Chicken)</i>	

Risotto ai Crostacei	35
<i>Moreton Bay Bug risotto w/ calamari, onion,garlic, touch of chili, cooked in saffron infused lobster bisque</i>	

Risotto Gamberi e Asparagi	35
<i>w/onion, garlic, tiger prawns, asparagus, fresh tomatoes cooked in lobster bisque and topped with fresh rocket</i>	

Insalata (Salads)

Insalata Caprese	18
<i>w/ fresh roma tomatoes slices, basil & Mozzarella di Bufala (Add Prosciutto / Smoked Salmon) 4</i>	

Insalata Rustica	18
<i>w/ rocket, beetroot, chickpeas, almonds & pecorino (Add Chicken / Smoked Salmon) 4</i>	

Insalata Rucola e Pere	18
<i>w/ rocket, pear & goat cheese, house dressing</i>	

Carne e Pesce

Our Steaks Are Grass Fed & Aged for An Average of 3 Weeks (All Served w/ Choice of Sauce & 1 Contorno)

Scotch Fillet, 400 Grams	46
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Eye Fillet, 300 Grams w/Truffle salt	48
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Rib-eye Fillet, 500 Grams	50
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Sauces : Cabernet Jus, Mushroom, Peppercorn, Garlic, Gorgonzola or Spiced Red Wine Reduction.

Osso Buco	36
<i>18Hrs. braised beef osso buco w/ caramelized vegetable ragu & truffle infused potato puree'</i>	

Lamb Rack	38
<i>Three points lamb rack w/ smashed rosemary potatoes, roasted field mushroom, marinated lentils & spiced red wine reduction</i>	

Vitello alla Sarda	36
<i>Baby veal fillets, onion, capers, sundried tomatoes cooked in a creamy white wine & lemon broth served w/ potato puree & honey glazed baby carrots.</i>	

Involtini di Pollo	36
<i>Free range chicken breast wrapped in Prosciutto di Parma stuffed with semidried tomatoes, halloumi cheese & spinach served w/ sweet potato puree & pesto di rucola.</i>	

Grilled Barramundi Fillet	38
<i>w/Italian potatoes, broccolini, grilled yabbie' cooked in confit lemon butter sauce</i>	

Fresh whole Market Fish (Ask Staff)	MP
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Contorni (Sides)

Italian Roasted Potatoes w/ garlic & rosemary	10
Sautéed Broccolini	10
<i>w/ extra virgin olive oil, garlic, chilli & lemon</i>	

Honey Glazed Carrots	10
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Rucola & Parmigiano Salad	10
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Hand crafted Chips	10
<i>- Potato</i>	
<i>- Sweet Potato</i>	

Puree	10
<i>- Potato</i>	
<i>- Sweet Potato</i>	

Stone Oven Pizza

Bufala	24
<i>w/ tomato, , Buffalo Mozzarella & fresh basil</i>	

Napoletana	24
<i>w/ tomato, fior di latte, capers & anchovies</i>	

Capricciosa	25
<i>w/ tomato, fior di latte smoked ham, mushroom, olives</i>	

Calabrese	25
<i>w/ tomato, goat cheese, mushroom, spicy salami, roasted peppers & olives</i>	

Ortolana	25
<i>w/ tomato, fior di latte, grilled eggplant & zucchini, wild mushroom, roasted peppers & garlic oil</i>	

Summer (estiva)	25
<i>w/ tomato, fior di latte, sliced prosciutto, wild rocket , shaved pecorino & balsamic glaze</i>	

Salsiccia, Funghi	25
<i>white base w/ chorizo sausage, mushroom, fior di latte & fresh rocket</i>	

Gamberi e Asparagi	26
<i>w/ tiger prawns, asparagus, fior di latte, fresh rocket & tomatoes</i>	

Frutti di Mare	26
<i>w/ tomato, fior di latte, calamari, tiger prawns, scallops, garlic & fresh basil</i>	

* Gluten Free Base Extra	5
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Dolci (Desserts)

'Tiramisu'	16
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Nutellotta	16
<i>Nutella pannacotta w/ blood orange sorbet & toasted almond</i>	

Sticky Date Pudding w/ almond ice-cream	16
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'Frisgioli'	16
<i>Italian style donuts dusted with cinnamon & saffron w/ chocolate ganache</i>	

Chocolate Soufflé (allow 30 minutes)	18
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Affogato	10
<i>Add Amari (Recommended)</i>	
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* Ask for Gluten Free/Vegan Options