

Dinner Menu

ANTIPASTI

House Focaccia	4
Gnocco Fritto fried bread pockets	9
Marinated Roast Capsicum	6
Marinated Chargrilled Zucchini	6
Marinated Chargrilled Eggplant	6
Fagioli white beans, celery, spanish onion	8
Mixed Marinated Olives	9
Ricotta 100g	9
Stracciatella	10
Burrata 100g	12
Seared Tomino 100g	12
Caprese Salad	15
N'Duja 60g	9
Salami 100g	10
Mortadella 100g	10
Porchetta 100g	14
Prosciutto 100g	14
Ortiz Anchovies & Focaccia	20
Eye Fillet Tartare	20
Octopus Skewer	10

PASTA & RISOTTO

Gluten Free Pasta Available	
Burnt Butter & Sage Ravioli (v)	24
spinach & ricotta ravioli, grana padano fondue	
Risotto (v)	26
black garlic emulsion, marinated zucchini flower	
Potato Gnocchi	28
speck, friarielli, scamorza infusion	
Fregola (df)	29
octopus, n'duja sauce, rocket pesto	
Spaghetti Marinara (df)	30
mixed seafood, bisque	

MAINS

200g Pork Milanese	28
crumbed pork cutlet, rocket	
Pescespada	30
poached swordfish, crispy breadcrumbs, fetta, cucumber, onion, olive salad	
250g Sirloin (gf)	34
cultured butter, asparagus, roasted onion	
Green Tea Smoked Duck (gf)	35
parsnip cream, caramelised onion, crispy parsnip	
Bistecca Alla Fiorentina	13 / 100g
angus t-bone, selection of sides (allow 45 minutes)	

SIDES

Potato Skins, Spicy Aioli	8
Seared Asparagus	10
Sauted Broccolini	10
Mixed Leaves Salad	10
Rocket & Pecorino	12



DOLCE

Cannoli	4
ricotta & pistachio	
Bombolone	5
Italian doughnut, filling of either nutella, ricotta, jam	
Tiramisu	12
Chocolate Semifreddo	14
3 layers	
Lemon Cheesecake	14
New York Style	
Affogato	15
vanilla gelato, frangelico, espresso	

Feed Me Menu

7⁰pp

ANTIPASTI

To Share
Olives
Marinated Verdure & Pickles
Burrata
Caprese Salad
Mixed Meats
Gnocco Fritto & Focaccia Pizza

MAINS

Choice Of	
Burnt Butter & Sage Ravioli (v)	
spinach & ricotta ravioli, grana padano fondue	
Potato Gnocchi	
speck, friarielli, scamorza infusion	
Pescespada	
poached swordfish, crispy breadcrumbs, fetta, cucumber, onion, olive salad	
250g Sirloin (gf)	
cultured butter, asparagus, roasted onion	

Mixed Leaves Salad
to share

DOLCETTO

Choice Of	
Tiramisu	
Bombolone	
Italian doughnut, filling of either nutella, ricotta, jam	
Lemon Cheesecake	
New York Style	

No more than 2 bills per table - 15% surcharge public holidays - 10% surcharge groups 10+
(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free

Pizza Menu

Gluten Free Bases Available Add 5

PIZZA BIANCA

White Base	
Focaccia Pizza (v)(ve)	14
olive oil, rosemary & oregano	
Fiori Di Zucca (v)	24
potato, zucchini flower, scamorza	
Quattro Formaggi (v)	24
parmesan, gorgonzola, pecorino, fior di latte	
Stracciatella (v)	24
fior di latte, stracciatella, walnuts, rocket	
Mortadella	25
mortadella, stracciatella, fior di latte, pistachio	
Patate E Salsiccia	25
pork sausage, fior di latte, potato, pecorino, rosemary	
Salsiccia Friarelli	27
pork sausage, friarelli, gorgonzola, fior di latte	
Cornuto	27
pumpkin base, friarelli, scamorza, n'duja	
Bresoala	28
focaccia pizza, buffalo mozzarella, bresaola, cherry tomato	

PIZZA ROSSA

Red Base	
Marinara (v) (ve)	16
san marzano tomato, oregano, garlic, extra virgin olive oil	
Margherita (v)	19
san marzano tomato, fior di latte, basil	
Napoli	22
san marzano tomato, black olives, anchovies, fior di latte	
Ortolana (v)	23
san marzano tomato, eggplant, zucchini, capsicum, onion, fior di latte	
Diavola	24
san marzano tomato, hot sopressa, fior di latte	
Bufala (v)	24
san marzano tomato, buffalo mozzarella, basil	
Cotto Funghi	25
san marzano tomato, smoked ham, mushroom, fior di latte	
Cicco Arrabbiato	26
san marzano tomato, fior di latte, hot salami, capsicum, olives	
Prosciutto Rucola	28
san marzano tomato, prosciutto, pecorino, rocket, fior di latte	
Calzone Giorgio	28
folded pizza, san marzano tomato, sausage, capsicum, buffalo mozzarella	

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