








FOOD

## ANTIPASTI

Starter Plates Designed to Share.

<b>FOCACCIA BIANCA</b>  	\$16
Extra Virgin Olive Oil, Salt, Oregano & Olives Pizza.	
<b>ARANCINI SICILIANI</b>	\$18
Arborio Rice, Mozzarella, Peas, Ragu Bolognese, Fried in Italian Bread Crumbs Garnished with Parmigiano.	
<b>ANELLI DI CALAMARI</b>	\$22
Lightly Crumbed Fried Squid & Served with Lemon & Herb Mayonnaise & a Lemon Wedge.	
<b>ANTIPASTO</b> 	\$24 / 48
Chefs Selection of Italian Deli Meats, Olives, Cheeses & Marinated Vegetables Accompanied with Fresh House Bread.	
<b>BRUSCHETTA CAPRESE</b>  	\$17
Two Slices of Toasted Pane Di Casa Rubbed with Fresh Garlic, Topped with Fresh Romano Tomatoes, Bocconcini, Fresh Basil Leaves & an Extra Virgin Olive Oil Drizzle.	

## PIZZA

Gluten Free Base  
(May Contain Traces of Gluten)  
Extra Toppings

+ \$6

Vegan Cheese









+ \$5

+ \$3

Extra Prawns / Meat

+ \$4

\*\* Not Available Half / Half Pizza\*\*

<b>GARLIC PIZZA</b>  	\$18
Fior Di Latte, Garlic & Oregano.	
<b>MARGHERITA</b>  	\$23
Tomato, Fior Di Latte, Bocconcini & Fresh Basil.	
<b>SICILIANA</b> 	\$25
Tomato, Fior Di Latte, Anchovies, Black Olives, Oregano & Capers.	
<b>DIAVOLA</b> 	\$26
Tomato, Fior Di Latte, Hot Salami & Baby Capsicum.	
<b>CAPRICCIOSA</b> 	\$26
Tomato, Fior Di Latte, Italian Ham, Artichokes, Mushrooms & Black Olives.	
<b>ORTOLANA</b>  	\$25
Tomato, Fior Di Latte, Zucchini, Eggplant & Roasted Capsicum.	
<b>REGINA</b>  	\$25
Fior Di Latte, Gorgonzola, Bocconcini & Fresh Shaved Parmigiano.	
<b>CACCIATORE</b> 	\$26
Fior Di Latte, Mushrooms, Roasted Capsicum & Italian Sausage.	
<b>GAMBERI</b> 	\$28
Tomato, Fior Di Latte, Prawns, Fresh Rocket, Fresh Cherry Tomatoes & Fresh Bocconcini.	
<b>ROBERT'S PIZZA</b> 	\$26
Tomato, Fior Di Latte, Mushrooms, Black Olives, Onion, Hot Salami & Chilli.	
<b>PROSCIUTTO</b> 	\$27
Tomato, Fior Di Latte, Fresh Rocket, Fresh Prosciutto & Fresh Shaved Parmigiano.	

## PRIMI PIATTI




Gluten Free Pasta + \$5  
(May Contain Traces of Gluten)

First Course

<b>FETTUCCINE</b> 	\$23
Served with Fresh Parmigiano Cheese. Tomato & Basil  / Butter & Sage  / Creamy Pesto    / Ragu Bolognese + \$5	
<b>FETTUCCINE ALLA BOSCAIOLA</b>  	\$26
Fettuccine with Mushrooms, Capsicum, Garlic Oil, Parsley & Cream.	
<b>PAPPARDELLE CALABRESE</b> 	\$28
Italian Sausage, Roasted Capsicum, Olives Cooked in Passata Sauce & Topped with Fresh Parmigiano.	
<b>SPAGHETTI CARBONARA</b> 	\$29
Velvety egg yolks and Pecorino Romano sauce with crispy guanciale & black pepper.	
<b>SPAGHETTI CACIO&amp;PEPE</b>  	\$28
Silky Pecorino Romano sauce, harmonized with the bold kick of freshly ground black pepper.	
<b>CANNELLONI</b> 	\$26
Fresh Home Made Pasta Tubes Filled with Spinach and Ricotta Topped with Tomato Sauce and Parmigiano Cheese.	
<b>LASAGNA AL FORNO</b>	\$28
Slow Cooked Beef Ragu Bolognese, Layered in Sheets of Our Fresh Egg Pasta, with Bechamel Sauce & Cheese.	
<b>TORTELLI ALL'ANATRA</b>	\$32
Five Large Tortello Filled with Braised Duck, Ricotta Cheese & Orange Peel, Tossed in a Butter & Sage Reduction.	
<b>SPAGHETTI MARINARA</b> 	\$38
Chefs Selection of Market Fresh Seafood, Cooked in a Touch of Passata, Bisque, Garlic & Topped with Fresh Parsley.	
<b>PAPPARDELLE AL SALMONE</b> 	\$31
Fresh Salmon & Prawns Cooked in a Creamy Sauce with Sautéed Spanish Onion & a Touch of Passata.	
<b>PAPPARDELLE ALLA MONTANARA</b> 	\$29
Rich creamy sauce of Italian sausage, fragrant porcini mushrooms, & aromatic garlic, finished off with fresh parsley and a sprinkle of Pecorino Romano.	
<b>RISOTTO ZAFFERANO E SALSICCIA</b> 	\$30
Creamy Italian Saffron Risotto with sautéed onion, White Wine, Italian Sausage, Finished Off with Butter & Parmigiano.	
<b>GNOCCHI DI PATATE (POTATO GNOCCHI)</b>	\$26
Served with Fresh Parmigiano Cheese. Tomato & Basil  / Butter & Sage  / Creamy Pesto    / Ragu Bolognese + \$5	










## SECONDI

Second Course

<b>TAGLIATA RUCOLA E GRANA</b> 	\$38
200 Gram Grilled Eye Fillet Steak Served with Patatine Fritte on a Bed of Rocket Garnished with Fresh Shaved Parmigiano.	
<b>SALMONE ALLA GRIGLIA</b> 	\$37
200 Gram Grilled Salmon Fillet Served With a Side of Mixed Leaves, Cherry Tomatoes, Spanish Onions Tossed in Extra Virgin Olive Oil & Balsamic Viniagrette.	
<b>COTOLETTA ALLA MILANESE</b>	\$32
Veal Schnitzel Served with a Side of Garden Salad and Patatine Fritte.	
<b>CALAMARI AND PRAWNS</b>	\$32
Lightly Crumbed Fried Squid & Prawns, served with Lemon & Herb Mayonnaise & a Lemon Wedge.	
<b>KING PRAWNS</b> 	\$45
Five large oven-roasted King Prawns lightly seasoned with salt and olive oil & served with a side of garden salad	

## CONTORNI

Side Dishes for Primi Piatti + Secondi

<b>PICCOLO GIARDINO</b>  	\$14
Mixed Leaves, Romano Tomato, Spanish Onion, Goats Cheese in Extra Virgin Olive Oil & Balsamic Viniagrette.	
<b>VERDURA MARINATA</b>  	\$15
Mixed Leaves, Roasted Capsicum, Zucchini, Aubergine Tossed in Extra Virgin Olive Oil & Balsamic Viniagrette Accompaniment.	
<b>RUCOLA E FORMAGGIO</b>   	\$15
Rocket, Goats Cheese & Beetroot Tossed in Extra Virgin Olive Oil & Balsamic Viniagrette Topped with Crushed Walnuts.	
<b>PATATINE FRITTE</b>  	\$12
Bowl of Potato Chips.	

 Vegetarian  Gluten Free  Vegan  Nuts

\* = Can Be Changed Upon Request

Additional 10% Surcharge on Sundays & Public Holidays.  
Visa / MasterCard 1.1% & American Express 1.6% Surcharge.  
No BYO.



DRINK



APERITIVI

Pre dinner Drinks

<b>APEROL SPRITZ</b> Aperol, Prosecco & Soda.	\$15
<b>LIMONCELLO SPRITZ</b> Prosecco, Limoncello & Soda.	\$15
<b>BELLINI</b> Peach Nectar & Prosecco.	\$14
<b>HUGO</b> Elderflower Liqueur, Prosecco & Soda.	\$15
<b>NEGRONI</b> Campari, Gin & Sweet Vermouth.	\$18
<b>GARIBALDI</b> Orange Juice & Campari.	\$14

BIRRA

Beer

<b>TAP BEER</b>	
<b>PERONI NASTRO AZZURRO</b> Mediterranean Style Lager with a Crisp Refreshing Taste. (330ml   ABV 5.15%)	\$10
<b>BALTER XPA</b> Tropical & Floral Aromatics Set Off a Fruity Palate. Fully-hopped Beer That's Still Easy to Drink. (330ML   ABV 5%)	\$10
<b>BOTTLED BEER</b>	
<b>PERONI 0.0%</b> Alcohol-free Italian Lager, Crisp & Refreshing Taste.(330ML   ABV 0.0%)	\$8
<b>PERONI 3.5%</b> A Light, Clean & Crisp Low Carbohydrate & Calorie Lager. (330ML   ABV 3.5%)	\$10
<b>PERONI GRAN RISERVA PURO MALTO</b> 100% Malted Barley, Full Bodied & Richly Flavoured Lager, Smooth Taste with a Hint of sweetness & a Lingering Maltiness. (500ML   ABV 5.2%)	\$15
<b>PERONI GRAN RISERVA DOPPIO MALTO</b> Double Malted Barley offers a Deeper & Richer Flavoured Profile, Full Bodied, Perfect Balance of Sweetness & Smoothness. (500ML   ABV 6.6%)	\$15
<b>MORETTI</b> A Light Golden Lager with a Prefectly Balanced, Delicate Malty Flavour. (330ML   ABV 4.6%)	\$10
<b>MENABREA</b> Light Barley Malt Flavoured Crisp Lager. Full Flavoured & Refreshing. (330ML   ABV 4.8%)	\$11
<b>ICHNUSA</b> Moderately Crisp and Refreshing Pale Lager with a Light Pleasant Scent of Hops. (330ML   ABV 4.7%)	\$10

WHISKEY

Whiskey  
(30ml serve)

<b>MONKEY SHOULDER</b> Scottish Smooth Malt Scotch Whiskey, Tasting of Mellow Vanilla with Spicy Hints.	\$10
<b>JACK DANIEL'S</b> American Whiskey with a Cinnamon, Orange, Dark Chocolate & Toast Character.	\$10
<b>BULLEIT RYE</b> American Rye Whiskey, Smooth Taste with Hints of Vanilla, Honey & Spice.	\$12
<b>THE GLENLIVET 15YO</b> Single Malt Scotch Whiskey, Warm Spice, Honey & Rich Fruit Flavour.	\$18
<b>LAGAVULIN 16YO</b> Islay Single Malt Scotch Whiskey with a Rich, Dried Fruit Sweetness of the Sherry Character with Clouds of Smoke & Strong, Barley-Malt Flavours.	\$18

COCKTAILS

Alcoholic Mixed Drinks

<b>HOUSE MARTINI</b> Dry Vermouth & Gin.	\$18
<b>ESPRESSO MARTINI</b> Fresh Espresso, Vodka, Tia Maria & Simple Syrup.	\$18
<b>THE GODFATHER</b> Ameretto & Scotch Whiskey.	\$18
<b>AVIATION</b> Gin, Maraschino Liqueur, Parfait & D'amour & Lemon Juice.	\$20
<b>MOJITO</b> White Rum, Lime Juice, White Sugar, Fresh Mint & Soda Water.	\$20
<b>LONG ISLAND ICED TEA</b> Vodka, Tequila, White Rum, Gin, Cointreau, Lemon Juice, Simple Syrup & Cola.	\$20
<b>COSMOPOLITAN</b> Vodka, Cointreau, Lime Juice & Cranberry Juice.	\$20
<b>AMARETTO SOUR</b> Disaronno, Bourbon Whiskey, Lemon Juice, Egg White & Simple Syrup.	\$20
<b>MARGARITA</b> Tequila, Triple Sec, Lime Juice.	\$20

BEVANDE

Cold Drinks

<b>UNLIMITED TAP SPARKLING WATER</b> Tap Sparkling Water	\$5 / PERSON
<b>BOTTLED ITALIAN WATER 500ML / 750ML</b> Bottled Sparkling / Mineral Water.	\$6 / \$8
<b>ARANCIATA ROSSA</b> Sparkling Blood Orange.	\$5.5
<b>LIMONATA</b> Sparkling Lemon.	\$5.5
<b>CHINOTTO</b> Bitter Sweet Chinotto Orange.	\$5.5
<b>LEMON LIME BITTER</b> Lemonade, Lime Cordial & Angostura Bitters.	\$5.5
<b>SOFT DRINKS</b> (Coke / Diet Coke / Coke No Sugar / Solo / Lemonade).	\$4.5
<b>JUICE</b> (Orange Juice / Apple Juice).	\$4.5

CAFFÈ

Extras Charged + \$1 Each  
(Alternate Milk / Mug / Extra Shot)

Coffee

<b>ESPRESSO</b>	\$4
<b>MACCHIATO</b>	\$4.5
<b>CAPPUCCINO</b>	\$5
<b>LATTE</b>	\$5
<b>CHAI LATTE</b>	\$5
<b>FLAT WHITE</b>	\$5
<b>PICCOLO</b>	\$4.5
<b>LONG BLACK</b>	\$5
<b>MOCHA</b>	\$5.5
<b>HOT CHOCOLATE</b>	\$5.5



WINE

## VINO ROSSO

Red Wine  
GLASS / BOTTLE

### MONTEPULCIANO D'ABRUZZO DOC LA VALENTINA

Made with at Least 85% Montepulciano Grapes & Up to 15% Sangiovese Grapes. Rich & Spicy Red with Aromatic Hints of Oregano, Pepper, Tobacco, Cherry, Plum & Boysenberry. (Abruzzo, Italy | ABV 13% / 750ml).

\$14 / \$45

### SANGIOVESE IGT CASTELLO DI CORBARA

Mainly Sangiovese Grapes & Small Percentage of Merlot Grapes. Delicate Notes of Fresh Fruits, Violet & Liquorice. Smooth & Well Balanced. (Umbria, Italy | ABV 13% / 750ml).

\$15 / \$50

### SHIRAZ BOURKE STREET

100% Shiraz. Bold, medium-bodied red wine, floral notes, savoury herbs, red and black fruits, vanilla and baking spice. (Canberra District, ACT | ABV 13.5% / 750 mL)

\$15 / \$58

### CABERNET SAUVIGNON "SEDUCTION" KILLIBINBIN

100% Cabernet Sauvignon. Deep crimson and magenta in colour. Intense aromas of blackberry, plum with complex vanilla and spice. The palate is well rounded, yet spicy with gentle, almost dusty tannins adding a welcome structure and long finish. (Langhorne Creek, South Australia | ABV 14.5% / 750 mL)

\$14 / \$45

### CHIANTI DOCG IL BELL ANTONIO TERRE DI SAN GORGONE

Mostly Sangiovese Grapes. Ruby red colour, deep with purple notes, which underline its youth. Fruity, fresh, lively bouquet with good intensity, a warm, savory, slightly tannic flavour, but at the same time harmonious, which is well reminiscent of the Sangiovese grape. (Toscana, Italy | ABV 13% / 750 mL)

\$15 / \$55

### PRIMITIVO DI MANDURIA DOP LE VIGNE DI SAMMARCO

100% Primitivo. Deep and dark ruby color. Notes of blackberries and jam with berries, violet in the background, chocolate and pepper follow one another on the nose. Warm and soft on the palate it closes the tasting with power and persistence. (Puglia Italy | ABV 14% / 750mL)

\$69

### NERO D'AVOLA DOC 'NEBACCO' CARUSO E MININI

Intense ruby red color. Elegant aromatic and fruity bouquet with orange zest notes and oriental spices hints. Soft and enveloping red wine, pleasant tannins with spicy notes and long finish. (Sicilia, Italy | ABV 13.5% / 750 mL)

\$55

### VALPOLICELLA SUPERIORE DOC RIONDO

Corvina, Rondinella, Corvinone other grapes. Excellent body that shows intense scents of blueberry and cherry, liquorice and pleasant balsamic notes of eucalyptus. Soft and velvety tannins. (Veneto, Italy | ABV 13% / 750 mL)

\$58

### BARBERA D'ALBA SUPERIORE FROI MASSIMO RIVETTI

100% Barbera Grapes. Dry, full body with low tannins and high refreshing acidity. Intense ruby red color. Notes of strawberries and sour cherries. Full fresh and harmonious, with a balanced and persistent final. (Piemonte, Italy | ABV 14.5% / 750 mL)

\$69

## VINO ROSATO

Rose Wine  
GLASS / BOTTLE

### FRAPPO FRAPPATO ROSÉ IGP CARUSO E MININI

Pale Style Rose. Elegant on the Nose & Palate. Highlighting Fruit Scents & a Good Level of Acidity that Makes it Very Pleasant to Drink. (Sicilia, Italy | ABV 12% / 750ml).

\$15 / \$50

### MAS DE LONGCHAMP IGP DES BOUCHES DU RHÔNE ROSÉ

Light pink colour. Hints of little red fruits, citrus, rose petal as well as aromatic herbs and earth. The wine is dry, light but has a great intensity and structure, a beautiful texture and a refreshing acidity to finish long and savoury. (Provence, France | ABV 12.5% / 750 mL)

\$59

## VINO BIANCO

White Wine  
GLASS / BOTTLE

### SAUVIGNON BLANC JOHNSON

100% Sauvignon Blanc. Citrus and herbal notes. Juicy and crisp, this wine is layered with stone fruit giving generous length of flavour. (Marlborough, New Zealand | ABV 13% / 750 mL)

\$13 / \$42

### PINOT GRIGIO DELLE VENEZIE DOC CASA LUNARDI

Classic Pinot Grigio Loaded with Fruit & Green Flavours. Light, Crisp, Clean Tropical Fruit Finish. (Veneto, Italy | ABV 13% / 750ml)

\$12 / \$42

### CHARDONNAY IGP ORGANIC TERRE SICILIANE

Straw color. Herbal aromas of green apple, lavender, and ginger tea with a satiny, crisp, dry-yet-fruity light body and a sleek, refreshing, medium-length minerals finish. (Sicilia, Italy | ABV 12.5% / 750 mL)

\$15 / \$55

### GAVI DOCG 'CÀ ADUA' LA FONTANASSA

Cortese grapes. Straw yellow colors with greenish reflections, aromas of citrus, grapefruit, cut grass white flowers, dry, fresh, with good sapidity, persistent and mineral taste. (Piemonte, Italy | ABV 12.50% / 750 mL)

\$69

### ZIBIBBO IGP 'TERRE DI GIUMARA' CARUSO E MININI

100% Zibibbo grapes. Smooth to the palate, this wine offers a wide shade of perfume that range from spices to floral and notes of mango, banana and passionfruit. (Sicilia, Italy | ABV 12.5% / 750 mL)

\$59

### RIESLING 'WHITE ROCKS' NICK O'LEARY

100% Riesling. Dry, complex, exceptionally aromatic wine. The lively palate shows lime, lemon and spice with hints of crushed apple. Mouth watering laser like acidity. (Canberra District, ACT | ABV 12% / 750 mL)

\$78

## PROSECCO

Prosecco  
GLASS / BOTTLE

### PROSECCO

Sparkling Italian White Wine by the Glass.

\$12

### PROSECCO BRUT DOC CASA GHELLER

100% Glera Grapes. Crisp, refreshing and wonderfully effervescent this classic wine is brimming with Fresh fruits and floral notes and is alive with zingy fruit character and golden apples. (Veneto, Italy | ABV 11% / 750 mL)

\$55

### PROSECCO ROSÉ MILLESIMATO DOC CASA GHELLER

Blend of the traditional Glera variety, the main Prosecco grape, along with a portion of Pinot Nero (Pinot Noir), providing some extra flavour and colour. Fruity and flowery bouquet with delicate notes of golden apple and mountain flowers. The flavour is dry, fresh and zesty with a fruity and harmonious finish. (Veneto, Italy | ABV 11.5% / 750 mL)

\$55

### FERRARI MAXIMUM BLANC DE BLANCS TRENTO DOC

A strict selection of 100% Chardonnay grapes, picked by hand in the first half of September. Brilliant straw yellow. Very intense, with notes of ripe fruit along with hints of crusty bread and hazelnuts. Fresh and with great finesse, making it moreish and satisfying to drink. The finish offers nuances of citrus fruits and mineral sensations. (Trentino Alto Adige, Italy | ABV 12.5% / 750 mL)

\$104





## DESSERT

## DOLCI

Dessert

### TIRAMISU'

Ladyfinger Biscuits Soaked in Espresso & Topped with Mascarpone Cream Dusting with Cocoa Powder.

\$16

### CANNOLI SICILIANI

Fried Pastry Dough Shells Filled with Sweet Creamy Ricotta Garnished with Pistachios.

\$16

### LIMONCELLO FLUTE

Refreshing Lemon Gelato Infused with Limoncello Liqueur Presented in a Glass Champagne Flute.

\$16

### AFFOGATO AL CAFFÈ

Scoop of Vanilla Gelato Topped with a shot of Espresso

\$12

### TORTA DELLA NONNA

Shortcrust Pastry Case Filled with Lemon Patisserie Cream Topped with Slivered Almonds & Pine Nuts.

\$12

### CHOCO NOCCIOLA

Three Layers of Chocolate Sponge Cake Filled with Rich Chocolate Hazelnut Cream & Decorated with Chocolate Curls.

\$12

## GELATO

Ice-cream  
(Scoop)

### CHOCOLATE / VANILLA BEAN

\$4.5

### MANGO / LEMON SORBET

\$4.5

### FERRERO ROCHER / PISTACHIO

\$5.5

## VINI DA DESSERT

Dessert Wine  
(60ml serve)

### TAGOS GRILLO LATE HARVEST I.G.T. TERRE SICILIANE \$14

Italian Soft & Sweet Flavoured Dessert Wine, Balanced Scents of Fruit, Flowers, Notes of Honey & Cinnamon. (Sicilia, Italy | ABV 13% / 500ml).

## DIGESTIVI

Digestives  
(30ml serve)

### ROSSI D'ANGERA GRAPPA VECCHIA AMBRATA \$10

Italian Soft Aromatic Grape Brandy with Floral Notes of Acacia, Sage, Apricot & Raisins.

### DISARONNO AMARETTO \$8

Italian Almond Liqueur.

### VECCHIO AMARO DEL CAPO \$8

Italian Balanced Bitter Aromatic Liqueur Made From 29 Different Calabrian Herbs & Roots.

### AMARO MONTENEGRO \$8

Italian Liqueur that is Bitter, Spicy & Floral, Flavoured with 40 Botanicals Including Liquorice Root, Nutmeg & Sweet/Bitter Oranges.

### GALLIANO SAMBUCA \$8

Italian Star Anise Flavoured Liqueur.

### LIMONCELLO \$8

Italian Strong Lemon Flavoured Liqueur.

### FRANGELICO \$8

Italian Spicy, Nutty & Sweet Delicate Hazelnut Flavoured Liqueur with Hints of Vanilla & Dark Chocolate.

## CAFFÈ

Extras Charged + \$1 Each  
(Alternate Milk / Mug / Extra Shot)

Coffee

### ESPRESSO \$4

### MACCHIATO \$4.5

### CAPPUCCINO \$5

### LATTE \$5

### CHAI LATTE \$5

### FLAT WHITE \$5

### PICCOLO \$4.5

### LONG BLACK \$5

### MOCHA \$5.5

### HOT CHOCOLATE \$5.5