

LET US FEED YOU

Chef's celebration feast
\$85pp for the
whole table



Bread Basket \$8

Selection of homemade and
wood fired bread

STUZZICHINI

Pumpkin & Taleggio arancini (6) \$16 V

Garlic and cheese pizzetta \$16

Mt Zero olives \$10

ANTIPASTI

Divino antipasto for 2 \$45

Gourmet cold cuts, pickles, cheese
marinated olives, grissini

Fritto misto for 2 \$45 DF

Deep fried calamari and prawns, aioli

Seafood zuppa \$24 DF

Mixed seafood and tomato stew, lemon,
bread

Pan-fried pork scotch fillet \$24 GF

Apple, pickled carrots, jus

Eggplant parmigiana \$24 V

Tomato, rocket pesto, mozzarella

GF Gluten free DF Dairy free V Veget



PRIMI E SECONDI

Three-way chicken (Serve 2) \$88 GF

breast roll, roasted Maryland, fried
wings, rocket salad, roasted potatoes,
jus

Pan fried beef porterhouse \$48 GF

Potato rosti, baby carrots, parsley
capers and shallots, jus

Roasted Barramundi \$45 GF

Lemon and chives sauce,
green vegetables, dill oil

Moreton Bay bugs spaghetti \$44 DF

Lemon, cherry tomatoes, lobster bisque

Porcini risotto \$43 V - GF

Parsley oil, red fruit coulis, parmigiano

House-made Gnocchi \$43

Lamb ragu', black olives, parmesan

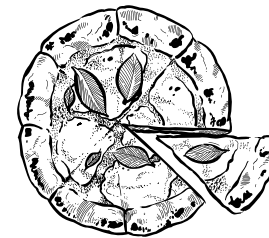


CONTORNI

Rocket salad, currants, parmesan,
balsamic \$13 GF-V

Truffle and parmesan fries \$13 GF-V

Broccolini, anchovies, garlic,
almonds \$13 GF-DF



PIZZA

Prawns gourmet \$38

Fior di latte mozzarella, prawns, confit
cherry tomato, Nduja crumble, zucchini
Extra: rocket 3

Wagyu bresaola \$38

Fior di latte mozzarella, porcini
mushrooms, wagyu bresaola,
rocket, parmesan
Extra: italian tomato 4

Prosciutto e buffalo \$38

Italian tomato, fior di latte mozzarella,
buffalo mozzarella,
prosciutto di parma, rocket
Extra: truffle oil 4

Truffle capricciosa \$34

Ham, truffled caciotta, porcini
mushrooms, fior di latte mozzarella,
marinated artichokes, olives

Salsiccia & patate \$33

Home-made sausage, fior di latte
mozzarella, potatoes,
rosemary, onion
Extra: truffle oil 4

Soppresa piccante \$32

Italian tomato, fior di latte mozzarella,
hot soppresa salame, oregano
Extra: black olives 4, onions 3

Parmigiana \$30 V

Italian tomato, marinated eggplant,
confit cherry tomatoes, fresh fior di latte,
parmesan, basil
Extra: olives 4, rocket 3

Margherita \$24 V

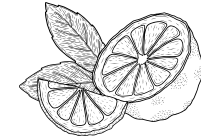
Italian tomato, fior di latte, basil
Extra: buffalo mozzarella 6

OUR PIZZA

Our Pizza is lovingly hand-made with only
the freshest ingredients. Our dough is
proved for 72 hours and baked to
perfection in our wood-fired pizza oven.

House-made GF pizza base \$5

Vegan Mozzarella \$5



DOLCI

Tiramisu' \$18

Mascarpone, Savoiardi, chocolate,
coffee

Apple cake \$18

Vanilla gelato, Dulce de leche

Lemon \$18

Lemon mousse, crumble, meringue

Cheese platter \$35

Selection of 3 cheeses,
accompaniments

Homemade gelato (3) \$13 GF

Ask for flavours

Affogato \$14

Affogato with Frangelico \$20



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