

## 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

#### Chicken feast (Serve 2) \$79 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

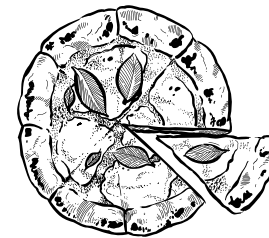


### CONTORNI

**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

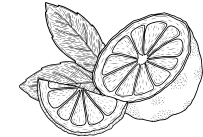
Italian tomato, fior di latte, basil  
Extra: buffalo mozzarella 6

### 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

#### Cocco bello \$18

coconut mousse, chocolate, pineapple

#### Cheese platter \$35

Selection of 3 cheeses,  
accompaniments

#### Homemade gelato (3) \$13 GF

Ask for flavours

#### Affogato \$14

**Affogato with Frangelico \$20**

DIVINO



at home

### BRINGING THE ITALIAN EXPERIENCE TO YOUR DOORSTEP

Our exclusive at-home catering service  
that brings the full dining experience  
to your own home.