



Bread Basket \$8

Focaccia, Grissini, wood fired bread served with evo and balsamic vinegar

STUZZICHINI

Porcini & truffle arancini (6) \$16

Chicken lollipop \$6 each

Garlic and cheese pizetta \$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

Panfried octopus \$28 DF-GF

Leek, buckwheat, dill oil

Duck terrine \$25 DF

Pistachio, celeriac remoulade, bread crisp

Buffalo mozzarella \$24 V

smoked eggplant, cherry tomatoes, parmesan waffle, zest oil

*While we take care in preparing your meals, our kitchen is not allergen-free, and cross-contamination may occur.

GF Gluten free DF Dairy free V Veget



PRIMI E SECONDI

Crusted beef eye-fillet (Serve 2) \$98

eye-fillet rolled in mushrooms & prosciutto, puff pastry, hand-cut chips, roasted greens, jus

Slow cooked beef Oyster blade \$48 GF

Potato puree, glazed baby carrots, gremolata, jus

Panfried Barramundi \$46 GF

Jerusalem artichoke puree and chips, spinach, butter emulsion

Venison ragu' tagliatelle \$44

Home-made cocoa tagliatelle, blackberries, Pecorino

Pumpkin risotto \$43 GF-V

Goat's curd, amaretto, thyme oil

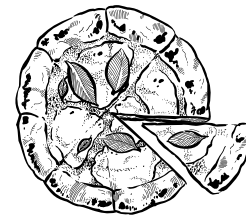


CONTORNI

Roasted cauliflower, dried fruits, seeds \$13 GF-V

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

Truffle and parmesan fries \$13 GF-V



PIZZA

Gamberi & Nduja \$38

Fior di latte mozzarella, prawns, nduja, stracciatella cheese, lemon zest, cherry tomatoes

Wagyu bresaola \$38

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

Prosciutto & buffalo \$38

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

Truffle capricciosa \$34

Ham, truffle oil, porcini mushrooms, fior di latte mozzarella, marinated artichokes, olives

Pumpkin & salsiccia \$33

Home-made crumbed sausage, fior di latte mozzarella, pumpkin puree, Gorgonzola

Soppressa piccante \$32

Italian tomato, fior di latte mozzarella, hot soppressa 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

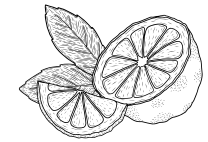
Italian tomato, fior di latte, basil
Extra: buffalo mozzarella 6

LET US FEED YOU \$85pp

for the whole table.

Immerse yourself in the flavours of Italy.

The menu is a generous selection of seasonal favourites from stuzzichini to dolci, designed to be shared, savoured and remembered.



DOLCI

Divinomisu' \$18

Mascarpone mousse, biscuits, chocolate, coffee gelato

Apple Tarte tatin \$18

Crepe pat gelato

Lemon \$18

Lemon mousse, crumble, meringue

Cheese platter \$35

Selection of 3 cheeses, accompaniments

Homemade gelato (3sc) \$13 GF

Ask for flavours

House-Made Vanilla Gelato \$20 GF

served with your choice of our home-made liqueurs: Limoncello, Pistachio or Coffee

Affogato \$14

Affogato with Frangelico \$20