

## ANTIPASTI

HOUSE MADE FOCACCIA Tomato and olive (v, df) Garlic and herb (v, df)	14
MARINATED MIXED OLIVES (vg, gf)	9
PROSCIUTTO parma, Vanella buffalo mozzarella (gf)	25
RICCIOLA kingfish crudo, pomegranate, dill, buttermilk, lemon dressing (gf)	26
BURRATA CAPRESE Vanella burrata, semi dried cherry tomato, basil oil (gf)	23
ARANCINI saffron, scarmorza, shaved pecorino (v)	15
GAMBERONI SA king prawns, salmoriglio, lemon 3pc (gf, df)	33
ARROSTICINI lamb skewer, salsa verde (df)	6 ea
ANTIPASTI PLATE prosciutto, bresaola, spicy salami, house pickles, provolone, pane carasau	32/50

## PRIMI

PASTA MADE FRESH DAILY

PAPPARDELLE WAYGU RAGU wagyu shin, tomato, parmesan	34
TAGLIOLINI MARINARA prawn, mussels, market fish, lemon (df)	35
GNOCCHI AI FUNGHI wild mixed mushroom, porcini, goat's cheese (v)	31
RIGATONI AMATRICIANA tomato, guanciale, pecorino	32
CHITARRA CACIO E PEPE cracked pepper, pecorino romano (v)	28

## SECONDI

IMPEPATA DI COZZE mussels, garlic, chilli, grilled sourdough	29
COTOLETTA DI POLLO Crumbed chicken breast, radicchio salad, fries	26
BISTECCA 250G SCOTCH FILLET porcini mushroom sauce, fries (gf)	42
TAGLIATA DI TONNO grilled yellowfin tuna, orange, pistachio (gf, df)	38
PARMIGIANA EGGPLANT napoletana sauce, mozzarella, basil, pangrattato (v)	28

## PIZZA

### ROSSA

MARGHERITA tomato, basil, mozzarella (v)	22
DIAVOLA tomato, spicy salami, capsicum, olives, mozzarella, basil	25
CAPRICCIOSA tomato, ham, artichoke, mushroom, mozzarella, basil	26
GAMBERI prawn, red onion, cherry tomato, rocket	29
ORTOLANA tomato, mozzarella, eggplant, capsicum, pangrattato, zucchini (v)	24

### BIANCA

PROSCIUTTO porcini, mozzarella, prosciutto, burrata, truffle pecorino	31
ZUCCA pumpkin, pecorino cream, mozzarella, guanciale, spinach, fontina cheese	27
CAVOLO VIOLA purple cauliflower puree, buffalo mozzarella, sun dried tomato, porchetta	27
FRIARELLI friarelli puree, mozzarella, scarmorza, spicy salami, stracciatella	27
CAMPAGNOLA mozzarella, kipfler potato, Italian sausage, garlic oil, rosemary	27

## CONTORNI

HOUSE INSALATA radicchio, fennel, walnut, pecorino, lemon dressing (v)	14
CAVOLO brussel sprouts, garlic, butter (v)	14
BROCCOLINI garlic, lemon chilli (v, gf)	14
FRIES aioli (v)	12

### ADD

ORTIZ ANCHOVIES (TIN)	15
BUFFALO MOZZARELLA   GLUTEN FREE BASE   VEGAN CHEESE   BURRATA	5

TOMATO BASE

WHITE BASE

## COCKTAILS

CAMELIA MARGARITA Blanco Tequila, Limoncello, Brandy, Lemon, Lemon Sherbet Rim	20
LITCHI CUP Parasio, Elderflower, Vodka, Lime	19
MACADAMIA & WATTLESEED MARTINI Macadamia & Wattleseed Liqueur, Vodka, Kahlua, Amaro Averna, Chocolate Bitters	19
THE SPEZIATO ITALIAN Blanco Tequila, Ancho Reyes, Mango, Yuzu, Tajin Rim (Spicy)	19
APEROL ACIDO Aperol, Mezcal, Fernet Branca, Grapefruit, Lime, Whites	18
HOUSE NEGRONI Gin, Campari, Jasmine Tea	19

## VINO BY GLASS

### SPARKLING

	125 MLS	150 MLS	250 MLS
DOTT. Prosecco Heathcote Vic	12		
CLOVER HILL Cuvee Pipers River Tas	16		

### WHITE WINE

MOJO Sauvignon Blanc Riverland SA	11	17
ROCKBARE Riesling Clare Valley SA	13	21
KRIS Pinot Grigio 2021 Delle Venezie	13	20
CHALMERS Vermentino Heathcote Vic	14	22
SWINGING BRIDGE Chardonnay Orange NSW	15	25

### ROSÉ

MINNOW Rose Port Phillip Vic	12	20
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### RED WINE

AIRLIE BANK Pinot Noir Yarra Valley Vic	12	20
MONTE ANTICO Sangiovese I.G.T 2018 Tuscany	14	22
HEAD 'Red' Shiraz Barossa Valley SA	13	22

## BEER

ASK STAFF FOR WHAT'S ON TAP