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Antipasti

Focaccia Aglio, Burro e Mozzarella  **\$16.90**

Freshly baked focaccia bread with garlic, butter & Mozzarella Fior di Latte.
A must try!

Saute' di Cozze  **\$18.90**

Sautéed black mussel with fresh tomato in white wine sauce.

Sfoglia di Melanzane alla Parmigiana  **\$18.90**

Baked eggplant layered in tomato sauce, mozzarella cheese, and parmesan cheese.

Porchetta Salad **\$19.90**

Thinly sliced roasted pork belly, mustard honey sauce, fresh tomato and rocket salad with balsamic vinaigrette.

Portobello with Mozzarella e Tartufo  **\$20.90**

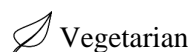
Baked portobello mushroom with mozzarella cheese & black truffle.

Sardine Fritte  **\$20.90**

Deep-fried breaded fresh sardines.

Tagliere di Prosciutto Crudo di Parma **\$22.90**

18 months aged parma ham on a wooden board with marinated whole green olives.



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Salad

Caesar Salad **\$18.90**

Romaine lettuce with bacon bites, croutons, grated parmesan cheese, and sous vide egg in Caesar dressing.

Insalata di Rucola  **\$19.90**

Arugula salad with sun-dried tomato, shaved parmesan cheese, button mushroom, and black olive in balsamic vinaigrette dressing.

Soup

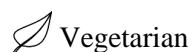
Crema di Funghi  **\$9.90**

Hearty soup of mushroom, cream, and garlic.

Crema di Zucca con Olio Tartufato  **\$9.90**

Smooth & rich soup of pumpkin, and truffle oil.

Top up \$1.90 for one homemade bread for any order of soup




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Pizza

Margherita  **\$19.90**

Italian tomato sauce, Mozzarella Fior di Latte, EVO, and fresh basil leaf.

Verdure  **\$20.90**

Italian tomato sauce, Mozzarella Fior di Latte, capsicum, eggplant, and zucchini.

Diavola **\$21.90**

Italian tomato sauce, Mozzarella Fior di Latte, and spicy salami of beef and pork.

Calzone **\$22.90**

Folded pizza with Italian tomato sauce, Mozzarella Fior di Latte, cooked ham, and button mushroom.

Hawaiana **\$22.90**

Italian tomato sauce, Mozzarella Fior di Latte, cooked ham, and pineapple.

Prosciutto e Funghi **\$23.90**

Italian tomato sauce, Mozzarella Fior di Latte, cooked ham, and button mushroom.

Pancetta Affumicata e Funghi **\$23.90**

Mozzarella Fior di Latte, crispy bacon, mushroom, and red onion.



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Pizza

Quattro Formaggi & Honey  **\$24.90**

Mozzarella Fior di Latte, gorgonzola, parmesan cheese, smoked scamorza, and honey.

Salsiccia & Porcini **\$24.90**

Mozzarella Fior di Latte, beef sausage, and porcini mushroom.

Tartufo Nero Prosciutto Cotto e Rucola **\$24.90**

Mozzarella Fior di Latte, black truffle paste, fresh tomato, cooked ham, and arugula salad.

Carnivora **\$26.90**

Italian tomato sauce, Mozzarella Fior di Latte, bacon, cooked ham, pork sausage, and spicy salami of beef and pork.

Gamberi e Calamari  **\$26.90**

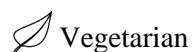
Italian tomato sauce, Mozzarella Fior di Latte, prawn, squid, black olive, tomato, garlic, and pesto sauce.

La Pizzaiola Speciale **\$27.90**

Italian tomato sauce, Mozzarella Fior di Latte, roast beef slices, shaved parmesan cheese, arugula salad, and truffle oil.

Rucola Parma **\$27.90**

Italian tomato sauce, Mozzarella Fior di Latte, parma ham slices, and arugula salad.



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Pasta

Ravioli Ricotta e Spinaci al Burro e Salvia  **\$18.90**

Homemade ravioli filled with ricotta cheese & spinach in butter, and sage sauce.

Fettuccine alla Carbonara **\$19.90**

Homemade fettuccine with bacon, egg, parmesan cheese, and cream.

Fettuccine con Pancetta, Funghi e Pomodori Secchi **\$21.90**

Homemade fettuccine with bacon, button mushroom, and sun-dried tomato in cream sauce.

Fettuccine Portobello e Pesto  **\$22.90**

Homemade fettuccine with portobello mushroom in pesto sauce, and a touch of cream.

Lasagna **\$22.90**

Classic lasagna with layers of pasta, Bolognese sauce, cooked ham, mozzarella & parmesan cheese.

Gnocchi 4 Formaggi  **\$22.90**

Homemade potato dumplings in four cheese sauce baked with mozzarella cheese.



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Pasta

Spaghetti alla Bolognese **\$22.90**

Spaghetti with Bolognese sauce, and parmesan cheese.

Tagliolini al Nero di Seppia con Salsa di Granchio  **\$22.90**

Homemade squid-ink tagliolini with crabmeat, and tomato in white wine sauce.

Tagliatelle con Capesante, Capperi e Pomodoro  **\$22.90**

Homemade tagliatelle with scallop, capers, and fresh tomato.

Ravioli Truffle  **\$23.90**

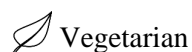
Homemade ravioli filled with vegetable, and truffle in creamy truffle porcini mushroom sauce.

Spaghetti ai Frutti di Mare  **\$24.90**

Spaghetti with mix seafood in tomato sauce.

Risotto ai Funghi Porcini e Tartufo  **\$26.90**

Risotto with porcini mushroom, and truffle oil.



Vegetarian



Seafood

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Main Course

Anatra all Aceto Balsamico **\$30.90**

Baked duck leg glazed with balsamic vinegar and served with mashed pumpkin and broccolini.

Sogliola  **\$32.90**

Deep-fried lemon sole served with salad & mayonnaise.

Pollo Biologico alla Diavola **\$33.90**

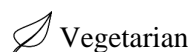
Roasted whole organic spring chicken marinated with Italian herbs, and spices. Served with roasted potatoes and salad.

Porchetta con Patate **\$33.90**

Roasted pork belly marinated with Italian herbs, and spices. Served with mashed potato, pork juice, and broccolini.

Rib-eye Arrosto **\$34.90**

250 grams roasted rib eye steak served with roasted potatoes, salad, and red wine sauce.



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Dessert

Affogato al Caffè **\$9.90**

Milk ice cream served with a shot of espresso.

Panna Cotta **\$10.90**

Italian custard with mixed berries.

Tiramisu **\$11.90**

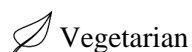
The classic coffee Italian dessert.

Crème Brûlée **\$12.90**

Rich custard base topped with a layer of caramelized sugar. Served cold on the bottom and warm on top.

Melting Chocolate Cake **\$14.90**

Classic lava cake served with milk ice cream, crumble, and caramel sauce.



Vegetarian



Seafood

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Beverage

Beer

Menabrea **\$9.50**

Soft Drinks

Coke **\$4.00**

Coke Zero **\$4.00**

Sprite **\$4.00**

Juices

Lime Juice **\$4.50**

Orange Juice **\$4.50**

Homemade Iced Lemon Tea **\$4.00**

Mineral Water

Sparkling **\$6.50**

Still **\$6.50**

Coffee

Caffe Latte **\$4.50**

Cappuccino **\$4.50**

Coffee **\$3.50**

Espresso **\$3.50**

Macchiato **\$4.50**

Iced **+\$1.00**

Extra Shot **+\$1.00**

Tea

Chamomile **\$4.50**

Earl Grey **\$4.50**

Peppermint **\$4.50**

Digestif

Grappa **\$11.50**

Limoncello **\$11.50**

Half Bottle

(375ml)

Red

Antinori Peppoli Chianti Classico DOCG 2019/21 **\$44.50**

🍇 Sangiovese Blend

Intense and floral nose with taste of fruits and oak aging.

Antinori Il Bruciato Bolgheri DOC 2019 **\$49**

🍇 Cabernet Sauvignon, Merlot and Syrah

Nose of ripe red berry fruit and sweet spices. The palate offers a fine structure, balance, and drinking pleasure.

Sweet Sparkling

Michele Chiarlo Nivole Moscato d'Asti 2021 **\$34**

🍇 Moscato

Sweet, fresh, and aromatic.









Sparkling

	Glass	Bottle
Bel Star Prosecco DOC NV	\$10	\$49
🍷 Glera (Prosecco)		
<i>Elegant, dry and refreshing.</i>		

White

Mantellassi Masso Bianco 2020/21	\$10	\$49
🍷 Trebbiano Blend		
<i>Light, fresh and aromatic.</i>		
Pighin Pinot Grigio Friuli Grave DOC 2020/21	\$12	\$59
🍷 Pinot Grigio		
<i>Fine flowery and fresh fruit scents with bright acidity.</i>		
Terlano Chardonnay 2021		\$59
🍷 Chardonnay		
<i>Light, crisp and dry.</i>		
Tormaresca Pietrabilanca Castel del Monte DOC 2019 (Organic)		\$79
🍷 Chardonnay Blend		
<i>Floral nose, light oak and great finish.</i>		

Red

	Glass	Bottle
Mantellassi Il Canneto Sangiovese Maremma Toscana IGT 2021	\$10	\$49
 Sangiovese		
<i>Fresh, light with nose of berries.</i>		
Bottere Corte Ottone Copertino DOC Riserva 2016/17	\$12	\$59
 Negroamaro		
<i>Notes of berries and cherries. Soft on palate with velvety tannins.</i>		
Garofoli Piancarda Rosso Conero DOC 2019	\$14	\$79
 Montepulciano		
<i>Full body with aromas of cherries.</i>		
Mantellassi Puntón del Sorbo IGT 2019		\$79
 Cabernet Sauvignon		
<i>Fruity and elegant bouquet with good structure and balance.</i>		
Antinori Peppoli Chianti Classico DOCG 2019		\$79
 Sangiovese Blend		
<i>Intense and floral nose with taste of fruits and oak aging.</i>		
Tommaso Bussola Valpolicella Ripasso Superior Ca' del Laito 2016		\$79
 Corvina Blend		
<i>Cherry and dark chocolate flavors.</i>		
Carpineto Chianti Classico Riserva DOCG 2017		\$89
 Sangiovese Blend		
<i>Elegant with aromas of vanilla and raspberry. Long finish.</i>		
La Bracesca Vino Nobile di Montepulciano DOCG 2019		\$89
 Sangiovese Blend		
<i>Aromas of violets and vanilla, and hints of cherries and strawberries on the palate.</i>		

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Red

Prunotto Barolo DOCG 2018	\$109
🍷 Nebbiolo	
<i>Well-balanced wine with aromas of violets and berry fruits.</i>	
Carpineto Brunello di Montalcino DOCG 2016/17	\$129
🍷 Sangiovese	
<i>Dry, Smooth, well-textured, with hints of vanilla, cherries and raspberry.</i>	
Castelgiocondo Brunello di Montalcino 2018	\$129
🍷 Sangiovese	
<i>Floral nose with hints of raspberry, blackcurrant and blueberry.</i>	
Tommaso Bussola Amarone della Valpolicella Classico DOCG 2017	\$129
🍷 Corvina Blend	
<i>Sweet black cherry and tobacco nose. Perfect with meat.</i>	
Villa Girardi Amarone della Valpolicella Classico DOCG 2017	\$139
🍷 Corvina Blend	
<i>Full-bodied and complex wine with aromas of ripe cherries and plums.</i>	
Guado al Tasso Bolgheri Superiore DOC 2018	\$239
🍷 Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot	
<i>Wine of great elegance and finesse. Aromas of dark fruit, plum, blackberry, savoury spice, tobacco and leather.</i>	
Tignanello Toscana IGT 2018	\$289
🍷 Sangiovese, Cabernet Sauvignon and Cabernet Franc	
<i>Notes of ripe red fruits such as cherries preserved in spirits, sour cherries, raspberries and plums complement delicate spicy aromas of cloves and licorice.</i>	