



APERITIF

BANX SPRITZ 22 Limoncello, Limonata and Prosecco	BASILICO 22 Gin, basil leaves, lemon juice, sugar syrup, homemade basil oil	NEGRONI 20 Gin, vermouth, Campari
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APERITIVI

WARM MIXED OLIVES - GF/VG 7
WOOD FIRED BREAD - VG 11 Terre Franciscane extra virgin olive oil, balsamic vinegar
FIORI DI ZUCCA (3) 15 Ricotta stuffed zucchini flowers
ARROSTICINI (3) 18 Lamb skewers, lemon

ANTIPASTI

CAPELANTE 26 Scallops, pea puree, crispy guanciale
BEEF CARPACCIO 26 Truffle pecorino, rocket, balsamic
MOSCARDINI ALLA LUCIANA 23 Octopus, olives, caper, garlic, tomato, crostini
BURRATA - GF/V 25 Heirloom tomato, almond, basil oil
SELECTION OF SALUMI - GFO 22 San Daniele prosciutto, mortadella, hot salame soppressa, mild soppressa
GAMBERI ARRABBIATA - GFO 29 Prawn, chilli, garlic, napoletana, crostini

PASTA

RISOTTO SCAMPI - GF 33 Scampi, gin, lime
GNOCCHI ALLA SORRENTINA - GFO/V 25 Wood fire baked gnocchi, napoletana, mozzarella, basil
TORTELLO - GFO 30 Blue swimmer crab, prawn, cherry tomato, garlic, chilli
SPAGHETTI VERDI ALLA MARINARA - GFO 35 Vongole, mussel, prawn, calamari, garlic, chilli, parsley
MACCHERONCINO ALLA BOLOGNESE - GFO 27 Beef ragu, grana cheese
FETTUCCINE ZUCCHINI CARBONARA - V 25 Eggs, pecorino, julienne zucchini
CHOCOLATE CASARECCE 32 Lamb ragu, grana cheese
KIDS NAPOLETANA - GFO 14 Napoletana sauce or ragu bolognese
GLUTEN FREE OPTION +4 Gnocchi - penne

GF = GLUTEN FREE | GFO = GLUTEN FREE OPTION
V = VEGETARIAN | VO = VEGETARIAN OPTION
VG = VEGAN | VGO = VEGAN OPTION

PIZZA

MARGHERITA - GFO/V	23	PROSCIUTTO - GFO	28
Tomato, fior di latte mozzarella, basil, extra virgin olive oil		Tomato, fior di latte mozzarella, prosciutto, rocket, truffle pecorino	
• Add anchovies +4			
• Add Buffalo mozzarella + 4		FUNGHI - GFO/V	26
DIAVOLA - GFO	25	Garlic cream base, fior di latte mozzarella, mushroom, truffle pecorino, parsley, chilli	
Tomato, fior di latte mozzarella, hot salami		ZUCCHINI AND PRAWNS - GFO	30
MAIALINA - GFO	28	Zucchini puree base, prawns, sundried tomato, zucchini flower	
Tomato, fior di latte mozzarella, hot salami, ham, red onion, black olives		SALSICCIA E FRIARIELLI	27
PISTACCHIO - GFO	29	fior di latte mozzarella, italian sausage, friarielli,garlic, chilli	
Fior di latte mozzarella, mortadella, pistacchio, Buffalo mozzarella		GLUTEN FREE OPTION	+4

SECONDI

BARRAMUNDI	38
Served w/ zucchini cream, dutch carrots, fennel salad	
LAMB TOMAHAWK	35
Served w/ pickled borettane onion, seasonal vegetables	
BEEF EYE FILLET 200G - GF	45
Served w/ capsicum sauce, cherry tomato,beef jus, roasted potatoes	
BISTECCA ALLA FIORENTINA 1KG - GF	110
<i>Served with mixed salad and a choice of beef jus or house mustard</i>	

SIDES

MIXED SALAD - GF/VG	14
mixed leaves, fennel , heirloom tomatoes	
BROCCOLINI, CHILLI, GARLIC - GF/VGO	16
ROASTED POTATOES - GF/VGO	18

SAUCES

BEEF JUS - GF	4
MUSTARD - GF	4

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Our menu contains allergens and is prepared in a kitchen that handles fish, nuts, eggs, milk, soy and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergy free.

10% Service charge will be applied for groups of 10 people or more