



APERITIF

SPRITZ YOUR WAY 20	BASILICO 19	NEGRONI 20
Limoncello or Aperol, Prosecco and mint leaves	Gin, basil leaves, lemon juice, homemade basil syrup	Gin, Vermouth, Campari

APERITIVI

WARM MIXED OLIVES - GF/VG 7
WOOD FIRED BREAD - VG 11
Terre Franciscane extra virgin olive oil, balsamic vinegar
SUPPLI' (3) 15
Roman style deep fried rice ball, tomato sauce and mozzarella

ANTIPASTI

CALAMARI 25
Fried calamari & school prawns served w/aioli
POLPETTE AL SUGO 20
Beef meatball in tomato sauce and grana cheese
BUFFALO MOZZARELLA 22
Served w/grilled eggplant, heirloom tomatoes and basil oil
PARMA PROSCIUTTO & BUFFALO 28
24th months Parma prosciutto and buffalo mozzarella
PARMIGIANA - V 20
Fried eggplant layered with mozzarella, basil and tomato sauce

PASTA

All pastas are fresh and homemade

RISOTTO FUNGHI- GF 25
Mix mushrooms risotto w/ gorgonzola cheese and basil oil
GNOCCHI CAMPIDANESE - GFO 28
Typical Sardinian pork ragu', saffron and grana cheese
RAVIOLI - V 24
Pumpkin and ricotta ravioli w/butter sauce and roasted almonds
SPAGHETTI ALLA MARINARA - GFO 30
Vongole, mussel, prawn, calamari, garlic, chilli, parsley
MACCHERONCINO ALLA BOLOGNESE - GFO 27
Beef ragu, grana cheese
CASERECCE AL POLPO- GFO 26
Baby octopus ragu', black olives, capers, garlic and chilli
KIDS NAPOLETANA - GFO 14
Napoletana sauce or ragu bolognese
GLUTEN FREE OPTION +4
Gnocchi - spaghetti

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V = VEGETARIAN | VO = VEGETARIAN OPTION
VG = VEGAN | VGO = VEGAN OPTION

PIZZA

MARGHERITA - GFO/V Tomato, fior di latte mozzarella, basil, extra virgin olive oil • Add anchovies +4 • Add Buffalo mozzarella +4	23	PROSCIUTTO & BUFALA - GFO Tomato, fior di latte mozzarella, prosciutto, fresh buffalo mozzarella	28
DIAVOLA - GFO Tomato, fior di latte mozzarella, hot salami	25	FUNGHI - GFO/V Truffle cream base, fior di latte mozzarella, mushroom, parsley	27
CAPRICCIOSA - GFO Tomato, fior di latte mozzarella, ham, artichokes, olives and mushrooms	25	GAMBERI - GFO Tomato, prawns, garlic, chilli, lemon zest	28
4 FORMAGGI - GFO Fior di latte mozzarella, gorgonzola cheese, ricotta, parmesan, garlic confit and spicy honey	27	SALSICCIA & PATATE - GFO fior di latte mozzarella, italian sausage, potatoes, rosemary and garlic confit	26
		GLUTEN FREE OPTION	+4

SECONDI

BARRAMUNDI Served w/ cauliflower and leek puree, rainbow chard and basil oil	38
BEEF RIBS Slow cooked ribs served w/ potato puree, mix roasted vegetables and beef jus	36
PORCHETTA - GF Slow cooked pork belly, served w/ black tuscan cabbage, roasted potatoes and lemon dressing	32

SIDES

MIXED SALAD mixed leaves, fennel , heirloom tomatoes	12	SEASONAL SAUTEED VEGGIES	15
BROCCOLINI, CHILLI, GARLIC	16	FRENCH FRIES	15

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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