



## Stuzzicini

Garlic and Herb Loaf	(V)	With balsamic and olive oil.	12.50
Roasted Olives	(V)	Rosemary, lemon, grissini.	9.50
Arancini	(V)	Porcini and mushroom, with thyme, a cheesy gooey centre, panko crumb and truffle aioli	18.40
Croquettes		Hay smoked salmon, lemon and sumac silky and crunchy	16.50
Nduja Bruschetta	Can be (V)	'HOT and spicy' spread Salami on garlic crostini cherry tomato, onion, goats curd, basil pesto.	17.70
Chilli Mussels		Fresh mussels cooked in chilli, tomato, garlic with crusty ciabatta	26.50
Calamari Fritto		Tender calamari, chilli dusted, chilli jam aioli rocket and lemon.	18.90
Truffle and Reggiano Fries	(VGF)	With house made aioli.	10.50
Antipasti Musica		Prosciutto, grissini, Salami sopressa marinated warm olives, marinated eggplant and artichokes, house baked bread, pesto, Tallegio sliced green apple, fruit and nut crostini, kiss peppers. For 2 people.	32.00

## Insalata/Contorni

Italian Slaw	(VGF)	Cabbage's, onion, apple, herbiness, aioli dressing.	14.70
Boring Salad	(VGF)	Greens, tomato, onion, olive oil, lemon.	12.90
Rocket and Reggiano	(VGF)	Balsamic and extra virgin olive oil.	11.90
Roasted Veg	(VGF)	Baby carrot, potato, honey woody herb chickpeas, balsamic onion, goats curd, lemon	16.90

We charge a 10% service fee on Weekends and a 15% service fee on public holidays

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## Pasta

<b>Gnocchi</b>	(GFA)	<b>Old school Ragu</b> , with beef braised in red wine tomato and pepper, raisin gremolata and aged Parmesan.	<b>32.50</b>
<b>Taglioni</b>	(GFA)	<b>Mooloolaba King Prawns</b> roasted in garlic and herb buttery lemon and parsley sauce, hand cut egg pasta poor man's Parmesan.	<b>38.90</b>
<b>Nero Spaghetti</b>	(GFA)	<b>Seafood Marinara</b> , tender squid, mussels, Mooloolaba prawns, Squid Ink spaghetti, 'crazy water tomato stew'	<b>38.90</b>
<b>Ravioli</b>		<b>Roasted pumpkin</b> with honey and light spices, toasted walnut, fresh ricotta, burnt butter and sage	<b>29.50</b>
<b>Pappardelle</b>	(GFA)	<b>Chicken and mushroom</b> , creamy sauce, roasted garlic and some extremely fat, hand cut pasta.	<b>32.50</b>
<b>Fettucine</b>	(GFA)	<b>Bolognese</b> , slow cooked pork in tomato and herbs Handmade pasta, parsley, oregano, garlic. Plenty of cheese.	<b>28.90</b>

## Risotto

<b>Risotto</b>	(GF)	<b>Cauliflower and Taleggio</b> , with prosciutto.	<b>28.90</b>
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Gluten free available @ 4.00 more

## Napoli Style Hand Stretched Pizza

<b>Garlic and Herb</b>	Pretty much that and <b>some cheesiness.</b> (v)	<b>16.90</b>
<b>Potato and Pancetta</b>	Chilli, lemon <b>squeeze, rosemary, garlic crumbs</b> Mozzarella.	<b>26.90</b>
<b>Hay Smoked Salmon</b>	Garlic base, oregano, onions and capers, poor man parmesan house made ricotta, mozzarella.	<b>28.90</b>
<b>Capriccosa</b>	Pancetta, artichokes, mushrooms, tomato and mozzarella.	<b>27.90</b>
<b>Garlic Prawn</b>	Salsa Verde, garlic base, mozzarella, fresh rocket and lemon poor man's parmesan.	<b>29.90</b>
<b>Da Carne</b>	Tomato chutney, beef, pancetta, salami, Reggiano parsley.	<b>32.00</b>
<b>Prosciutto</b>	Garlic, cured leg ham, rocket, lemon, Reggiano, Balsamic.	<b>27.90</b>
<b>Diavolo</b>	(DAMN HOT) Nduja Salami, tomato, chilli, basil buffalo mozzarella, chilli jam.	<b>28.90</b>
<b>Margherita</b>	San Marzano tomato, basil, buffalo mozzarella, garlic Reggiano, evoo. In the Traditional style, we suggest uncut. (v)	<b>24.90</b>
<b>Il Turisita</b>	Chicken, Bacon, garlic base, tomato chutney, Mozzarella.	<b>28.90</b>
<b>Romano</b>	Chilli, olives, anchovy, Mozzarella, garlic, lemon, oil.	<b>19.50</b>
<b>Salami</b>	San Marzano Tomato, Mozzarella, chilli oil.	<b>18.50</b>
<b>Mushroom</b>	Tomato, poor man's crumb, Mozzarella. (v)	<b>18.50</b>
<b>Eggplant</b>	San Marzano Tomato, Mozzarella, chilli oil. (v)	<b>16.50</b>
<b>Olive</b>	San Marzano Tomato, rosemary, Mozzarella, lemon, oil. (v)	<b>16.50</b>

## The Add On's

<b>4.50</b> Pancetta	<b>6.50</b> Nduja Salami (HOT)	<b>2.00</b> Salsa Verde
<b>3.00</b> Bacon	<b>12.00</b> Smoked Salmon	<b>8.00</b> Oz Prawns
<b>6.00</b> Chicken	<b>6.00</b> Buffalo Mozzarella	<b>2.00</b> Anchovy
<b>1.00</b> Caper	<b>6.90</b> Prosciutto	<b>5.00</b> Salami
<b>1.00</b> Red Onion	<b>2.00</b> Shredded Mozzarella	<b>4.50</b> Artichoke
<b>4.00</b> Sliced Mushroom	<b>.50</b> Chilli	<b>2.50</b> Marinated Eggplant
<b>2.60</b> Spinach	<b>.55</b> Chilli Jam	<b>2.50</b> Olives

Gluten free available @ 5.00 extra

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<b>Roast Chicken</b> (GF)	Roasted chicken supreme, roasted vegetables chickpeas, honey, thyme, goat curd and pan jus.	<b>33.90</b>
<b>Eye Fillet</b> (GF) 250g	Parmesan Paris mash, beer battered onion rings old school jus.	<b>39.90</b>
<b>Fish</b>	Fresh market fish, prepared by whimsical chefs	<b>MP</b>
<b>Seafood</b>	Fritto Misto, quickly fried Mooloolaba prawns, Fish, calamari, chilli jam, aioli with rocket and fresh herb salad	<b>34.90</b>

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## Dolce

<b>Tiramisu</b>	(V) Classicish	<b>14.90</b>
<b>Budino</b>	(V) Chocolate melting fondant, vanilla bean gelato, fresh strawberry and balsamic salsa.	<b>14.60</b>