

STUZZICHINI

Freshly shucked Sydney rock oysters, red wine vinaigrette ½ dozen 18.50 dozen 37.50

Pan fried mixed Italian olives, orange zest, chilli, house made grissini 8.50

Pizza crust, selection of salsa 14.00

Salumi Plate: De Palma capocollo, salami, Shiro Kin full blood wagyu bresaola, prosciutto San Daniele, Pino's 'nduja Calabrese, house made pickles 32.00

PRIMI

Salad of witlof, pear, gorgonzola dolce latte, walnuts, pomegranate 17.50

Eggplant parmigiana, mozzarella di bufala, basil, tomato salsa 17.50

Insalata Caprese: vine ripened tomatoes, local mozzarella di bufala, basil 22.00

Zucchini flowers, four cheese, parmigiano, ricotta, pecorino sardo, taleggio 22.50

Yellow fin tuna carpaccio, lemon, olive oil, chilli, soy sauce 25.00

Wood fired Calabrese sausages, roasted capsicum, olives, rocket 22.50

Fried baby calamari, semi dried tomatoes, basil, garlic, chilli 20.00

Char grilled king prawns, salsa verde, chilli, lemon 26.50

PASTA

Cavatelli, calabrese sausages, broccolini, Pecorino Romano **e:** 25.00 **m:** 27.00

Caramelle filled with pumpkin, amaretti and parmigiano, brown butter, sage **e:** 21.00 **m:** 25.50

Spaghettoni, WA crab meat, cherry tomato, zucchini, garlic, chilli, parsley **e:** 24.50 **m:** 29.50

Bechamel Raviolini, beef cheek ragu, parmesan, basil **e:** 21.00 **m:** 25.00

Spaghetti S.A Vongole, white wine, garlic, parsley **e:** 24.50, **m:** 29.50

* All pastas are house made (except spaghetti)

*Vegetarian options available

ASK ALSO FOR THE SPECIALS OF THE DAY

PESCE

Wood-fired W.A. scampi e: 32.50 m: 55.00

Mixed seafood grill 39.00

Long line snapper baked in rock salt crust min 3 people (approx 40 mins) 39.50 per person

CARNE

200g Cape Grim (TAS) grass fed beef fillet tagliata, rocket, cherry tomato, horseradish gremolata 38.00

24 hr slow cooked Great Southern(VIC) lamb shoulder, wood fired nut crust, vegetables, eggplant puree, mint salsa verde 36.00

"FIORENTINA" 1 kg Grilled Grainge 150 day grain fed Black Angus T-Bone FOR 2 People (Gippsland, VIC)
* T-Bone served with mushrooms, garlic, rosemary, condiments 75.00

CONTORNI

Roast potatoes, herbs, garlic 8.50

Potato Chips 9.00

Rocket, parmesan, balsamic, extra virgin olive oil 9.00

Radicchio, fennel, olives, balsamic 11.00

Greens aglio, olio 9.50

Baby cos, cucumber, red radish, chives, lemon dressing 10.00

PIZZA

Tomato, mozzarella, basil 18.00 with mozzarella di bufala 24.00

Smoked ham, tomato, mozzarella, artichokes, olives, mushrooms 20.00

Calabrese salami, tomato, basil, red onion, red capsicum, goat's cheese 21.00

Nduja Calabrese, tomato, olive, mushrooms, ricotta salata, rosemary, basil 21.00

Prosciutto di Parma, tomato, mozzarella di bufala, rocket, shaved parmesan 25.50

Ortiz Anchovies, tomato, capers, olives, oregano, chilli 19.50

Pizza bianca, 4 cheeses: mozzarella, provolone, gorgonzola, parmesan 19.50

Pizza bianca, Italian sausage, mozzarella, broccolini, chilli, garlic 22.00

Calzone "Napoletano", mozzarella di bufala, ricotta, fennel salami, cherry tomatoes 25.00

* All pizza's are made using Italian 00 Flour and San Marzano tomatoes

DEGUSTAZIONE

Five course degustazione 75.00 with wine 110.00

Oliveto Extra Virgin Olive Oil - Moore River, Western Australia
Corkage \$4.50 per person

750ml \$20.00