



notte night menu

Monday to Sunday 5.00pm to 10.00pm | pizza menu available until 11:00pm

Antipasti / Starters

pane, olio e balsamico 4

fresh bread served with olive oil and balsamic **v**

pan di pizza 12

freshly cooked pizza bread with rosemary and extra virgin olive oil or garlic and chilli or tomato and chopped mushrooms

fritto di calamari 16

fried baby squid with zucchini strips and spicy basil mayonnaise **v**

capesante al dragoncello gratinate 18

marinated scallops in tarragon pesto, crispy prosciutto and creamy pecorino béchamel

antipasto dello chef 24

selection of arancini, cured meats and pizza bread

Pere e gorgonzola 18

corella pear and creamy gorgonzola cheese, arugula and grilled figs, beetroot chips and walnuts **v/gf**

arancini 12

mushroom and mozzarella rice balls **v**

gamberoni 17

king prawns sautéed with garlic, chilli and white wine **gf**

caprese 16

classic Italian salad, DOC fresh buffalo mozzarella cheese, oregano and basil, heirloom and "rosso verace" tomatoes and extra virgin olive oil **v/gf**

Pasta

gnocchi parmigiana 24

house made potato and parmesan gnocchi, sautéed with roasted tomato sauce, sautéed eggplant, roasted bell peppers and fresh ricotta cheese **v**

mezze penne al ragu bolognese 23

traditional pasta with the chef's personal recipe three-meat Bolognese sauce

spaghetti allo scoglio 26

fresh mussels and little neck clams, king prawns and baby squid, sautéed in chilli and garlic, tomatoes and white wine sauce

pappardelle al braciato di agnello 26

house made pasta with braised lamb in balsamic, truffle oil, thyme and grated pecorino cheese

ravioli di ricotta 25

house made ravioli filled with fresh ricotta and spinach, sautéed with tomato and burnt butter sage, artichoke petals **v**

risotto del giorno dp

slow cooked Arborio rice, daily special **gf**

Pizza

margherita 18

tomato sauce, mozzarella, basil and dried oregano leaves **v**

4 formaggi 22

mozzarella, Italian cacio di bufala, Italian parmigiano and pecorino served with fresh rocket **v**

siciliana 22

tomato sauce, anchovies, Sicilian black olives, Sicilian salami served with fresh scales of spicy Sicilian pecorino cheese

frutti di mare 24

seafood, shellfish and fresh cherry tomatoes with extra virgin olive oil

gamberi e zucchini 24

prawns, tomato sauce, mozzarella cheese and grilled zucchini

verdure 20

tomato sauce, mozzarella cheese and grilled seasonal vegetables **v**

bicicletta 24

tomato sauce, smoked salmon, fresh mascarpone cheese and sautéed spinach

calzone farcito 23

closed pizza with provolone cheese, tomato sauce, prosciutto cotto and porcini

prosciutto e rucola 25

tomato sauce, mozzarella, rocket, sliced prosciutto and shaved parmesan

capricciosa 23

mozzarella, ham, artichokes, mushrooms, olives and basil

diavola 22

tomato sauce, mozzarella, salami and chilli

porcini e gorgonzola 24

porcini mushrooms, gorgonzola, mozzarella and basil **v**

campagnola 24

buffalo mozzarella, Italian sausage, potato, wild mushrooms and basil

Contorni / Sides

funghi in trifola 10

wild baby mushrooms, sautéed in garlic and extra virgin olive oil **v/gf**

verdi saltati 10

poached greens of broccolini and spinach **v/gf**

verdure di stagione 10

sautéed seasonal vegetables **v/gf**

Secondi / Mains

pesce fresco dp

fresh fish of the day, roasted thyme and rosemary yellow potatoes, sautéed spinach and lemon béarnaise **gf**

filetto rossini 36

angus tenderloin fillet, pan tossed and glazed in red wine jus, yellow potatoes carpaccio and grilled asparagus **gf**

guanaciale di maiale 28

pork belly braised in balsamic and herbs, apple and rhubarb mousse, sweet balsamic reduction **gf**

suprema di pollo al forno 28

pan tossed chicken breast supreme with garlic and rosemary, Tuscan style, roasted rosemary potatoes and garlic sauce **gf**

Insalate / Salads

arugula e parmigiano 15

baby rocket leaves and fresh shaved parmesan, mustard and balsamic dressing **v/gf**

insalata di stagione 16

crispy pancetta, tomatoes and butter lettuce, poached egg and black olives, parmesan scales and Italian dressing **gf**

Note

v: vegetarian | gf: gluten free | dp: daily price

Public Holiday surcharge - 10% | No Split Bills Please - one payment per group | 1.5% Processing Fee for Mastercard/Visa & 3.5% for AMEX & Diners



Dolci / Desserts

tiramisu 12

traditional cake with coffee infused savoiardi biscuits, mascarpone, eggs, cream and cacao

millefoglie 12

puff pastry filled with strawberry and custard, a chocolate crust and mascarpone and vincotto mousse

panna cotta passionfruit 12

creamy milk custard with passionfruit and fresh orange

affogato 8

classic vanilla ice cream with a shot of espresso

affogato with Frangelico 12

Gelato Selection

1 scoop \$4 | 2 scoops \$7 | 3 scoops \$10

bacio (choc-hazelnut)

A smooth blend of hazelnut and chocolate to kiss the palate

chocolate

decadently smooth and rich

vanilla

an irresistible classic

pistachio

loved the world over

mango

refreshing and ideal treat on a hot day

strawberry

smooth with the richness of strawberries

passionfruit

exotic sweetish tart flavour

Formaggi

Selection of fine Australian cheeses 19

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