

ANTIPASTI

add buffalo mozzarella \$6

FOCACCIA CLASSICA (VEG, DF)	\$15
Rosemary, sea salt	
BRUSCHETTA AI POMODORINI (VEG, DF)	\$12
Crusty Italian breads with diced cherry tomatoes and basil	
OLIVE RIPIENE (VEG)	\$19
Crumbed olives with feta and aioli	
ZUCCHINI FLOWERS (VEG)	\$29
Tempura battered, filled with goat cheese, roasted cherry tomato compote, basil pesto	
TAGLIERE DI SALUMI (GF, DF) 1/2/4	\$27/\$39/\$69
Prosciutto di Parma, spicy salame, mild salami, mortadella & olives	
VITELLO TONNATO (GF)	\$29
Thinly sliced veal with tuna mayo and caper berries	
BURRATA AL TARTUFO (VEG, GFO)	\$26
Warm porcini and truffle cream, carasau flat bread	
CHARGRILLED OCTOPUS (GF, DF)	\$33
WA octopus tentacles, mix beans cassoulet, nduja, snow peas shoots	
BRESAOLA (GF)	\$27
Cured beef, thinly sliced and served with shaved Sardinian truffle pecorino, wild rocket and Honey mustard dressing	
FRIED CALAMARI	\$24
with aioli	
ARANCINI (VEG)	\$22
Traditional Sicilian rice balls filled with fior di latte, breaded, fried & served with Napoli sauce	
GAMBERONI ALLA GRIGLIA (GF, DF)	\$35
Grilled Moreton Bay prawn skewer, scapece dressing	
COZZE ALL`ANICE (GFO)	\$27
Wild black mussels with garlic and anice creamy sauce, dill and bread	
PORTOBELLO RIPIENO (GF, DF, VEGAN)	\$28
Baked portobello mushrooms filled with capsicum and chick peas, melted vegan cheese, almond and rocket pesto	

FROM OUR FLAME GRILL

FIVE FOUNDERS T-BONE STEAK 500 GR \$69

Australia's 1st carbone neutral certified beef,
600 days grass fed/100 days grain fed NT

JBS ROYAL OP RIB MSA 1000 GR \$109

Australia's most recognized beef brand.
70 days minimum grain fed QLD

AMH GRASS FED EYE FILLET 200 GR \$49

AMH is widely regarded as Australia's oldest and most respected beef brand QLD

LITTLE JOE CUBE ROLL MB 4 + 300GR \$49

Marble score Australian meat 4+ grass fed for life SA

IMPERIAL BLOSSOM WAGYU RUMP MB 9+ 300 GR \$55

Ground fed on barley, wheat, cotton seed and corn grain
Over 400 days gran fed to create finest marble NQ

OPTIMAL PRIME BLACK ANGUS SIRLOIN
ON THE BONE MB4+ 500GR..... \$69

Minimum 180 days Grain Fed Pure Black Angus from Darling Downs QLD

WHITE PYRENEES LAMB CUTLETS 4PC \$49

Directly from the foothills of the Pyrenees Ranges VIC
Naturally marbled... The wagyu of lamb!!!

GAME FARM CHICKEN POUSSIN 500GR \$42

Spatchcock chicken raised in the foothills of Hornsby Shire NSW
Delicate flavour and texture

Your choice of sauces: Red wine jus | Green peppercorn | Mushroom | Chimichurri

MAIN

PORCHETTA (GF) \$42

Roasted Pork belly, sweet potato mash, Tuscan kale, red wine jus

BRODETTO DI PESCE (GFO) \$49

A selection of fish and seafood in a fresh tomato/basil broth with
chargrilled ciabatta

SCALLOPINA AI FUNGHI (GF) \$45

Milk fed Bobby veal from South Island of New Zealand with creamy
porcini mushrooms sauce and mash potato

FISH OF THE DAY (GFO)..... MARKET PRICE

SIDES

FRENCH FRIES	\$12
SWEET POTATO CHIPS	\$14
STEAMED GREEN VEGETABLES (GFO).....	\$14
MEDITERRANEAN SALAD (GF, DF).....	\$14
ROASTED POTATOES.....	\$14
ROCKET AND PEAR SALAD (GF).....	\$14
SAUTEED MIX MUSHROOMS (GF, DF)	\$16
MASH POTATOES (GF)	\$14

RISOTTO AND PASTA

RIGATONI ALLA BOLOGNESE (GFO)	\$34
With slow cooked beef ragu	
LASAGNA CLASSICA	\$34
With beef ragu, parmesan cheese and bechamel sauce	
GNOCCHETTI SARDI (GFO).....	\$35
Traditional Sardinian gnocchi shaped pasta served with slow cooked Italian sausage in a tomato sauce and pecorino cheese	
RAVIOLI ALLA ZUCCA (VEG)	\$35
Pumpkin filled ravioli, butter and sage sauce, toasted hazelnut, parmesan shaving	
GNOCCHI AL PROSCIUTTO (GFO, VEGO)	\$35
Fresh tomato sauce, spinach leaves, cream, crispy prosciutto, feta cheese	
LINGUINE ALLA PESCATORA (GFO)	\$39
With mixed seafood, white wine, garlic, chilli and Napoli sauce	
TROFIE ALLA GENOVESE (GFO, VEGO).....	\$34
Ligurian short and twisted pasta shaped, served with basil pesto, potato and green beans	
ADD extra stracciatella cheese \$6	
RISOTTO AI FUNGHI (GF, VEG, DFO).....	\$37
Risotto with mix mushrooms, taleggio cheese and toasted walnut	
RISOTTO AI FRUTTI DI MARE (GF, DFO).....	\$39
With prawns, mussels, clams, squid in lobster bisque	

PIZZE CLASSICHE (GFO)

Add Buffalo Mozzarella.....	\$6
GF Pizza Base.....	\$5
Vegan Cheese Available	\$5
PIZZA MARGHERITA (VEG)	\$28
Tomato, mozzarella and basil	
PIZZA AI FUNGHI (VEG).....	\$34
Tomato, mozzarella, porcini mushroom	
PIZZA DIAVOLA	\$34
Tomato, mozzarella and salame piccante (spicy)	
PIZZA GIANNI'S FAVORITE	\$36
Tomato, mozzarella, rocket, prosciutto and shaving of reggiano cheese	
PIZZA QUATTRO STAGIONI	\$34
Tomato, mozzarella, olives, artichokes, mushrooms and ham	
PIZZA PAVAROTTI	\$34
Tomato, mozzarella, Sicilian sausage and caramalised onion	
PIZZA TARTUFO E PORCINI	\$38
White base with truffle paste, porcini mushroom, buffalo mozzarella and Prosciutto di Parma	
PIZZA PORCHETTA.....	\$34
White base, potato, pork belly, mozzarella, red onion, pecorino and parsley mayonnaise	

KIDS MENU

Menu available upon request\$20

GF gluten free | GFO gluten free option | VEG vegetarian | VEGO vegetarian option | DF dairy free

Please note that while the utmost care is taken to ensure food does not contain allergens,
we cannot guarantee cross contamination will not occur.

15% surcharge on Public Holidays.

1.5% surcharge on EFTPOS, Mastercard / Visa Credit or Debit. 1.9% surcharge on AMEX / JCB / DINERS