

ANTIPASTI

add Stacciatella \$7

FOCACCIA CLASSICA (VEG, DF) Rosemary, sea salt	\$15
BRUSCHETTA AI POMODORINI (VEG, DF) Crusty Italian breads with diced tomatoes and basil	\$12
OLIVE RIPIENE (VEG) Crumbed olives with feta and aioli	\$19
ZUCCHINI FLOWERS (VEG) Tempura battered, filled with goat cheese, roasted cherry tomato compote basil pesto	\$29
TAGLIERE DI SALUMI (GF, DF) 1/2/4 Prosciutto di Parma, spicy salame, mild salami, mortadella & olives	\$27/\$39/\$69
VITELLO TONNATO (GF) Thinly sliced veal with tuna mayo and caper berries	\$29
BURRATA CON FICHI (VEGO, GFO) Burrata, figs, Prosciutto di Parma, grapes reduction, carasau flat bread	\$28
CHARGRILLED OCTOPUS (GF, DF) WA grilled octopus tentacles, chickpea cream, nduja, salsa verde	\$33
BRESAOLA (GF) Cured beef, thinly sliced and served with shaved Sardinian truffle Pecorino, wild rocket and Honey mustard dressing	\$27
FRIED CALAMARI with aioli	\$24
ARANCINI (VEG) Traditional Sicilian rice balls filled with fior di latte, breaded, fried & served with Napoli sauce	\$22
INSALATA DI GAMBERI (GF, DF) Steamed Black Tiger prawns, radish, cucumber, toasted sesame seeds, rocket leaves, roasted garlic mayonnaise	\$35
COZZE ALLA TARANTINA (GFO) Wild black mussels in a rich tomato, garlic and basil sauce and grilled bread	\$27
CARCIOFI & FUNGHI ALLA GRIGLIA (GF, DF, VEGAN) Grilled romana style artichokes and portobello mushrooms, romesco sauce, chimichurri Extra Stracciatella \$7	\$27

FROM OUR FLAME GRILL

FIVE FOUNDERS T-BONE STEAK 500 GR Australia's 1st carbone neutral certified beef, 600 days grass fed/ 100 days grain fed NT	\$69
JBS ROYAL OP RIB MSA 1000 GR Australia's most recognized beef brand. 70 days minimum grain fed QLD	\$109
AMH GRASS FED EYE FILLET 200 GR AMH is widely regarded as Australia's oldest and most respected beef brand QLD	\$49
CABASSI WAGYU MB 8+ 300 GR Wagyu fullblood rump cap steak (known as a picanha or coulotte) A truly luscious, tender and juicy marble steak	\$59
OPTIMAL PRIME BLACK ANGUS SIRLOIN ON THE BONE MB4+ 500GR Minimum 180 days Grain Fed Pure Black Angus from Darling Downs QLD	\$69
WHITE PYRENEES LAMB CUTLETS 4PC Directly from the foothills of the Pyrenees Ranges VIC Naturally marbled... The wagyu of lamb!!!	\$49
GAME FARM CHICKEN POUSSIN 500GR Spatchcock chicken raised in the foothills of Hornsby Shire NSW Delicate flavour and texture	\$42

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

MAIN

PORCHETTA (GF) Roasted pork belly, sweet potato mash, Tuscan kale, red wine jus	\$42
BRODETTO DI PESCE (GFO) A selection of fish and seafood in a fresh tomato/basil broth with chargrilled ciabatta	\$49
SCALLOPINA DI VITELLO (GF) Milk fed Bobby veal from South Island of New Zealand with butter, dill and caper sauce, sautee spinach	\$45
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
MASH POTATOES (GF)	\$14

RISOTTO AND PASTA

RIGATONI ALLA BOLOGNESE (GFO) With slow cooked beef ragu	\$34
LASAGNA CLASSICA With beef ragu, Parmesan cheese and bechamel sauce	\$34
CASARECCE SALSICCIA & ZAFFERANO (GFO) Short and twist pasta served with Italian sausage and saffron sauce	\$35
RAVIOLI DI MARE Home made filled ravioli with prawn, calamari, barramundi served with lobster bisque	\$39
GNOCCHI SPINACI & PROSCIUTTO (GFO, VEGO) Spinach and potato gnocchi, cream, roasted cherry tomato and crispy Prosciutto	\$35
LINGUINE ALLA PESCATORA (GFO) With mixed seafood, white wine, garlic, chilli and Napoli sauce	\$39
FUSILLI ALLA NORMA (GFO, VEG) Fried eggplant, ricotta salata, rocket pesto ADD extra stracciatella cheese \$7	\$32
RISOTTO ALLA ZUCCA (GF, VEG, DFO) Risotto with roast pumpkin, ricotta cheese, fried sage	\$35
RISOTTO AI FRUTTI DI MARE (GF, DFO) With prawns, mussels, clams, squid in prawn bisque	\$39

PIZZE CLASSICHE (GFO)

Add Stracciatella	\$7
GF Pizza Base	\$5
Vegan Cheese Available	\$5
PIZZA MARGHERITA (VEG) Tomato, mozzarella and basil	\$28
PIZZA AI FUNGHI (VEG) Tomato, mozzarella, porcini mushroom	\$34
PIZZA DIAVOLA Tomato, mozzarella and salame piccante (spicy)	\$34
PIZZA GIANNI'S FAVORITE Tomato, mozzarella, rocket, Prosciutto di Parma and shaving of reggiano cheese	\$36
PIZZA QUATTRO STAGIONI Tomato, mozzarella, olives, artichokes, mushrooms and ham	\$34
PIZZA PAVAROTTI Tomato, mozzarella, Sicilian sausage and caramalised onions	\$34
PIZZA TARTUFO E PORCINI White base with truffle paste, porcini mushroom, buffalo mozzarella and Prosciutto di Parma	\$38
PIZZA PORCHETTA White base, potato, pork belly, mozzarella, red onion, Pecorino and salsa verde-mayonnaise	\$34

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. 10% surcharge applies every Sunday.
1.5% surcharge on EFTPOS, Mastercard / Visa Credit or Debit. 1.9% surcharge on AMEX / JCB / DINERS