

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 mushrooms	\$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 (VEGO) 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 mushrooms, 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
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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.

20% surcharge on Public Holidays. 10% surcharge applies on weekends.
1.5% surcharge on EFTPOS, Mastercard / Visa Credit or Debit. 1.9% surcharge on AMEX / JCB / DINERS

ANTIPASTI

add Stacciatella \$7

FOCACCIA CLASSICA (VEG, DF) Rosemary, sea salt	\$15
BRUSCHETTA AI POMODORINI (VEG, DF) Chargrilled Italian bread, slow cooked cherry tomato, confit garlic, basil, Byron Bay Stracciatella cheese	\$15
OLIVE ALL'ASCOLANA Crumbed Olives stuffed with meat and parmesan	\$19
ZUCCHINI FLOWERS (VEG) Tempura battered, whipped ricotta, rocket pesto	\$29
MORTADELLA WITH PISTACHIO	\$16
PROSCIUTTO SAN DANIELE (aged 30 months)	\$18
FINOCCHIONA SALAME	\$16
VITELLO TONNATO (GF) Thinly sliced veal with tuna mayo and caper berries	\$29
BURRATA CON PESTO (VEG, GFO) Byron Bay burrata, homemade basil pesto, toasted almonds	\$28
CHARGRILLED OCTOPUS (GF, DF) WA grilled octopus tentacles, chickpea cream, nduja, salsa verde	\$35
WAGYU 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) Arancini with porcini mushrooms and truffle	\$22
GAMBERONI ALL'AGLIO E PEPPERONCINO (GFO) Panfried black tiger prawns, garlic, chilli, white wine and butter, with grilled bread	\$38
COZZE ALLA TARANTINA (GFO) Wild black mussels in a rich tomato, garlic and basil sauce with grilled bread	\$27
CARCIOFI & FUNGHI ALLA GRIGLIA (GF, DF, VEGAN) Grilled romana style artichokes and portobello mushrooms, romesco sauce, chimichurri	\$27

FROM OUR FLAME GRILL

FIVE FOUNDERS T-BONE STEAK 500 GR	\$69
Australia's 1st carbon neutral certified beef, 600 days grass fed/ 100 days grain fed NT	
JBS ROYAL OP RIB MSA 1000 GR (to share)	\$125
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	
CABASSI WAGYU MB 8+ 300 GR	\$59
Wagyu fullblood rump cap steak (known as a picanha or coulotte) A truly luscious, tender and juicy marble steak	
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	\$55
Directly from the foothills of 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, roasted baby potatoes, spinach, red wine jus	
BRODETTO DI PESCE (GFO)	\$49
A selection of fish and seafood in a fresh tomato/basil broth with chargrilled ciabatta	
SCALLOPINA DI VITELLO (GF)	\$45
Milk fed Bobby veal from South Island of New Zealand with Ruby Creek mix mushrooms and creamy 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 (GFO)	\$14
ROCKET AND PEAR SALAD (GF)	\$14
MASH POTATO (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
RAVIOLI DI MARE Home made filled ravioli with prawn, calamari, barramundi served with lobster bisque	\$39
GNOCCHI (GFO, VEG) Purple potato gnocchi on a creamy Gorgonzola sauce, braised radicchio and toasted nuts	\$37
FUSILLI (GFO, VEG) Fusilli with mushrooms and spinach in a parmesan cheese creamy sauce	\$34
LINGUINE ALLA PESCATORA (GFO) With mixed seafood, white wine, garlic, chilli and Napoli sauce	\$39
PAPPARDELLE (GFO) Pappardelle with wild boar ragu	\$38
RISOTTO AI FRUTTI DI MARE (GF, DFO) With prawns, mussels, clams, squid in prawn bisque	\$39