



## ENTRÉE

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**GARLIC BREAD WITH OLIVES** <sup>(GFO)(V)(VO)</sup> 14

house made fresh and woodfired bread with fresh garlic, served with marinated olives

**CACCIATORE CHORIZO** <sup>(GF)</sup> 16

Grilled chorizo served with feta, lemon and olives

**FRIED BRIE WITH PROSCIUTTO** <sup>(VO)</sup> 16 *3pcs*

three soft crumbed brie cheese on a hoisin plum sauce and crispy prosciutto  
Add piece +4

**BURRATA** <sup>(GF)</sup> 24

Locally made burrata cheese served with Parma prosciutto, cherry tomatoes, olives and basil

**SHARING PLATTER x2** <sup>(GFO)</sup> 42

Antipasto platter with mixed salumi, marinated olives, fresh and aged cheese, woodfired focaccia

## MAIN

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**CHICKEN PARMI** 29

Panko crusted chicken schnitzel with mozzarella and nap sauce served with chips and salad.  
Make it Parmigiana +3

**CHILLY MUSSELS** <sup>(GFO)</sup> 32

Large portion of mussels in a Napolitana chilly tomato and garlic sauce, served with woodfired focaccia

**PORCHETTA** <sup>(GF)</sup> 33

Slow cooked suckling pig in a pumpkin reduction served with chips and salad

**CALAMARI FRITTI** 34

tender lightly fried squid served with aioli and fresh market salad

**SEAFOOD PLATTER** <sup>(GFO)</sup> 45

Tiger prawns, calamari, fish of the day, focaccia, chips and fresh market salad

**STEAK OF THE DAY** <sup>(GF)</sup> *MP*

**FISH OF THE DAY** <sup>(GF)</sup> *MP*



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## **PASTA** (Gluten free option +6).

### **BOLOGNESE SPAGHETTI** <sup>(GFO)</sup> 26

six hours slow cooked beef, caramelized onion, carrots, celery

### **LASAGNA** 27

Homemade lasagna sheets with bechamel sauce & original beef Bolognese ragu'

### **4 CHEESE GNOCCHI** <sup>(V)</sup> 28

Homemade gnocchi tossed with gorgonzola blue cheese, parmesan and white auricchio cheese

### **TRUFFLE & MUSHROOM TAGLIATELLE** <sup>(V)(GFO)</sup> 29

100% manjimup truffle aromatized with thyme, cream & mushrooms

ADD CHICKEN +6

### **RAVIOLI** 31

Handmade daily ravioli

### **RISOTTO** <sup>(GF)(V)</sup> 32

Arborio risotto with pumpkin cream, blue cheese, walnuts and burrata

### **SEAFOOD PASSATELLI** <sup>(GFO)</sup> 33

handmade bread crumb spaghettoni with fresh market seafood

**Handmade GF Pasta** *(Please allow an additional 10 minutes for cooking)* +6

**Handmade Pasta** +4

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## **PIZZA** (GFO +6)

**100% WOOD FIRED**

**PIZZA ROSSA** - with tomato sauce

### **MARGHERITA** 22

mozzarella, Italian tomato sauce and fresh basil

### **NAPOLI** 23

mozzarella, Italian tomato sauce, anchovies, kalamata olives, capers

### **HAWAIAN** 24

mozzarella, Italian tomato sauce, italian ham prosciutto, pineapple

### **PEPPERONI** 25

mozzarella, Italian tomato sauce, pepperoni

### **VEGETARIANA** 26

mozzarella, italian tomato sauce, roasted eggplant, mushroom, spinach, roasted capsicum

### **CAPRICCIOSA** 27

mozzarella, Italian tomato sauce, olives, ham, mushrooms

### **POLLO** 27

mozzarella, italian tomato sauce, chicken, mushroom, bacon, bbq sauce

**MEATLOVER 28**

mozzarella, italian tomato sauce, pepperoni, ham, Italian sausages

**PARMA 28**

mozzarella, italian tomato sauce, fresh rocket, prosciutto s daniele

**PRAWNS 28**

mozzarella, Italian tomato sauce, prawns, red onion, chilly, parsley

**SUPREMA 28**

mozzarella, Italian tomato sauce, ham, mortadella, Italian sausages, olives, mushrooms

**DIAVOLA 28**

mozzarella, italian tomato sauce, hot salami ,olives, chilly

**CALZONE 28**

mozzarella, Italian tomato sauce, ham, cherry tomatoes

**BURRATA 29**

Italian tomato sauce, burrata cheese, prosciutto and basil

**PIZZA BIANCA - no tomato****REGINA 28**

mozzarella, sundried tomatoes, pesto, pancetta

**BROCCOLINA 28**

mozzarella, friarelli broccolini, Italian sausages, chilly

**AURICCHIO & FUNGHI 28**

mozzarella, auricchio cheese, truffle oil, mushrooms, Italian sausages

**PIZZA SPECIAL****NORTH ITALY 29**

mozzarella, finely hashed mortadella, fior di latte, basil

**TIROLESE 29**

mozzarella, asiago cheese, truffle mushrooms, rocket, 24 months prosciutto S. Daniele

**MIKYS 29**

mozzarella, pumpkin cream, crispy bacon, pancetta, cherry tomatoes

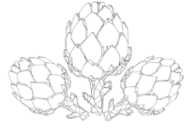
**KIDS**

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**CHICKEN SCHNITZEL** 16

**KIDS MARGHERITA** 15

**SPAGHETTI BOLOGNESE** 15



## SALAD & SIDES

### **GARDEN SALAD** <sup>(GF)(V)(VO)</sup> 9

rocket, spinach, olives, cherry tomatoes, carrots

### **CHIPS** 9

served with tomato sauce

### **CAPRESE** <sup>(GF)(V)</sup> 24

freshly sliced tomatoes, mozzarella fior di latte, pesto, basil

### **SPINACH FETA PEAR** <sup>(GF)(V)</sup> 24

parmesan, spinach, rocket, pear, walnuts, pomegranate, feta, balsamic glaze

### **BURRATA SALAD** <sup>(GF)(V)</sup> 26

rocket, almond flakes, spinach, champignon mushroom, sundried tomatoes, lemon dressing

## DESSERT

### **ZEPPOLE** <sup>(V)</sup> 14

Tender Italian donughts balls served with cinnamon & chocolate sauce

### **CRÈME BRULEE** <sup>(GF)(V)</sup> 15

with marinated berries & almond flakes

### **PANNA COTTA** <sup>(GF)(V)</sup> 15

Vanilla ticked cream served with mix berries , sugar and almond flakes

### **TIRAMISU** <sup>(V)</sup> 15

Home made traditional mascarpone cream with sponge finger soaked in Alexandria Italian coffee

### **NUTELLA PIZZA** 21

Nutella pizza topped with shaved almonds

### **AFFOGATO** <sup>(GF)(V)</sup> 15

Two shots of Italian coffee in vanilla ice cream

*Add Frangelico, Kahlua, Amaretto + 4*

### **IL GELATO ICE CREAM** <sup>(GF)</sup> 8

two scoop of vanilla with choice of le monin chocolate or caramel sauce

**V – Vegetarian**

**VO – Vegan Option**

**GF – Gluten Free**



- 1.5% surcharge applies on public holidays -



-GF friendly - Our products are made in a facility that also processes gluten

\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All our menus are subject to change due to seasonality and produce availability