

ENTRÉE

FIORE DI BURRATA 19

Creamy burrata, tomatoes, olive oil, basil

SALAMINI 14

Slightly spicy Italian sausages

ITALIAN OLIVES 12

Marinated Sicilian olives

SALUMI PLATTER 19

Prosciutto, ham, soppressa, mortadella

WOODFIRED GARLIC FOCACCIA 12

Pizza dough, garlic, oregano, salt, evoo

GARLIC PRAWNS 22

Garlic prawns pan tossed with garlic, chilly, lemon, olive oil

PASTA (GF +4)

PENNE LAMB 33

Molisana pasta penne, slow cooked lamb shredded, mint

FETTUCINE TRUFFLE (v) 34

Homemade fettuccine, wild mushrooms, truffle creamy sauce
ADD CHICKEN +4

SPAGHETTI BOLOGNESE 31

Spaghettoni, bolognese ragu, parmesan cheese reggiano

FETTUCCINE MARINARA 33

Homemade fettuccine, fresh seafood, mussels, prawns, squid, tomatoes, napoletana sauce

RAVIOLI 33

Homemade ravioli of the week

LASAGNA 31

Homemade beef lasagna, besciamella, parmesan cheese

AL PESTO 28

Molisana pasta penne, creamy pesto, mint, basil, ricotta
ADD CHICKEN +4
ADD PRAWNS +7

GNOCCHI STRACCIATELLA 31

Homemade gnocchi, napoli sauce, stracciatella cheese, basil, pesto

MAINS

CHILLY MUSSELS 33

Chilly mussels in homemade napoletana sauce, served with garlic focaccia

SCALOPPINE AL VINO 38

Chicken breast cooked in a rich butter and wine sauce, served with roasted potatoes

STEAK OF THE WEEK MP

FISH OF THE WEEK MP

LAMB STEW 41

Slowly cooked shredded lamb shoulder, mint, white wine, garlic focaccia, served with roasted potatoes

SALADS

CAPRESE SALAD 22

ADD PROSCIUTTO +4

ROCKET SALAD 18

CHEESE/CHILLY 1.8

KIDS MENU \$19

PIZZA CHEESE

PENNE AL POMODORO

SPAGHETTI BOLOGNESE

WOODFIRED PIZZA (GF +7) *our pizzas are cooked with wood only*

MARGHERITA 24

Italian tomato sauce, mozzarella fior di latte, basil, oregano and olive oil

WIKIKI 26

Italian tomato sauce, mozzarella fior di latte, mortadella, pineapple

HAWAIIAN 26

Italian tomato sauce, mozzarella fior di latte, ham, pineapple

DIAVOLA 28

Italian tomato sauce, mozzarella fior di latte, soppressa, olives, chilly

CAPRICCIOSA 28

Italian tomato sauce, mozzarella fior di latte, olives, ham, mushrooms, artichokes

PEPPERONI 28

Italian tomato sauce, mozzarella fior di latte, pepperoni

SUPREMA 32

Italian tomato sauce, mozzarella fior di latte, olives, ham, mushrooms, soppressa

PARMA 30

Italian tomato sauce, mozzarella fior di latte, prosciutto, rocket

CALZONE 28

Italian tomato sauce, ham, mozzarella fior di latte

BURRATA 31

Italian tomato sauce, burrata cheese, rocket, prosciutto

STRACCIATELLA 31

Italian tomato sauce, stracciatella cheese, mortadella, basil

MEATLOVER 28

Italian tomato sauce, mozzarella fior di latte, italian sausages, ham, salami

SEAFOOD 33

Italian tomato sauce, mozzarella, mixed fresh seafood, chilly, onion

BUFALA 31

Italian tomato sauce, mozzarella di bufala, basil

MIKYS 33

Mozzarella, truffle, mushroom trifolati, burrata, prosciutto di parma, basil

AURICCHIO & FUNGHI 29

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

VEGETARIANA 28

Mozzarella, onion, mushrooms, olives, garlic, chilly

CHICKEN PIZZA 28

Mozzarella, onion, soppressa, chicken diced, basil, bbq sauce

Dessert

TIRAMISU 14

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

AFFOGATO 11

Two shots of Italian coffee in vanilla ice cream

add Frangelico, Kahlua, Amaretto + 4

IL GELATO ICE CREAM 9

Two scoop of vanilla ice cream with choice of le monin chocolate or caramel sauce topping

CALZONE NUTELLA 14

Folded nutella treat, almond flakes, icing sugar

DIGESTIVE DRINKS

LIMONCELLO 10

MELONCELLO 12

FRANGELICO 9

DISARONNO 9

SAMBUCA 9

BAILEY'S 9

MONTENEGRO 9

FERNET BRANCA 9

KAHLUA 10

GRAPPA NERO D AVOLA 15

COFFEE & TEA

ESPRESSO 4

FLAT WHITE 4.5

CAPPUCCINO 4.5

LATTE 4.5

CHAI LATTE 4.5

LONG MAC 4.5

LONG BLACK 4.5

ENGLISH BREAKFAST 4.5

LEMON GINGER TEA 4.5

GREEN TEA 4.5

PEPPERMINT TEA 4.5

ICED LATTE 6

ICED COFFE 6