

ANTIPASTI

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| OSTERIA PIZZA BREAD — choice of garlic / cheese / chilli / herb | 15 |
| + TRIO OF DIPS — roasted garlic and ricotta / basil pesto / spicy eggplant | +8 |
| WARM MARINATED OLIVES | 16 |
| DUCK LIVER PÂTÉ — fig & pear chutney, toasted bread | 21 |
| ARANCINI — sicilian stuffed rice balls, pumpkin, sage and provolone | 22 |
| BRUSCHETTA — ripe tomatoes, basil, garlic, ciabatta (3) | 22 |
| ANTIPASTI AFFETATO — Traditional Italian assorted sliced meats & pickles "All social occasions should start with Antipasti" | 45 |

PRIMI

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| ROASTED BEETROOT — roasted beetroot, Green pea, Capsicum, Feta, Cos, Pancetta | 25 |
| BURRATA — creamy hand made burrata, prosciutto, rocket, fresh bread | 28 |
| INSALATA CAESAR — chicken, greens, boiled egg, bacon, croutons, caesar dressing | 26 |
| MEDITERRANEAN — mixed leaves, tomato, cucumber, olives, feta | 17 |
| CAPRESE — buffalo mozzarella, ripe tomato, basil, olive oil | 22 |
| EGGPLANT PARMIGIANA — fried eggplant, pomodoro, mozzarella, basil | 27 |

PIZZA

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| MARGHERITA — buffalo mozzarella, pomodoro, basil, extra virgin olive oil | 29 |
| CAPRICCIOSA — Ham, mushrooms, artichokes, olives | 30 |
| PEPPERONI — spicy piccante salami, roasted capsicum | 32 |
| PROSCIUTTO — aged sliced prosciutto, mushrooms, truffle oil | 33 |
| MORTADELLA — cherry tomato, pesto, onion, mortadella ham, mozzarella | 31 |
| VEGETARIANA — fresh & roasted vegetables, feta, olives | 32 |

DI MARE

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| CAPELANTE — pan-fried scallops, cauliflower purée, chilli, bacon, peas | 37 |
| CALAMARI FRITTO — fried calamari, black garlic aioli, paprika and arugula | 25 |
| COZZE — green lipped mussels, steamed in garlic, chilli, vino bianco, lemon | 27 |
| PESCE — market fish, with a green pea and saffron risotto, cucumber salad | 41 |
| ANTIPASTO DI MARE — 'selection from the sea' scallops, prawns, mussels, calamari, clams, smoked salmon & bread, recommended to share for 2 | 58 |

PASTA

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| AMATRICIANA – bacon, onion, garlic, chilli, pomodoro, italian parsley, parmesan | 30 |
| TORTELLINI – four cheese filling, pomodoro, basil, parmesan | 32 |
| BOLOGNESE – spaghetti, slow cooked beef mince ragu, parmesan | 32 |
| FETTUCCINE – 'pollo' sautéed chicken breast, mushroom, fresh herbs, crema | 31 |
| PENNE SALMONE – Smoked salmon, spinach, capers, garlic, lemon crema | 34 |
| RISOTTO – slow braised pork belly, medley of mushrooms, parmesan | 32 |
| GAMBERI – spaghetti, pan-fried prawns, garlic, chilli, lemon, olive oil | 34 |

HANDMADE

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| GNOCCHI DI CASA – handmade ricotta gnocchi, broad beans, bacon, peas, pecorino | 38 |
| RAVIOLI – hand made ravioli, butter sauce & toasted almonds with a carrot, basil, feta filling | 36 |
| CANNELLONI – spinach and ricotta with pomodoro, béchamel | 35 |
| LASAGNE – beef ragu layered between béchamel, cheese & egg pasta sheets | 36 |

CARNE

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| SALTIMBOCCA SCALLOPINI – Chicken breast, sage, prosciutto, roast potatoes, greens | 37 |
| ANATRA – choice of 1 or 2 duck legs, truffle parmesan mash, citrus salad, orange jus | 39/47 |
| MAIALE – roasted pork belly, truffle parmesan mash, caramelised onion, sautéed broccolini, mustard jus | 39 |
| AGNELLO – braised lamb rib, kumara, rosemary jus, sautéed broccolini | 39 |
| BISTECCA – 250g eye-fillet or 450g rib-eye with potato gratin, greens, bacon & mushroom sauce | 49/51 |
| ANTIPASTO DELUXE – platter of cured meats, freshly baked breads, cheeses, pickles, pork belly | 72 |

CONTORNI

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| VERDURE – seasonal vegetables | 16 |
| PATATE FRITTE – potato fries, parmesan, herbs, truffle aioli | 14 |
| ROASTED POTATO & PANCETTA | 14 |