



PANE e INSALATE

Garlic Bread

\$8.50

Toasted pane di casa with garlic butter, finished with a touch of fresh parsley

Bruschetta

\$12.50

Toasted pane di casa topped with fresh tomato, garlic, basil, olive oil and grilled mozzarella cheese

Crostini

\$12.50

Toasted pane di casa with sautéed mushrooms and an olive tapenade

Olive

\$12.50

Warm olives with garlic, chilli, and herbs served with pane di casa

Rucola Salad

\$16.50

Wild rocket, roasted pumpkin, pine nuts, shaved parmesan cheese, drizzled with a balsamic dressing

Radicchio Salad

\$16.50

Radicchio, crispy pancetta, pecorino, and orange drizzled with a honey balsamic dressing

Gluten free options available \$4



ENTREE

Zuppa

\$18.50

Ask your waiter for the soup of the day which is served with pane di casa

Arancini

\$19.50

Italian rice balls filled with mushrooms and cheese, served with salsa verde and a traditional Italian tomato sauce

Cannelloni

\$19.50

Cannelloni filled with ricotta and spinach, baked with mozzarella cheese and topped with a traditional tomato sauce

Tagliere

\$29.50

Selection of Italian cured meats including prosciutto, salame, coppa, and bresaola served with Italian breads

Polipetti

\$26.50

Grilled whole baby octopus served on a bed of rocket with a balsamic and chilli dressing

Totani

\$26.50

Sizzling cuttlefish cooked in a hotpot with olive oil, garlic, chilli, mushrooms and served with pane di casa

Gluten free options available



PASTA

Spaghetti Bolognese

\$26.50

Spaghetti served traditionally with a rich beef, tomato ragu`

Tagliatelle Carbonara

\$26.50

Ribbon pasta with crispy pancetta, cream, egg, and fresh parsley

Tortellini ai Funghi

\$29.50

Round pasta filled with beef mince, served with a creamy mushroom sauce

Gnocchi ai Quattro Formaggi

\$29.50

House-made potato gnocchi with gorgonzola, pecorino, parmigiano, and mozzarella cheese

Pappardelle Ragu`

\$31.50

Slow-cooked lamb shoulder ragu` with herbs and tomato, served with large ribbon pasta

Spaghetti Portofino \$31.50

Spaghetti with Australian king prawns, olive oil, garlic, chilli and parsley

Nero di Seppia

\$35.50

Squid ink spaghetti with fresh Australian crab, garlic, cream, and pomegranate

Risotto Marinara

\$35.50

Arborio rice with fresh seafood cooked in white wine

Gluten free options available \$4



MAIN

Pollo Ripieno ai Due Sapori

\$31.50

Chicken breast filled with mushroom and mascarpone cheese, cooked in a creamy tomato sauce, served with seasonal vegetables.

Our chicken is free range, hormone and antibiotic free

Agnello

\$35.50

Slow-cooked lamb shank in a rich tomato sauce with sweet peas, served with grilled polenta

Vitello ai Funghi

\$38.50

Tender veal with truffle mushroom and cream sauce, served with seasonal vegetables

Filetto di Manzo

\$41.50

250g premium eye fillet served with potato gratin and spinach, finished with a truffle mushroom sauce

Fish of the Day

\$36.50

Pan-fried fish of the day with garlic butter sauce, served with seasonal vegetables

Gamberoni

\$49.50

South Australian butterflied king prawns cooked in a garlic butter sauce, served with salad

Gluten free options available



Dolci e caffè

Tiramisu \$14

Savoiardi biscuits soaked in espresso and coffee liqueur layer with a smooth mascarpone cream and a chocolate sprinkle

Torta di pera e ricotta \$14

Hazelnut, ricotta and pear cake

Torta Caprese \$14

Chocolate and almond flourless cake served with a mascarpone cream

Panna cotta \$14

Lemoncello Panna cotta with almond praline

Affogato \$18

Espresso coffee served with vanilla gelato and Frangelico liqueur

Caffè e biscotti (For Two) \$18

Italian Moka pot served with a selection of traditional biscotti.

Gelato \$12.50

Coffee, Chocolate, Lemon sorbet, Pistachio, Vanilla and Hazelnut.