

PASTA

G/F PENNE & SPAGHETTI AVAILABLE

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| LASAGNA LAYERS OF BECHAMEL, TRADITIONAL BEEF & PORK BOLOGNESE SAUCE, FRESH BASIL, MOZZARELLA & PARMESAN | 23.9 |
| SPAGHETTI CARBONARA SPAGHETTI WITH BACON, CREAMY EGG & PEPPER | 23.9 |
| RIGATONI BOLOGNESE RIGATONI WITH IN HOUSE MADE BOLOGNESE BAKED IN WOODFIRE OVEN | 24.9 |
| FETTUCCINE SEAFOOD <i>(SPICY)</i> FETTUCCINE WITH PRAWNS, CALAMARI & MUSSELS COOKED WITH CHERRY TOMATO CHUTNEY, GARLIC, WHITE WINE & FRESH CHILLI OIL | 27.9 |
| GNOCCHI CHEESE (V) HOUSE MADE POTATO GNOCCHI WITH MELTED GORGONZOLA, FIOR DE- LATTE, SCMORZA & PARMESAN CHEESE | 24.9 |
| PENNE VEG (V) PENNE WITH ZUCCHINI, OLIVES, EGGPLANT, MUSHROOMS, CHERRY TOMATOES & RED ONION WITH GARLIC COOKED IN PINK SAUCE ADD GRILLED CHICKEN (5) | 23.9 |
| SPAGHETTI CON GAMBERETTI SPAGHETTI COOKED WITH MARINATED GRILLED PRAWNS, GARLIC, PARSLEY & LEMON BUTTER SAUCE, TOSSED WITH FRESH ROCKET | 23.9 |
| LINGUINE CALABRESE LINGUINE COOKED WITH HOT CACCIATORE SALAMI, OLIVES, RED ONION, CRUSHED GARLIC & NAPOLITANA SAUCE SERVED WITH PARMESAN CHEESE | 23.9 |
| GNOCCHI SORRENTINO (V) HOUSE MADE POTATO GNOCCHI WITH CHERRY TOMATOES, NAPOLITANA SAUCE, GARLIC & BASIL TOPPED WITH FRESH BUFFALO MOZZARELLA CHEESE | 25.9 |
| SAGE RAVIOLI (V) SPINACH AND RICOTTA RAVIOLI WITH BURN BUTTER SAUCE, SAGE & PINE-NUTS | 23.9 |
| PAPPARDELLE BOSCAIOLA PAPPARDELLE WITH CREAMY BACON, MUSHROOM, CARAMELISED ONIONS, PARSLEY, PARMESAN & WHITE WINE | 23.9 |
| PENNE PESTO CHICKEN PENNE COOKED IN CREAMY PESTO SAUCE, PARMESAN, SEMI-DRIED TOMATOES & GRILLED CHICKEN | 24.9 |
| SPAGHETTI MEATBALLS SPAGHETTI COOKED WITH HOUSE MADE BEEF WAGYU MINCE MEATBALLS, GARLIC & NAPOLITANA SAUCE | 23.9 |
| KING PRAWNS LINGUINE LINGUINE WITH PAN-FRIED KING PRAWNS, TIGER PRAWNS, BAKED CHERRY TOMATOES, PARSLEY & CHILI OIL WITH A TOUCH OF NAPOLITANA SAUCE | 30 |
| SPAGHETTI PACHINO SPAGHETTI WITH CONFIT CHERRY TOMATOES, BASIL, GARLIC & TRADITIONAL PACHINO SAUCE | 23.9 |
| TOMATO AND BASIL RAVIOLI SPINACH & RICOTTA RAVIOLI WITH PINK SAUCE & MOZZARELLA CHEESE, TOPPED WITH FRESH BASIL | 23.9 |
| TRUFFLE RISOTTO ARBORIO RICE COOKED WITH WHITE WINE, ITALIAN PORCINI MUSHROOMS & TRUFFLE OIL, TOPPED WITH SHAVED PARMESAN | 32.9 |
| SEAFOOD RISOTTO ARBORIO RICE COOKED IN NAPOLITANA SAUCE WITH FRESH MUSSELS, TIGER PRAWNS, CALAMARI, GARLIC & WHITE WINE | 30 |

DESSERT

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| TIRAMISU LADYFINGERS DIPPED IN COFFEE, LAYERED WITH A WHIPPED MIXTURE OF EGGS, SUGAR & MASCARPONE CHEESE | 12 |
| BERRY TIRAMISU LADYFINGERS DIPPED IN ORANGE SYRUP, LAYERED WITH A WHIPPED MIXTURE OF EGGS, SUGAR, MASCARPONE CHEESE & BERRY COMPOTE | 12 |
| CANNOLI RICOTTA & CHOCO CHIP FILLING WITH ICING SUGAR & PISTACHIO | 6 / 10 |
| NUTELLA PIZZA WOODFIRED NUTELLA PIZZA SERVED WITH STRAWBERRIES & ICE CREAM | 18 |
| NUTELLA PUFFS DEEP FRIED PIZZA PUFFS TOSSED WITH CINNAMON SUGAR SERVED WITH NUTELLA & ICE CREAM | 14 |
| CREME BRULEE LIGHTLY BAKED CUSTARD WITH CARAMELIZED SUGAR TOPPED WITH W/ BERRY COMPOTE | 15 |
| BANANA CRESPELLE FRESH MADE CRESPELLE FILLED WITH MASCARPONE CREAM, CARAMELIZED BANANA & STRAWBERRIES TOPPED WITH VANILLA BEAN GELATO & DRIZZLE OF HONEY | 14.9 |
| NUTELLA CRESPELLE FRESH MADE CRESPELLE FILLED WITH NUTELLA, MASCARPONE CREAM & FRESH STRAWBERRIES TOPPED W/ VANILLA BEAN GELATO & NUTELLA | 14.9 |
| BUTTERSCOTCH WAFFLES BELGIUM WAFFLES TOPPED WITH BUTTERSCOTCH SAUCE SERVED WITH VANILLA ICE CREAM & FRESH BERRIES | 14.9 |

KIDS

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| KIDS MARGHERITA PIZZA | 11.9 |
| KIDS GARLIC CHEESE PIZZA | 11.9 |
| KIDS HAM & PINEAPPLE PIZZA | 11.9 |
| KIDS CHOCOLATE PIZZA | 11.9 |
| KIDS PENNE | 11.9 |
| KIDS GNOCCHI | 11.9 |
| KIDS CHIPS & NUGGETS | 11.9 |

In Forno

STARTERS

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| TOMATO BASIL BRUSCHETTA (VE) WOODFIRED SOURDOUGH BREAD WITH DICED TOMATOES FRESH BASIL & HERBS, TOPPED WITH BALSAMIC GLAZE | 10 |
| PESTO BRUSCHETTA WOODFIRED SOURDOUGH BREAD WITH PESTO, ROASTED CAPSICUM & STRACCIATELLA CHEESE | 11 |
| PROSCIUTTO & BUFFALO BRUSCHETTA WOODFIRED SOURDOUGH BREAD WITH PESTO, PROSCIUTTO DI PARMA & FRESH BUFFALO MOZZARELLA | 12 |
| MIXED BRUSCHETTA CHOICE OF ANY THREE SLICES OF BRUSCHETTA | 15 |
| WOODFIRE STICKS (V) WOODFIRED BREAD STICKS WITH GARLIC & HERBS <u>SERVED WITH ANY TWO PIZZA SIDE DIPS</u> | 18 |
| ARANCHINI CHOICE OF CHEESE OR BOSCAIOLA SERVED WITH PESTO CREAM | 12 |
| BABY SQUID CRISPY SALT & PEPPER BABY SQUID SERVED WITH AIOLI & LIME | 16 |
| CHILI PRAWNS PRAWNS DEEP FRIED IN SPICY BEER BATTER, SERVED WITH LEMON | 18 |
| GARLIC GAMBERI PANFRIED PRAWNS WITH GARLIC/NAPOLITANA SAUCE SERVED WITH WOODFIRED GARLIC BREAD | 18.9 |
| MUSSELS HOT POT FRESH MUSSELS WITH HOUSE MADE GARLIC & ONION SAUCE WITH ITALIAN BREAD | 19.9 |
| HOT OLIVES WOODFIRED PIZZA BOWL SICILIAN OLIVES MIXED WITH GARLIC, ROSEMARY & LEMON SERVED ON WOODFIRED PIZZA BOWL | 15 |
| MEAT & CHEESE BOARD LEG HAM, PROSCIUTTO DI PARMA, HOT SALAMI, MILD SALAMI, PARMESAN CHEESE, GORGONZOLA CHEESE, SMOKED FIOR DI LATTE, SEMI-DRIED TOMATOES, ARTICHOKE, CHAR GRILLED EGGPLANT, CALAMARI, ARANCHINI, ITALIAN PANA-DI-CASA BREAD & SIDE DIPS. | 35 |
| IN FORNO MEATBALLS WAGYU BEEF MINCE MEATBALLS WITH BAKED FOIR DI LATTE SERVED WITH NAPOLITANA SAUCE | 15 |
| BUFFALO WINGS HALF DOZEN OF CHICKEN WINGS WITH CHOICE OF BBQ OR CHILLI SAUCE SERVED WITH RANCH DRESSING | 12.9 |

10% SURCHARGE APPLIES ON SUNDAY

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

GREEN & SIDES

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| CHICKEN & AVOCADO SALAD COS LETTUCE, RED ONION, SEMI-DRIED TOMATOES, ROASTED PUMPKIN, AVOCADO & GRILLED CHICKEN WITH HONEY MUSTARD DRESSING | 18.9 |
| ROCKET SALAD (V) ROCKET WITH PARMESAN, CHERRY TOMATO, BLACK OLIVES, BALSAMIC & EVO BURRATA-5 FRESH BUFFALO-5 | 13.9 |
| MIX SALAD (V) (VE) MIXED LEAF, CUCUMBER, ROMA TOMATOES, RED ONION, ROASTED CAPSICUM & OLIVES WITH POPPY SEED DRESSING GRILLED CHICKEN-5 FRESH BUFFALO-5 SEAFOOD-8 | 14.9 |
| CAESAR SALAD COS LETTUCE, BACON & CROUTONS WITH CAESAR DRESSING | 15.9 |
| CAPRESE SALAD FRESH BUFFALO MOZZARELLA WITH SLICED ROMA TOMATOES, CHERRY TOMATOES, OREGANO, BALSAMIC GLAZE, BASIL & EVO | 15.9 |
| OCTOPUS CALAMARI SALAD LEMON ROCKET, CHERRY TOMATOES, GRILLED BABY OCTOPUS & CALAMARI WITH EVO PARSLEY DRESSING | 20 |
| FRENCH FRIES (V) SEASONED WITH ITALIAN HERBS SERVED WITH AIOLI | 8 |
| SWEET POTATO FRIES (V) SEASONED WITH ITALIAN HERBS & SERVED WITH BUTTER RANCH | 9.5 |
| GARLIC BREAD (V) WOODFIRED BREAD WITH GARLIC BUTTER & PARSLEY | 7 |
| PEPPER & PARMESAN FRIES CRISPY FRIES WITH PEPPER & PARMESAN CHEESE, SERVED WITH PERI PERI SAUCE | 10 |
| GREEK LAMB SALAD MIXED LEAVES, CUCUMBER, RED ONIONS, FETA CHEESE & MARINATED GRILLED LAMB, TOPPED WITH MINT DRESSING | 20.9 |
| GAMBERI SALAD COS LETTUCE, AVOCADO, CHERRY TOMATOES, CROUTONS & GRILLED TIGER PRAWNS TOPPED WITH LEMON MINT DRESSING | 20.9 |

PIZZA SIDES

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| MOZZARELLA CURD MOZZARELLA CURDS SEASONED WITH OLIVE OIL, SALT & PEPPER | 4 |
| NAPOLITANA NAPOLI SAUCE WITH SICILIAN OREGANO & FRESH BASIL | 2 |
| GENOVESE PESTO GENOVESE PESTO, CREAM, AGED PARMESAN & EVO | 3 |
| CREAMED MUSHROOM CREAM, MOZZARELLA, GORGONZOLA & MUSHROOM | 3 |

PIZZA EXTRAS

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| GLUTEN FREE BASE | 5 | PARMESAN | 2 |
| CHICKEN | 5 | GORGONZOLA | 3 |
| PROSCIUTTO DI PARMA | 5 | FIOR DI LATTE | 3 |
| LEG HAM | 3 | VEGAN CHEESE | 3 |
| PRAWNS | 6 | ROCKET | 3 |
| SAUSAGE | 3 | OLIVES | 2 |
| ANCHOVIES | 3 | ONIONS | 2 |
| BUFFALO MOZZARELLA | 5 | PUMPKIN | 3 |
| FRESH BURRATA | 5 | MUSHROOM | 3 |
| ARTICHOKES | 2 | EGG PLANT | 3 |
| PINEAPPLE | 2 | | |

SEAFOOD

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| GRILLED FISH OF THE DAY WITH CHOICE OF SAUCE AND LIGHTLY BUTTERED SEASONAL VEGETABLES & POTATOES | 32.9 | |
| LEMON JUS BUTTER, LEMON, GARLIC & ROSEMARY | SPEZIA GARLIC, CHILI, LEMON, ROSEMARY & WHITE WINE | GREMOLATA LEMON, TOUCH OF BUTTER, WHITE WINE & BASIL PESTO |
| GRILLED KING PRAWNS WITH CHOICE OF SAUCE, SERVED WITH GARLIC BREAD | 24.9 | |
| LEMON JUS BUTTER, LEMON, GARLIC & ROSEMARY | SPEZIA GARLIC, CHILI, LEMON, ROSEMARY & WHITE WINE | GREMOLATA LEMON, TOUCH OF BUTTER, WHITE WINE & BASIL PESTO |
| GRILLED SEAFOOD PLATE GRILLED FISH OF THE DAY, TIGER PRAWNS, CALAMARI, PRAWNS FILLET, GRILLED BABY OCTOPUS WITH COICE OF LEMON OR CHILLI SAUCE SERVED WITH WOODFIRED BREADSTICKS & SMALL MIXED SALAD | 90 | |

RIBS

OUR RIBS ARE SEASONED IN OUR HERB AND SPICE MIXTURE AND SLOWLY SMOKED IN A WOODFIRE OVEN, SERVED WITH CHOICE OF IN-HOUSE SMOKEY BBQ OR CHILI SAUCE, FRENCH FRIES & SIDE DIPS

CHOICE OF BEEF OR PORK RIBS

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| HALF RACK | 34 |
| FULL RACK | 49.9 |

DUETS

SERVED WITH CHIPS & DIPS

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| RIBS & WINGS DUO HALF RACK OF (BEEF OR PORK) RIBS, WITH CHOICE OF BBQ OR CHILI SAUCE & BUFFALO CHICKEN WINGS | 45.9 |
| RIB DUO 2 HALF RACKS OF BEEF AND PORK RIBS, WITH CHOICE OF BBQ OR CHILI SAUCE | 49.9 |

CHICKEN & VEAL

| CHOICE OF SAUCE WITH STEAMED VEGETABLES & POTATOES | CHICKEN / VEAL |
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| BOSCAIOLA CRISPY BACON, MUSHROOMS, CREAM, RED ONION & SHALLOTS | 28.9 / 32.9 |
| PARMIGIANA GRILLED EGGPLANT WITH NAPOLI SAUCE & MELTED MOZZARELLA CHEESE | 28.9 / 32.9 |
| LIMONE FRESH LEMON JUICE, WHITE WINE, ROSEMARY, GARLIC, PARSLEY & BUTTER | 28.9 / 32.9 |
| FUNGI MUSHROOMS, WHITE WINE, CREAM & SHALLOTS | 28.9 / 32.9 |

PIZZA

PIZZA OF THE DAY (ASK OUR STAFF)

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| MARGHERITA (V) TOMATO PULP, FIOR DI LATTE, PARMESAN & BASIL ADD BUFFALO MOZZARELLA (5) ADD PROSCIUTTO DI PARMA (5) ADD VEGAN CHEESE (3) | 19.9 |
| HOT SALAMI TOMATO PULP OR BASIL PESTO, FIOR DI LATTE & HOT CACCIATORE ADD OLIVES (2) | 22.9 |
| CAPRICCIOSA TOMATO PULP, FIOR DI LATTE, LEG HAM, ARTICHOKE HEARTS, MUSHROOM & OLIVES | 22.9 |
| VEGETARIAN (V) TOMATO PULP, MOZZARELLA, GRILLED EGGPLANT, ROASTED CAPSICUM, MUSHROOM, RED ONIONS, SEMIDRIED TOMATOES & OLIVES | 22.9 |
| POLLO TOMATO PULP, MOZZARELLA, RED ONIONS, ROASTED CAPSICUM & MARINATED CHICKEN SERVED WITH SOUR CREAM | 22.9 |
| CHEEZZE (V) WHITE BASE, SMOKED FIOR DI LATTE, GORGONZOLA, SMOKED SCAMORZA & PARMESAN | 23.9 |
| ROASTED GARLIC GARLIC BASE, MOZZARELLA, ROASTED GARLIC & ROSEMARY WITH CHICKEN OR GRILLED PRAWNS | 22.9/25.9 |
| CALABRESE TOMATO PULP, MOZZARELLA, MILD SALAMI, RED CAPSICUM, RED ONIONS, MUSHROOM & OLIVES | 23.9 |
| CARNE BBQ SAUCE, MOZZARELLA, MILD SALAMI, BACON & ITALIAN SAUSAGE | 23.9 |
| LAMB PIZZA GARLIC BASE SERVED WITH ITALIAN HERBS, FIOR DI LATTE, BAKED POTATOES & PAPRIKA MARINATED LAMB | 23.9 |
| BBQ BEEF SMOKED BBQ BASE, MOZZARELLA, RED ONIONS, PICKLES & GARLIC PARSLEY MARINATED WAGYU BEEF | 24.9 |
| HALF N HALF HALF MARGHERITA PIZZA/HALF CALZONE FILLED WITH HAM & MOZZARELLA | 22.9 |
| BUFFALO (V) TOMATO PULP, FRESH BUFFALO MOZZARELLA, FIOR DI LATTE, CHERRY TOMATOES, ROCKET & LEMON OIL ADD PROSCIUTTO DI PARMA (5) ADD FRESH BURRATA (5) | 24.9 |
| GORGONZOLA DOLCE WHITE BASE, GORGONZOLA DOLCE CREAM, FIOR DI LATTE, LEG HAM & MUSHROOMS SERVED WITH PISTACHIO CREAM ADD PROSCIUTTO DI PARMA (5) | 24.9 |
| PROSCIUTTO PARMA TOMATO PULP, FIOR DI LATTE, 18 MONTHS AGED PROSCIUTTO DI PARMA, ROCKET & SHAVED PARMASEN | 23.9 |
| SEAFOOD TOMATO PULP, MOZZARELLA, CHERRY TOMATOES, FRESH MUSSELS, PRAWNS & CALAMARI SQUID WITH GARLIC & PARSLEY | 25.9 |
| EGGPLANT (V) ITALIAN TOMATO SALSA, FIOR DI LATTE & GRILLED EGGPLANT WITH HERBS, STRACCIATELLA & BASIL | 24 |
| PUMPKIN WHITE GARLIC BASE, FRESH BUFFALO MOZZARELLA, GOAT CHEESE, WOODFIRE BAKED PUMPKIN & ARTICHOKE HEARTS WITH PROSCIUTTO DI PARMA | 24.9 |
| POTATO & ROSEMARY WHITE GARLIC BASE, MOZZARELLA, DRIED ROSEMARY & BAKED POTATOES WITH HERBS & ITALIAN PORK SAUSAGE | 23.9 |
| VEGAN PIZZA (VE) TOMATO PULP, PLANT BASED VEGAN CHEESE, ONIONS, CAPSICUM, EGGPLANT, MUSHROOMS, ARTICHOKE & OLIVES | 23 |
| FUNGI PIZZA TRUFFLE PASTE BASE, FOIR DI LATTE & ITALIAN PORCINI MUSHROOM TOPPED WITH TRUFFLE OIL | 30 |