

# PASTA

G/F PENNE & SPAGHETTI AVAILABLE

LASAGNA	23.9
LAYERS OF BECHAMEL, TRADITIONAL BEEF & PORK BOLOGNESE SAUCE, FRESH BASIL, MOZZARELLA & PARMESAN	
SPAGHETTI CARBONARA	24.9
SPAGHETTI WITH BACON, CREAMY EGG & PEPPER	
RIGATONI BOLOGNESE	25.9
RIGATONI WITH IN HOUSE MADE BOLOGNESE BAKED IN WOODFIRE OVEN	
FETTUCCINE SEAFOOD (SPICY)	29.9
FETTUCCINE WITH PRAWNS, CALAMARI & MUSSELS COOKED WITH CHERRY TOMATO CHUTNEY, GARLIC, WHITE WINE & FRESH CHILLI OIL	
GNOCCHI CHEESE (V)	26.9
HOUSE MADE POTATO GNOCCHI WITH MELTED GORGONZOLA, FIOR DE LATTE, SCMORZA & PARMESAN CHEESE	
PENNE VEG (V)	24.9
PENNE WITH ZUCCHINI, OLIVES, EGGPLANT, MUSHROOMS, CHERRY TOMATOES & RED ONION WITH GARLIC COOKED IN PINK SAUCE	
ADD GRILLED CHICKEN - 9.	
SPAGHETTI CON GAMBERETTI	25.9
SPAGHETTI COOKED WITH MARINATED GRILLED PRAWN, GARLIC, PARSLEY & LEMON BUTTER SAUCE, TOSSED WITH FRESH ROCKET	
LINGUINE CALABRESE	24.9
LINGUINE COOKED WITH HOT CACCIATORE SALAMI, OLIVES, RED ONION, CRUSHED GARLIC & NAPOLITANA SAUCE SERVED WITH PARMESAN CHEESE	
GNOCCHI SORRENTINO (V)	27.9
HOUSE MADE POTATO GNOCCHI WITH CHERRY TOMATOES, NAPOLITANA SAUCE, GARLIC & BASIL TOPPED WITH FRESH BUFFALO MOZZARELLA CHEESE	
SAGE RAVIOLI (V)	25.9
SPINACH AND RICOTTA RAVIOLI WITH BURN BUTTER SAUCE, SAGE & PINE-NUTS	
PAPPARDELLE BOSCAIOLA	24.9
PAPPARDELLE WITH CREAMY BACON, MUSHROOM, CARAMELISED ONIONS, PARSLEY, PARMESAN & WHITE WINE	
PENNE PESTO CHICKEN	25.9
PENNE COOKED IN CREAMY PESTO SAUCE, PARMESAN, SEMI-DRIED TOMATOES & GRILLED CHICKEN	
SPAGHETTI MEATBALLS	24.9
SPAGHETTI COOKED WITH HOUSE MADE BEEF WAGYU MINCE MEATBALLS, GARLIC & NAPOLITANA SAUCE	
KING PRAWNS LINGUINE	31.9
LINGUINE WITH PAN-FRIED KING PRAWNS, TIGER PRAWN, BAKED CHERRY TOMATOES, PARSLEY & CHILI OIL WITH A TOUCH OF NAPOLITANA SAUCE	
LINGUINE POLPO	28.9
LINGUINE WITH GRILLED OCTOPUS, PRAWNS COOKED IN BUTTER PESTO SAUCE WITH TOUCH OF CHILLI OIL	
RAVIOLA ROSA	25.9
SPINACH & RICOTTA RAVIOLI WITH PINK SAUCE & MOZZARELLA CHEESE, TOPPED WITH FRESH BASIL	
TRUFFLE RISOTTO	32.9
ARBORIO RICE COOKED WITH WHITE WINE, ITALIAN PORCINI MUSHROOMS & TRUFFLE OIL, TOPPED WITH SHAVED PARMESAN	
SEAFOOD RISOTTO	32.9
ARBORIO RICE COOKED IN NAPOLITANA SAUCE WITH FRESH MUSSELS, TIGER PRAWN, CALAMARI, GARLIC & WHITE WINE	

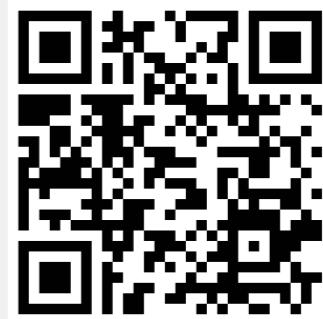
# DESSERT

TIRAMISU	12
LADYFINGERS DIPPED IN COFFEE, LAYERED WITH A WHIPPED MIXTURE OF EGGS, SUGAR & MASCARPONE CHEESE	
CHOCO LAVA CAKE	14.9
CHOCALATE LAVA CAKE FILLED WITH HOT CHOCOLATE TOPPED WITH VANILLA BEAN GELATO & CHOCO SAUCE	
CANNOLI	6 / 10
RICOTTA & CHOCO CHIP FILLING WITH ICING SUGAR & PISTACHIO	
NUTELLA PIZZA	17.9
WOODFIRED NUTELLA PIZZA SERVED WITH STRAWBERRIES & ICE CREAM	
NUTELLA PUFFS	15.9
DEEP FRIED PIZZA PUFFS TOSSED WITH CINNAMON SUGAR SERVED WITH NUTELLA & ICE CREAM	
CREME BRULEE	15.9
LIGHTLY BAKED CUSTARD WITH CARAMELIZED SUGAR TOPPED WITH W/ BERRY COMPOTE	
BANANA CRESPELLE	15.9
FRESH MADE CRESPELLE FILLED WITH MASCARPONE CREAM, CARAMELIZED BANANA & STRAWBERRIES TOPPED WITH VANILLA BEAN GELATO & DRIZZLE OF HONEY	
NUTELLA CRESPELLE	15.9
FRESH MADE CRESPELLE FILLED WITH NUTELLA, MASCARPONE CREAM & FRESH STRAWBERRIES TOPPED W/ VANILLA BEAN GELATO & NUTELLA	
BUTTERSCOTCH WAFFLES	14.9
BELGIUM WAFFLES TOPPED WITH BUTTERSCOTCH SAUCE SERVED WITH VANILLA ICE CREAM & FRESH BERRIES	

# KIDS

KIDS MARGHERITA PIZZA	12.9
KIDS GARLIC CHEESE PIZZA	12.9
KIDS HAM & PINEAPPLE PIZZA	12.9
KIDS CHOCOLATE PIZZA	12.9
KIDS PENNE	12.9
KIDS GNOCCHI	12.9
KIDS CHIPS & NUGGETS	11.9
KIDS BOLOGNESE PASTA	12.9

In Forno



# DRINKS

SCAN QR CODE BELOW FOR DRINKS MENU



# STARTERS

TOMATO BASIL BRUSCHETTA (VE)	10.9
WOODFIRED SOURDOUGH BREAD WITH DICED TOMATOES, DICED CUCUMBER, FRESH BASIL & HERBS, TOPPED WITH BALSAMIC GLAZE	
PESTO BRUSCHETTA	11.9
WOODFIRED SOURDOUGH BREAD WITH PESTO, ROASTED CAPSICUM & STRACCIATELLA CHEESE	
PROSCIUTTO & BUFFALO BRUSCHETTA	12.9
WOODFIRED SOURDOUGH BREAD WITH PROSCIUTTO DI PARMA & FRESH BUFFALO MOZZARELLA	
MIXED BRUSCHETTA	15.9
CHOICE OF ANY THREE SLICES OF BRUSCHETTA	
WOODFIRE STICKS (V)	18.9
WOODFIRE BREAD STICKS WITH GARLIC & HERBS SERVED WITH ANY TWO PIZZA SIDE DIPS	
ARANCHINI	12.9
CHOICE OF CHEESE OR BOSCAiola SERVED WITH PESTO CREAM	
BABY SQUID	17.9
CRISPY SALT & PEPPER BABY SQUID SERVED WITH AIOLI & LIME	
CHILI PRAWNS	18.9
PRawns DEEP FRIED IN SPICY BEER BATTER, SERVED WITH LEMON	
GARLIC GAMBERI	18.9
PANFRIED PRawns WITH GARLIC/NAPOLITANA SAUCE SERVED WITH WOODFIRED GARLIC BREAD	
MUSSELS HOT POT	19.9
FRESH MUSSELS WITH HOUSE MADE GARLIC & ONION SAUCE WITH ITALIAN BREAD	
HOT OLIVES WOODFIRED PIZZA BOWL	15.9
SICILIAN OLIVES MIXED WITH GARLIC, ROSEMARY & LEMON SERVED ON WOODFIRED PIZZA BOWL	
MEAT & CHEESE BOARD	37.9
LEG HAM, PROSCIUTTO DI PARMA, HOT SALAMI, MEATBALLS, MILD SALAMI, PARMESAN CHEESE, GORGONZOLA CHEESE, SMOKED FIOR DI LATTE, SEMI-DRIED TOMATOES, ARTICHOKES, CHAR GRILLED EGGPLANT, CALAMARI, ARANCHINI, WOODFIRED SOURDOUGH BREAD & SIDE DIPS.	
IN FORNO MEATBALLS	15.9
WAGYU BEEF MINCE MEATBALLS WITH BAKED FOIR DI LATTE SERVED WITH NAPOLITANA SAUCE	
CHICKEN WINGS	12.9
HALF DOZEN OF CHICKEN WINGS WITH CHOICE OF BBQ OR CHILLI SAUCE SERVED WITH RANCH DRESSING	

10% SURCHARGE APPLIES ON SUNDAY

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

## GREEN & SIDES

CHICKEN & AVOCADO SALAD	20.9
COS LETTUCE, RED ONION, SEMI-DRIED TOMATOES, ROASTED PUMPKIN, AVOCADO & GRILLED CHICKEN WITH HONEY MUSTARD DRESSING	
ROCKET SALAD (V)	15.9
ROCKET WITH PARMESAN, CHERRY TOMATO, BLACK OLIVES, BALSAMIC & EVO BURRATA - 5   FRESH BUFFALO - 5	
MIX SALAD (V) (VE)	14.9
MIXED LEAF, CUCUMBER, ROMA TOMATOES, RED ONION, ROASTED CAPSICUM & OLIVES WITH POPPY SEED DRESSING GRILLED CHICKEN - 9   FRESH BUFFALO - 5   SEAFOOD - 8	
CAESAR SALAD	15.9
COS LETTUCE, BACON & CROUTONS WITH CAESAR DRESSING	
CAPRESE SALAD	17.9
FRESH BUFFALO MOZZARELLA WITH SLICED ROMA TOMATOES, CHERRY TOMATOES, OREGANO, BALSAMIC GLAZE, BASIL & EVO	
OCTOPUS CALAMARI SALAD	21.9
LEMON ROCKET, CHERRY TOMATOES, GRILLED BABY OCTOPUS & CALAMARI WITH EVO PARSLEY DRESSING	
FRENCH FRIES (V)	8.9
SEASONED WITH ITALIAN HERBS SERVED WITH AIOLI	
SWEET POTATO FRIES (V)	10.9
SEASONED WITH ITALIAN HERBS & SERVED WITH BUTTER RANCH	
GARLIC BREAD (V)	7.9
WOODFIRED BREAD WITH GARLIC BUTTER & PARSLEY	
PEPPER & PARMESAN FRIES	10.9
CRISPY FRIES WITH PEPPER & PARMESAN CHEESE, SERVED WITH PERI PERI SAUCE	
GREEK LAMB SALAD	22.9
MIXED LEAVES, CUCUMBER, RED ONIONS, FETA CHEESE & MARINATED GRILLED LAMB, TOPPED WITH MINT DRESSING	
GAMBERI SALAD	21.9
COS LETTUCE, AVOCADO, CHERRY TOMATOES, CROUTONS & GRILLED TIGER PRAWNS TOPPED WITH LEMON MINT DRESSING	

## PIZZA SIDES

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

## PIZZA EXTRAS

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	GRILLED CHICKEN	9

## SEAFOOD

GRILLED FISH OF THE DAY WITH CHOICE OF SAUCE AND LIGHTLY BUTTERED SEASONAL VEGETABLES & POTATOES	35.9		
LEMON JUS BUTTER, LEMON, GARLIC & ROSEMARY	SPEZIA GARLIC, CHILI, LEMON, ROSEMARY & WHITE WINE	GREMOLATA LEMON, TOUCH OF BUTTER, WHITE WINE & BASIL PESTO	PINK SAUCE GRILLED MUSHROOM, SHALLOTS WITH PINK SAUCE
GRILLED KING PRAWNS WITH CHOICE OF SAUCE, SERVED WITH GARLIC BREAD	28.9		
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	90		
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			

## 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	
HALF RACK	34.9
FULL RACK	49.9

## DUETS

SERVED WITH CHIPS & DIPS

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

## CHICKEN & VEAL

CHOICE OF SAUCE WITH STEAMED VEGETABLES & POTATOES	CHICKEN / VEAL
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
SCHNITZEL DEEP FRIED MEAT TENDERIZER DIPPED IN EGG, FLOUR & MIXTURE OF BREADCRUMBS, PARMESAN CHEESE & SEASONING, SEASONING SERVED WITH SIDE SALAD & CHIPS	28.9 / 32.9

## PIZZA

PIZZA OF THE DAY (ASK OUR STAFF)	
MARGHERITA (V)	20.9
TOMATO PULP, FIOR DI LATTE, PARMESAN & BASIL   ADD BUFFALO MOZZARELLA (5)   ADD PROSCIUTTO DI PARMA (5)   ADD VEGAN CHEESE (3)	
HOT SALAMI	23.9
TOMATO PULP OR BASIL PESTO, FIOR DI LATTE & HOT CACCIATORE   ADD OLIVES (2)	
CAPRICCIOSA	23.9
TOMATO PULP, FIOR DI LATTE, LEG HAM, ARTICHOKE HEARTS, MUSHROOM & OLIVES	
VEGETARIAN (V)	22.9
TOMATO PULP, MOZZARELLA, GRILLED EGGPLANT, ROASTED CAPSICUM, MUSHROOM, RED ONIONS, SEMIDRIED TOMATOES & OLIVES	
POLLO	23.9
TOMATO PULP, MOZZARELLA, RED ONIONS, ROASTED CAPSICUM & MARINATED CHICKEN SERVED WITH SOUR CREAM	
CHEEZZE (V)	23.9
WHITE BASE, SMOKED FIOR DI LATTE, GORGONZOLA, SMOKED SCAMORZA & PARMESAN	
ROASTED GARLIC	22.9/25.9
GARLIC BASE, MOZZARELLA, ROASTED GARLIC & ROSEMARY WITH CHICKEN OR GRILLED PRAWNS	
CALABRESE	24.9
TOMATO PULP, MOZZARELLA, MILD SALAMI, RED CAPSICUM, RED ONIONS, MUSHROOM & OLIVES	
CARNE	24.9
BBAQ SAUCE, MOZZARELLA, MILD SALAMI, BACON & ITALIAN SAUSAGE	
LAMB PIZZA	25.9
GARLIC BASE SERVED WITH ITALIAN HERBS, FIOR DI LATTE, BAKED POTATOES & PAPRIKA MARINATED LAMB	
BBQ BEEF	25.9
SMOKED BBQ BASE, MOZZARELLA, RED ONIONS, PICKLES & GARLIC PARSLEY MARINATED WAGYU BEEF	
HALF N HALF	22.9
HALF MARGHERITA PIZZA/HALF CALZONE FILLED WITH HAM & MOZZARELLA	
BUFFALO (V)	24.9
TOMATO PULP, FRESH BUFFALO MOZZARELLA, FIOR DI LATTE, CHERRY TOMATOES, ROCKET & LEMON OIL   ADD PROSCIUTTO DI PARMA (5)   ADD FRESH BURRATA (5)	
GORGONZOLA DOLCE	24.9
WHITE BASE, GORGONZOLA DOLCE CREAM, FIOR DI LATTE, LEG HAM & MUSHROOMS SERVED WITH PISTACHIO CREAM   ADD PROSCIUTTO DI PARMA (5)	
PROSCIUTTO PARMA	23.9
TOMATO PULP, FIOR DI LATTE, 18 MONTHS AGED PROSCIUTTO DI PARMA, ROCKET & SHAVED PARMASEN	
SEAFOOD	26.9
TOMATO PULP, MOZZARELLA, CHERRY TOMATOES, FRESH MUSSELS, PRAWNS & CALAMARI SQUID WITH GARLIC & PARSLEY	
EGGPLANT (V)	25.9
ITALIAN TOMATO SALSA, FIOR DI LATTE & GRILLED EGGPLANT WITH HERBS, STRACCIATELLA & BASIL	
PUMPKIN	24.9
WHITE GARLIC BASE, FRESH BUFFALO MOZZARELLA, GOAT CHEESE, WOODFIRE BAKED PUMPKIN & ARTICHOKE HEARTS WITH PROSCIUTTO DI PARMA	
POTATO & ROSEMARY	23.9
WHITE GARLIC BASE, MOZZARELLA, DRIED ROSEMARY & BAKED POTATOES WITH HERBS & ITALIAN PORK SAUSAGE	
VEGAN PIZZA (VE)	23.9
TOMATO PULP, PLANT BASED VEGAN CHEESE, ONIONS, CAPSICUM, EGGPLANT, MUSHROOMS, ARTICHOKE & OLIVES	
FUNGI PIZZA	29.9
TRUFFLE PASTE BASE, FIOR DI LATTE & ITALIAN PORCINI MUSHROOM TOPPED WITH TRUFFLE OIL	