

PASTA

G/F PENNE & SPAGHETTI AVAILABLE

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

DESSERT

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

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

10% SURCHARGE APPLIES ON SUNDAY

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



DRINKS

SCAN QR CODE BELOW FOR DRINKS MENU



STARTERS

TOMATO BASIL BRUSCHETTA (VE) WOODFIRED SOURDOUGH BREAD WITH DICED TOMATOES, DICED CUCUMBER, FRESH BASIL & HERBS, TOPPED WITH BALSAMIC GLAZE	10.9
PESTO BRUSCHETTA WOODFIRED SOURDOUGH BREAD WITH PESTO, ROASTED CAPSICUM & STRACCIATELLA CHEESE	11.9
PROSCIUTTO & BUFFALO BRUSCHETTA WOODFIRED SOURDOUGH BREAD WITH PESTO, PROSCIUTTO DI PARMA & FRESH BUFFALO MOZZARELLA	12.9
MIXED BRUSCHETTA CHOICE OF ANY THREE SLICES OF BRUSCHETTA	15.9
WOODFIRE STICKS (V) WOODFIRED BREAD STICKS WITH GARLIC & HERBS <u>SERVED WITH ANY TWO PIZZA SIDE DIPS</u>	18.9
ARANCHINI CHOICE OF CHEESE OR BOSCAIOLA SERVED WITH PESTO CREAM	12.9
BABY SQUID CRISPY SALT & PEPPER BABY SQUID SERVED WITH AIOLI & LIME	17.9
CHILI PRAWNS PRAWNS DEEP FRIED IN SPICY BEER BATTER, SERVED WITH LEMON	18.9
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	15.9
MEAT & CHEESE BOARD 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.	37.9
IN FORNO MEATBALLS WAGYU BEEF MINCE MEATBALLS WITH BAKED FOIR DI LATTE SERVED WITH NAPOLITANA SAUCE	15.9
CHICKEN WINGS HALF DOZEN OF CHICKEN WINGS WITH CHOICE OF BBQ OR CHILLI SAUCE SERVED WITH RANCH DRESSING	12.9

GREEN & SIDES

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

PIZZA SIDES	
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
PINK SAUCE GRILLED MUSHROOM, SHALLOTS WITH PINK SAUCE	3

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 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	
HALF RACK	34.9
FULL RACK	49.9

DUETS

SERVED WITH CHIPS & DIPS	
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
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) TOMATO PULP, FIOR DI LATTE, PARMESAN & BASIL ADD BUFFALO MOZZARELLA (5) ADD PROSCIUTTO DI PARMA (5) ADD VEGAN CHEESE (3)	20.9
HOT SALAMI TOMATO PULP OR BASIL PESTO, FIOR DI LATTE & HOT CACCIATORE ADD OLIVES (2)	23.9
CAPRICCIOSA TOMATO PULP, FIOR DI LATTE, LEG HAM, ARTICHOKE HEARTS, MUSHROOM & OLIVES	23.9
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	23.9
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	24.9
CARNE BBQ SAUCE, MOZZARELLA, MILD SALAMI, BACON & ITALIAN SAUSAGE	24.9
LAMB PIZZA GARLIC BASE SERVED WITH ITALIAN HERBS, FIOR DI LATTE, BAKED POTATOES & PAPRIKA MARINATED LAMB	25.9
BBQ BEEF SMOKED BBQ BASE, MOZZARELLA, RED ONIONS, PICKLES & GARLIC PARSLEY MARINATED WAGYU BEEF	25.9
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	26.9
EGGPLANT (V) ITALIAN TOMATO SALSA, FIOR DI LATTE & GRILLED EGGPLANT WITH HERBS, STRACCIATELLA & BASIL	25.9
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	23.9
FUNGI PIZZA TRUFFLE PASTE BASE, FOIR DI LATTE & ITALIAN PORCINI MUSHROOM TOPPED WITH TRUFFLE OIL	29.9