

CUCINA 91

— ITALIAN KITCHEN —

ANTIPASTI

GARLIC FOCACCIA 16

Flat leavened oven-baked bread,
rosemary, salt, garlic, EVOO (V,VG)

**make it cheesy* 4

ARANCINI-3 PIECES 17

Mushroom truffle, aioli/tomato
sauce (VG,GF,V)

**Add extra arancini* 5

LASAGNA BITES 23

Two deep fried coated lasagna, layers
of homemade bechamel, ragu

TAGLIERE-PLATTER (SHARE) 40

Parma prosciutto, free range mortadella,
kalamata olives, focaccia, burrata, two
arancini, scamorza, mild cacciatore, rocket

SOURDOUGH BREAD 6

3 slices

BURRATA STARTER 17

Creamy burrata cheese, tomato puree,
breadcrumbs, pesto (V, GFO)

SALT & PEPPER SQUID 19

Battered and fried squid, homemade
aioli, rocket

BRUSCHETTA 91 17

Two toasted sourdough, stracciatella,
anchovies, chilli, blue coral, lime zest

FRIED PIZZELLE 24

Deep fried pizza dough,
stracciatella cheese, crystalised
basil, parma prosciutto

SALADS

PUMPKIN 19

Roasted pumpkin, spinach, feta,
croutons, vinaigrette, pecorino romano
(V,VO,GF)

CAPRESE GF 19

Sliced roma tomatoes, freshly
sliced bufalo cheese, basil, EVOO
(GF)

ROCKET 19

Rocket, pear, maple glazed
walnuts, vinaigrette, pecorino
romano (GF)

V - VEGETARIAN VO - VEGETARIAN OPTION
VG - VEGAN VGO - VEGAN OPTION

PRIMI

SPAGHETTI CARBONARA	29	PESTO PASTA	28
Spaghetti, crispy guanciale, egg yolk, pecorino romano, pepper		Campanelle pasta, home made pesto, stracciatella, edible flowers	
		<i>*Make it cheesy, add burrata</i>	8
TAGLIATELLE AL RAGÙ	28	RICOTTA GNOCCHI	28
Tagliatelle pasta, homemade beef bolognese ragu, parmesan		Handcrafted pan-seared gnocchi, ricotta, pumpkin puree, fried sage	
		<i>*Add crispy free range pancetta</i>	5
MARINARA PASTA	33	LASAGNA	29
Spaghetti, clams, squid, mussels, prawns, garlic, chilli, white wine, napoletana sauce		Homemade beef ragu bolognese, lasagna sheet, bechamel, parmesan	
MUSHROOM RISOTTO	28	NAPOLETANA	26
Rice, prosecco, mushrooms, parmesan nest, edible flowers (GF,VO,VGO)		Campanelle pasta, homemade napoletana sauce (VG)	
<i>*Add prawns</i>	5	<i>*Add Stracciatella</i>	6
BOLOGNESE GNOCCHI	28	MUSHROOM GNOCCHI	29
Homemade bolognese ragu (beef), handcut potato gnocchi, parmesan		Pumpkin puree, homemade mushrooms sauce, hand cut potato gnocchi, spinach, parmesan (VGO)	

*Gluten free spaghetti available for any pasta

MAINS

CHILLI MUSSELS	38	SALMON	37
Chilli mussels, napoletana sauce, served in a home made bread bowl		Salmon skin on, potato puree, broccolini, rosemary infusion (GF)	
BEEF CHEEKS	38	MILANESE	39
Slow cooked beef cheeks, brussels sprouts, potato puree, crispy shallot, rosemary infusion		Pounded, coated and fried veal, fresh rocket, potato wedges, homemade mustard aioli	

SIDES

POTATO WEDGES	13	BROCCOLINI	16
Tomato sauce/aioli (GF)		Cannellini sauce (GF)	
POTATO CHIPS	12		
Crispy chips, Truffle aioli/Tomato sauce (GF)			

CLASSIC PIZZAS

MARINARA 20

Tomato sauce, oregano, garlic, kalamata olives, cherry tomatoes, EVOO (V)

**add anchovies* 3

HAM 25

Tomato sauce, fior di latte mozzarella, smoked free range ham

CAPRICCIOSA 27

Tomato sauce, fior di latte mozzarella, smoked free range ham, mushrooms, artichokes, kalamata olives, basil

HAM & MUSHROOM 26

Tomato sauce, fior di latte mozzarella, mushrooms, smoked free range ham (V)

MARGHERITA 24

Tomato sauce, fior di latte mozzarella, basil, EVOO (V)

PEPERONI 25

Tomato sauce, fior di latte mozzarella, mild cacciatore

4 CHEESE 27

Fior di latte mozzarella, blue cheese, parmesan, Italian sausage, scamorza, walnuts

TROPICAL 25

Tomato sauce, fior di latte mozzarella, smoked free range ham, pineapple

PREMIUM PIZZAS

LA TARTUFATA 29

Fior di latte mozzarella, crispy pancetta, mushrooms, truffle ricotta, smoked scamorza, fried kale

MORTAZZA 33

Fior di latte mozzarella, mortadella, burrata, pistacchio, basil, pesto

BUFALA 27

Tomato sauce, half-cooked buffalo cheese, cherry tomato, parmesan, basil, EVOO (V)

MEAT DELIGHT 28

Tomato sauce, fior di latte mozzarella, poached chicken, free range ham, italian sausage

PRIMAVERA 27

Tomato sauce, fior di latte mozzarella, capsicum, zucchini, mushrooms, potatoes, basil, kalamata olives (V)

PATATE E POLLO 29

Fior di latte mozzarella, slowly poached chicken, Italian sausage, freshly baked potatoes, pesto, red capsicum, basil

DIAVOLA 28

Fior di latte mozzarella, tomato sauce, mild cacciatore, fresh chilli, n'duja

RUSTICA 28

Tomato sauce, fior di latte mozzarella, mild cacciatore, chilli, rocket, ricotta

PUMPKIN DELUXE 30

Pumpkin sauce, fior di latte mozzarella, crispy pancetta, stracciatella, smoked scamorza, fried kale

CREAMY PROSCIUTTO 31

Tomato sauce, mushrooms, creamy stracciatella, parma prosciutto, basil, EVOO

MIRAMARE 32

Pumpkin sauce, fior di latte mozzarella, garlic prawns, spicy n'duja calabrese, cherry tomatoes, rocket, EVOO

ZESTY PRAWN 32

Fior di latte mozz, garlic prawns, zucchini, chilli, buffalo cheese, homemade aioli, rocket, EVOO

BURRATA 32

Tomato sauce, freshly sliced prosciutto, burrata, fresh rocket, parmesan, EVOO

CALZONE ROSSO 28

Tomato sauce, fior di latte mozzarella, free range ham, ricotta, mushrooms, EVOO (Folded)

KIDS MENU

kids 12 or under

NAPOLETANA 16

Campanelle pasta, homemade napoletana sauce (V)

MARGHERITA 16

tomato sauce, fior di latte cheese (V)

CAMPANELLE BOLOGNESE 16

Fresh campanelle pasta, home made bolognese beef ragu

PEPERONI 18

tomato sauce, fior di latte cheese, mild peperoni

GNOCCHI NAPOLETANA 17

Hand cut potato gnocchi, napoletana sauce (V)

TROPICAL 18

tomato sauce, fior di latte cheese, free range ham, pineapple

CHICKEN NUGGETS 15

(10PC), tomato sauce

POTATO CHIPS 9

Fried potato chips, tomato sauce (V,VG)

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PLEASE ADVISE STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS OR SERIOUS ALLERGIES.
DUE THE AMOUNT OF FLOUR USED IN OUR KITCHEN WE CAN NOT GUARANTEE THAT ANYTHING IS 100%
GLUTEN FREE. 15% SURCHARGE APPLIED ON PUBLIC HOLIDAY. CAKEAGE FEE OF \$4 PER PERSON APPLIED