CUCINA 91

ITALIAN KITCHEN

ANTIPASTI

GARLIC FOCACCIA **20**

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

make it cheesy add stracciatella* **5

Add olives, or anchovy* **3

TRUFFLE CHIPS **16**

Crispy chips, freshly shaved truffle-pecorino, truffle-aioli dip sauce

ARANCINI-3 PIECES **20**

Mushroom truffle, aioli/tomato sauce (ketchup) (VGO,GF,V)

Add extra arancini* **5

TAGLIERE-PLATTER *(SHARE)* **46**

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

BURRATA STARTER **24**

Fresh creamy Burrata with cherry tomatoes, fresh onions, roasted capsicum, Sicilian olives ,balsamic dressing (*V, GFO)*

SALT & PEPPER SQUID **24**

Crumbed squid served with homemade aioli, lemon wedge and rocket

PROSCIUTTO & MELONE **24**

Prosciutto crudo, creamy stracciatella cheese , local melon served with grissini

CARPACCIO DI BRESAOLA **26**

Sliced bresaola served with rocket, shaved Italian Parmesan cheese, lemon wedge, drizzle of olive oil

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SALADS

CAPRESE GF **22**

Freshly sliced tomatoes, buffalo mozzarella served with homemade basil pesto (*GF,V*)

ROCKET **22**

Rocket, pear, marple glazed walnuts, balsamic vinaigrette, pecorino romano *(GF,V,VGO)*

Add Crispy free range pancetta* **5

V - VEGETARIAN, **VO** - VEGETARIAN OPTION

VG - VEGAN, **VGO** - VEGAN OPTION, **LF** -LACTOSE FREE

PRIMI

CARBONARA **36**
Tonnarelli pasta, crispy guanciale, egg yolk, pecorino Romano cheese, pepper

TAGLIATELLE AL RAGÙ **36**
Fresh tagliatelle pasta, homemade beef and pork bolognese ragu, parmesan (LF)

MARINARA PASTA **38**
Squid ink linguine pasta, clams(I), squid (I), mussels (M), prawns (I), garlic, chilli, white wine, napoletana sauce

RICOTTA & SPINACH RAVIOLI **36**
Ricotta and Spinach ravioli, with butter, sage, Parmesan cheese

TRUFFLE GNOCCHI **36**
Hand cut potato gnocchi (VG), creamy cheese sauce, parmesan cheese, truffle pecorino (V)
Add pancetta or italian sausage* **5

PESTO PASTA **36**
Mezze maniche egg pasta, with homemade basil pesto, stracciatella and confit cherry tomatoes (V)
Make it cheesy, add burrata* **8
Add crispy pancetta* **5

SEAFOOD AGNOLOTTI **38**
Agnolotti filled with Lobster & Prawns (I), saffron & Lemon butter, chives

LASAGNA **36**
Homemade beef/pork ragu bolognese, lasagna sheet, bechamel, parmesan

NAPOLETANA **32**
Fresh egg pasta, homemade napoletana sauce, parmesan
Add Stracciatella, crispy free range pancetta or italian sausage* **5

**GLUTEN FREE AND VEGAN* spaghetti available for any pasta, ask our friendly staff

MAINS

CHILLI MUSSELS **40**
Chilli mussels (A), napoletana sauce, served in a home made bread bowl

WA KING PRAWNS **44**
3 pan fried prawns (A) with cherry tomatoes, capers , olives, parsley served with lemon and anchovies mayonnaise

FISH OF THE DAY **41**
Cannellini beans cooked in mussels reduction, confit cherry tomatoes and fried capers , herbs oil, served with lemon wedge

CHICKEN SCHNITZEL **40**
Fried chicken, pecorino Romano,fried capers served with potatoes wedges and homemade mustard mayonnaise, lemon wedge

SIDES

POTATO WEDGES **14**
Tomato *sauce/aioli (GF)*

POTATO CHIPS **16**
Crispy chips, Truffle aioli/Tomato sauce *(GF)*

BROCCOLINI **18**
Saute with garlic, chilli and almonds
Add crispy free range pancetta* **5

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CLASSIC PIZZAS

MARINARA 22
Tomato sauce, oregano, garlic, kalamata olives, cherry tomatoes, EVOO (VG)
**add anchovies* 3

HAM 28
Tomato sauce, fior di latte mozzarella, smoked free range ham

CAPRICCIOSA 30
Tomato sauce, fior di latte mozzarella, smoked free range ham, mushrooms, artichokes, kalamata olives, basil

HAM & MUSHROOM 28
Tomato sauce, fior di latte mozzarella, mushrooms, smoked free range ham (V)

MARGHERITA 27
Tomato sauce, fior di latte mozzarella, basil, EVOO (V)

PEPERONI 28
Tomato sauce, fior di latte mozzarella, mild cacciatore

4 CHEESE 29
Fior di latte mozzarella, blue cheese, parmesan, Italian sausage, scamorza, walnuts

TROPICAL 28
Tomato sauce, fior di latte mozzarella, smoked free range ham, pineapple

PREMIUM PIZZAS

LA TARTUFATA 33
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 29
Tomato sauce, buffalo cheese, cherry tomato, parmesan, basil, EVOO (V)

MEAT DELIGHT 30
Tomato sauce, fior di latte mozzarella, poached chicken, free range ham, italian sausage

PRIMAVERA 29
Fior di latte mozzarella, capsicum, zucchini, mushrooms, potatoes, basil, kalamata olives (V)

MIRAMARE 33
Pumpking sauce, Fior di latte mozzarella, garlic prawns (I), spicy n'Duja, cherry tomatoes, rocket

PATATE E POLLO 33
Fior di latte mozzarella, slowly poached chicken, Italian sausage, freshly baked potatoes, pesto, red capsicum, basil

DIAVOLA 29
Fior di latte mozzarella, tomato sauce, mild cacciatore, fresh chilli, n'duja

RUSTICA 29
Tomato sauce, fior di latte mozzarella, mild cacciatore, chilli, rocket, ricotta

PUMPKIN DELUXE 33
Pumpkin sauce, fior di latte mozzarella, crispy pancetta, stracciatella, smoked scamorza, fried kale

CREAMY PROSCIUTTO 34
Tomato sauce, mushrooms, creamy stracciatella, parma prosciutto, basil, EVOO

BURRATA 35
Tomato sauce, freshly sliced prosciutto, burrata, fresh rocket, parmesan, EVOO

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KIDS MENU

kids 12 or under

NAPOLETANA 20
Fresh egg pasta, homemade napoletana sauce (V, LF)

KIDS BOLOGNESE 20
Fresh egg pasta, home made bolognese beef ragu, (LF)

GNOCCHI NAPOLETANA 20
Hand cut potato gnocchi, napoletana sauce (VG)

CHICKEN NUGGETS 15
Chicken nuggets, fried potato chips, tomato sauce

MARGHERITA 19
tomato sauce, fior di latte cheese (V)

PEPERONI 19
tomato sauce, fior di latte cheese, mild peperoni

TROPICAL 19
tomato sauce, fior di latte cheese, free range ham, pineapple

POTATO CHIPS 12
Fried potato chips, tomato sauce (VG)

SWEET TEMPTATIONS

TIRAMISU 18
homemade mascarpone cream, lady fingers, decaf coffee, caco powder (V)

CAPRESE CHOCOLATE CAKE 18
traditional chocolate and almond cake, vainlla icecream on the side

NONNAS' CUSTARD (to share) 29
Folded pizza dough, filled homemade italian custard, mix berry compote, strawberries on the side, almonds (VG)

VANILLA ICECREAM 10
*Add Nutella ***3***

PANNACOTTA 18
vanilla panna cotta, mix berry compote, dark chocolate, almonds (GF)

NUTELLA CALZONE (to share) 28
Folded pizza dough, filled with Nutella, vanilla icecream on the side, icing sugar (V)

CHEEKY AFFOGATO 12
Espresso coffee, vanilla ice cream
*Add frangelico ***8***

MANGO SORBET (VG) 10

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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 $5 PER PERSON APPLIED