



ASSAGGI

Ham & Bocconcini Arancini

Garlic, onion, tomato & basil salad
x 2 pieces \$16

Olive

Warm Ligurian & Sicilian olives,
smoked bocconcini & provolone
cheese, garlic, basil, rosemary
with crusty bread \$17.95

Soup Of The Day

Served with crusty bread
Please ask our waitstaff for today's
selection \$25

Bruschetta Salsicce & Broccolini

Chilli, garlic, broccoli & Italian Pork
Fennel Sausage \$22.95

Involtini Gamberoni & Zucchini

Prawns & zucchini with parsnip mash
\$23

Fremantle Octopus

Pumpkin & Saffron puree, balsamic
emulsion, Kalamatta olives \$34

Burrata

Soft creamy cheese, Roma tomato,
basil, fresh rocket, extra virgin
olive oil \$19.95

*Bread available upon request \$7



MAIN

Pappardelle Di Agnello

Slow cooked lamb shoulder ragu &
pecorino cheese \$36.95

Wagu Beef & Parmesan Ravioli

Filled pasta in burnt butter, garlic &
sage \$43.95

Rigatoni Gamberoni & Pomodorini

Prawns, chilli, garlic, cherry tomatoes
\$42.95

Lamb Shank

Slow cooked served with mash &
beans \$39.95

Chickpea Gnocchi

Spinach, pine nuts & cherry tomato
*vegan option \$35.95

Pumpkin & Sage Agnolotti

Filled pasta in burnt butter, garlic &
sage \$35.95

Linguine Salsicce & Broccoli

Chilli, garlic, olive oil, Italian Pork
Fennel Sausage \$43.95

'Cheese Platter'

Drunken Buffalo' soaked in Nebbiolo
grapes skin, 'Lavato' handmade soft
texture cheese, Grana Padana, Danish Blue,
& Provolone. Served with walnuts, dried
figs, celery, Quince paste, Gaeta & Sicilian
olives, wafer crackers & Grissini \$45