## ANTIPASTI

FOCACCIA AL FORNO — $14
Wood fired focaccia with garlic and rosemary.

BRUSCHETTA — $15
Wood fired bread topped with tomato, basil, olive oil and balsamic glaze.

ARROSTITA — $17
Charred sourdough topped with whipped ricotta, slow-roasted cherry tomatoes, garlic and thyme.

CALAMARI FRITTI (M) — $25
Sea salt, chilli and aioli.

GAMBERI AL FORNO (M) — $25
Garlic king prawns cooked with tomato sauce and herbs, served with focaccia.

ARANCINI — $23
Four homemade risotto balls stuffed with mozzarella and tomato sauce, served with pesto.

SALUMI MISTI — $27
Selection of cured meats, marinated olives and focaccia.

OLIVES — $13
Warm marinated mixed olives.

BIANCO — $23
Pizza with garlic and mozzarella.

MAMA — $23
Thin garlic and tomato pizza with oregano.

SIDE OF FRIES — $14
Served with tomato sauce and aioli.

## INSALATE

CAPRESE SALAD — $24
Tomato, buffalo mozzarella, basil and balsamic dressing.

INSALATA MISTA — $15
Mixed leaf salad with lemon and olive oil dressing.

VERDE — $17
Rocket salad with parmesan and balsamic dressing.

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## BAMBINI

SPAGHETTI PASTA WITH NAPOLETANA SAUCE AND PARMESAN CHEESE — $18

SPAGHETTI CHEESE PASTA WITH CREAM AND PARMESAN CHEESE — $18

HAM AND CHEESE PIZZA OR JUST CHEESE PIZZA — $18

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SEAFOOD LEGEND

A = Australian
I = Imported
M = Mixed

## FRESH PASTA

LASAGNA BOLOGNESE — $31
Layers of flat fresh pasta baked with alternating layers of slow-cooked beef bolognese sauce, bechamel and parmesan cheese.

CARBONARA — $31
With eggs, guanciale, pecorino romano and black pepper.

TAGLIATELLE KING PRAWNS & CALAMARI (M) — $36
With garlic tomato sauce and chilli.

PASTA WITH MEATBALLS — $32
Spaghetti with meatballs and tomato sauce.

BEEF RAGU — $32
Tagliatelle with slow cooked beef in a rich tomato sauce and parmesan cheese.

PASTA ALLA NORMA — $31
Spaghetti with sauteed eggplant, rich tomato sauce and mozzarella.

TAGLIATELLE FUNGHI — $31
Mushrooms cream pasta, chilli, parmesan cheese and garlic.

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## SECONDI

LAMB SHOULDER — $37
Slow cooked lamb in wood fire oven for 5 hours with rosemary and sea salt, served with roasted potatoes.

PARMIGIANA DI MELANZANE — $29
Sliced eggplant filling, layered with fresh fiordilatte cheese, napoletana tomato sauce, basil, parmesan cheese, then baked with mixed salad on the side.

SICILIAN MEAT BALLS — $31
Home made beef meat balls cooked in tomato sauce, served with garlic focaccia.

BARRAMUNDI ACQUA PAZZA (M) — $38
Pan-seared barramundi in a light broth of cherry tomatoes, fennel, garlic, parsley and white wine.

**WOOD FIRED SOURDOUGH PIZZA**
**Le Rosse ( Tomato Base )**

MARGHERITA — $28
San Marzano tomato base, cherry tomatoes, buffalo mozzarella, basil.

BURRATA — $33
Tomato sauce, mozzarella, prosciutto di Parma, basil, burrata.

PROSCIUTTO — $31
Tomato sauce, mozzarella, rocket, prosciutto di Parma, parmesan cheese.

PUTTANESCA — $29
Tomato sauce, mozzarella, olives, Sicilian anchovies and capers.

CAPRICCIOSA — $31
Tomato sauce, mozzarella, ham, mushrooms, artichokes and olives.

SOPPRESSA — $29
Tomato sauce, mozzarella, olives, hot or mild salami and basil.

GAMBERI (M) — $32
Garlic king prawns, tomato sauce, mozzarella, roasted capsicum and rocket.

SICILIANA — $29
Napoletana sauce, mozzarella, eggplant, basil and parmesan cheese.

SEAFOOD PIZZA (M) — $34
Tomato sauce, mozzarella, prawns, calamari and mussels.

CALZONE — $29
Folded pizza stuffed with mozzarella, tomato sauce and ham.

CALABRESE — $30
Tomato base, mozzarella, spicy nduja, salami, red onion and olives.

**WOOD FIRED SOURDOUGH PIZZA**
**Le Bianche ( White Base )**

CAPRINO — $31
Mozzarella, pancetta, cherry tomato, goat cheese and thyme.

LA FIAMMA — $30
Mozzarella, Italian sausage, salami and baby spinach.

VERDURE — $28
Mozzarella, roasted sweet potato, zucchini, red onion and pine nuts.

PATATE — $28
Mozzarella, potato, rosemary and sea salt.

TARTUFINA — $30
Mozzarella, mushrooms, olives, garlic and truffle oil.

LA FINOCCHIO — $33
Fior di latte, aged Parmigiano Reggiano, Italian sausage, forest mushrooms and fennel sautéed with garlic and white wine. Finished with buffalo mozzarella and extra virgin olive oil.

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**EXTRAS**

Vegan Cheese +$3.00

Gluten Free Base +$5.50

## DOLCI

CANNOLI SICILIANI (3pz) — $18
Tube-shaped Italian pastry filled with ricotta cheese.

TIRAMISU' — $19
Homemade Italian finger biscuits with coffee, mascarpone and vanilla.

PANNACOTTA ALLA VANIGLIA — $19
Homemade cooked cream with vanilla beans and berry compote.

PANNACOTTA ALLA NUTELLA — $19
Homemade Nutella pannacotta with Nutella and whipped cream.

SALAME AL CIOCCOLATO — $19
Italian chocolate salami with mascarpone, Nutella and pistachio, served with whipped cream.

AFFOGATO — $23
Gelato drowned in coffee and Frangelico liquor.

NUTELLA PIZZA — $22
Pizza filled with Nutella, almonds, pistachio and strawberry.

GELATO — $6 per scoop
Check out our Italian gelato display.