



## ▪ FOCACCIA ▪

HOUSE MADE AND BAKED \*  
— \$9 —

## • FORMAGGI •

IMPORTED ITALIAN CHEESES  
SERVED WITH QUINCE & LAVOSH

— \$10.50 EA —

**PARMIGIANO** - sweet aged cow's milk, parma

**PECORINO** - sheep's milk, tuscany

**ASIAGO** - mild cow's milk, veneto

**GORGONZOLA** - cow's milk, lombardy

**FONTINA VAL D'AOSTA** - cow's milk, val d'aosta

**CAPRINELLE** - goat's, cow's milk, pyrenees

**TALEGGIO** - cow's milk, pasturo

SELECT ANY TWO CHEESES &  
ANY TWO ITALIAN SLICED MEATS

— \$38 —

## • SALUMI •

ITALIAN SLICED MEATS  
SERVED WITH CAPERBERRIES & CORNICHONS

*listed from mild to spicy*

— \$10 EA —

**PROSCIUTTO** - 18 month parma

**MORTADELLA** - pork shoulder with pistachio

**WAGYU SALAMI** - lightly aged beef sausage

**SOPRESSA** - mild, pressed salami

**BRESAOLA** - air-cured beef

**COPPA** - seasoned rolled pork shoulder

**SPECK** - lightly smoked prosciutto

**SALAME PICCANTE** - spicy italian sausage

## SALUMI CALDI

SERVED HOT

cacciatorini, coppacollo, ligurian olives, baked focaccia

— \$16 —

## ▪ OLIVES ▪

EACH \$6/ ALL THREE \$12

### CERIGNOLA

sweet green olive, puglia

### VENTURINI

brine cured black olive, liguria

### SICILIAN GREEN

oil cured green olive, sicily

ALL \* +

## SPUNTINI FREDDI

SMALL COLD PLATES

— \$14 EA —

**KING PRAWNS & MUSSELS** sweet, sour, chilli, coriander, baby herbs

**ROSATI PIATTI** focaccia, salami, parmigiano, almond aioli

**BARBABIETOLE** beetroot, macadamia nuts, frisee, goat's curd \* +

— \$15 EA —

**SALMONE** cured salmon, capers, dill, honey mustard +

**CARPACCIO** beef tenderloin, aioli, grissini

**CHARGRILLED OCTOPUS** cucumber, mint, lemon +

## SELECT ANY FOUR SPUNTINI FREDDI OR SPUNTINI CALDI

— \$46 —

## SPUNTINI CALDI

SMALL WARM PLATES

— \$14 EA —

**SPRING LAMB CUTLETS** mint, lemon, capers

**CALAMARI** crispy calamari, baby cress, almond aioli +

**ZUCCA** butternut pumpkin, ricotta, pine nuts & sage \* +

— \$15 EA —

**SCALLOPS** seared, lemon potato mash, tomato, chives +

**PORK BELLY** crispy skin, pine nuts & currants +

**POLPETTE** sicilian meatballs

**BUTTON MUSHROOMS** garlic cream, bread crumbs \*

## [ INSALATA ]

### CAESAR

— \$16 —

parmigiano, cos, pancetta, anchovies, poached egg  
with chicken — \$18 — with salmon — \$19 —

### CAPRESE \* +

— \$12 —

mozzarella, roma tomatoes, basil

### GRECO \* +

— \$11 —

feta, tomato, cucumber, olives

### ROSATI CHOPPED SALAD

— \$12 —

of the day

## [ PASTA ]

— \$32 EA —

**LINGUINE** prawns, salted pork, cherry tomatoes, garlic, chilli

**GNOCCHI** black olives, chorizo, basil, rocket leaves  
- HOUSE MADE GNOCCHI -

**ANGELHAIR** crab meat, peas, chilli, fresh herbs

**GARGANELLI** veal bolognese, fresh herbs

**ORECCHIETTE** zucchini, broad beans, broccolini, basil, pine nuts \*

**PAPPARDELLE** braised duck, pistachio

## [ RISOTTO ]

— \$33 EA —

**ZUCCA** pumpkin, goat's cheese, sage \* +

**POLLO** chicken, mussels, peas, saffron +

**DI MARE** whitefish, prawns, tomato, basil, preserved lemon

### LEGEND

\* VEGETARIAN + GLUTEN FREE

A 10% SURCHARGE APPLIES ON  
SUNDAYS & PUBLIC HOLIDAYS

## { PESCE }

— \$36 —

### HAPUKA +

fillet, prawn, ham & leek mash

### OF THE DAY

market price

## { CARNE }

### FILETTO

220g eye fillet, salsa verde, hand cut chips

— \$39 —

### POLLO AL FORNO +

roast chicken, spinach, tarragon salsa

— \$35 —

### VITELLO

crumbed veal loin, new potato, chorizo, lemon

— \$38 —

### ANITRA +

roasted duck breast, red cabbage, cauliflower

— \$34 —

## { CONTORNE }

— \$9 EA —

mista insalata sauteed spinach

rucola insalata broccolini, almonds

shoe string fries tuscan style potatoes

ALL \* +

## { DOLCI }

— \$14 EA —

ALL \*

### CHOCOLATE PUDDING

citrus, vanilla bean ice-cream

### GELATO

house selection, praline +

### TIRAMISU

marscapone, savoardi sponge,  
espresso coffee

### PAVLOVA

vanilla cream, strawberries,  
pistachio +

### CREMA CARAMEL

berry compote, almond tuile

### APPLE & BLUEBERRY PIE

double cream

### CHEESE SELECTION

of the day

### NEOPOLITANA SUNDAE

brownie, choc mousse, cherries

## DESSERT PIATTI

DAILY SELECTION

for two  
— \$24 —

for four  
— \$38 —

## { SPARKLING WINE }

NV	<b>Fantinel Rosé</b> , Pinot Nero/Chardonnay, Friuli			
NV	<b>De Bortoli Emeri</b> , Pinot Noir/Chardonnay, Aust	\$42.00		\$8.50
NV	<b>Canella Prosecco Superiore</b> , Prosecco,Valdobbiadene, Veneto	\$68.00		\$11.50
NV	<b>Ca'Del Bosco 'Franciacorta Brut'</b> , Chardonnay/Pinot Noir, Franciacorta,Lombardy	\$105.00		
NV	<b>Bellavista Cuvée Brut</b> , Franciacorta, Lombardy	\$147.00		
NV	<b>G.H Mumm ‘Cordon Rouge’</b> , Pinot Noir/Chardonnay/Pinot Meunier, Reims, Champagne, France	\$131.00		\$20.00
NV	<b>Rococo Blanc de Blancs</b> , Prosecco, Yarra Valley, Aust	\$53.00		

## • WHITE WINE •

	<i><b>NORTHERN ITALY</b></i>			
2008	<b>Derthona</b> , Timorasso, Colli Tortonesi, Piemonte			
2009	<b>Marcarini</b> , Arneis, Roero, Piemonte			
2008	<b>Orsone Bastianich</b> , Friulano, Colli Orientali, Friuli			
2009	<b>Palazzo Grimani</b> , Garganega, Soave, Veneto			
2009	<b>Santa Caterina</b> , Vermentino, Colli de Luni, Liguria			
2007	<b>Primosic ‘Belvedere’</b> , Tocai Friulano, Collio, Fruili			
2010	<b>Castello di Luzzano, Tasto di Seta</b> , Malvasia, Lombardia			
2010	<b>Lamberti ‘Santepietre’</b> , Pinot Grigio, Veneto			

	<i><b>CENTRAL ITALY</b></i>			
2008	<b>Adanti ‘Bianco Arquata’</b> , Grechetto/Chardonnay/Trebbiano di Toscano, Montefalco, Umbria			
2009	<b>Terra Auree</b> , Trebbiano, Colli Amerini, Umbria			
2010	<b>Ercole Velenosi, ‘Villa Angela’</b> , Offida, Marche			
2010	<b>Umani Ronchi, ‘Villa Bianchi’</b> , Verdicchio Castelli di Jesi, Marche			
2010	<b>Toscolo</b> , Vernaccia, San Gimignano, Tuscany			
2010	<b>Marchesi de Frescobaldi, ‘Albizzia’</b> Chardonnay, Firenze, Tuscany			
2010	<b>Canti Bigi Orvieto Classico</b> , Trebbiano Toscano/Verdello/Grechetto/Drupeggio, Orvicto, Umbria			

	<i><b>SOUTHERN ITALY</b></i>			
2009	<b>Feudi di San Gregorio</b> , Fiano, Avellino, Campania			
2010	<b>Santadi ‘Villa Solais’</b> , Vermentino, Sardegna			
2010	<b>Antonio Argiolas, ‘S’elegas’</b> , Nuragus, Sardegna			
2010	<b>Planeta, ‘La Segreta’</b> , Grecanico/Chardonnay/Viognier/Fiano, Ulmo, Sicily			
2008	<b>Tasca D’Almerita ‘Regaleali’</b> , Inzolia/Grecanico/Catarratto, Regaleali, Sicily			
2008	<b>Antonio Argiolas, ‘Costamolino’</b> , Vermentino, Sardegna			

## [ OTHERS ]

2007	<b>Dry Stone</b> , Chardonnay, Adelaide Hills, Aust	\$50.00	\$25.00	\$10.50
2008	<b>Domaine Chandon</b> , Chardonnay, Yarra Valley, Aust	\$70.00		
2011	<b>Drift</b> , Sauvignon Blanc, Marlborough, NZ	\$47.00	\$23.50	\$9.50
2009	<b>Whitebox, Sauvignon Blanc</b> , Yarra Valley, Aust	\$50.00	\$25.00	\$10.50

	<i><b>ROSE WINE</b></i>			
2009	<b>Contini</b> , Nieddera, Valle Tirso, Sardegna	\$50.00	\$25.00	\$10.50

	<i><b>NORTHERN ITALY</b></i>			
2008	<b>Marcarini</b> , Dolcetto, Alba, Piemonte			
2009	<b>SanSilvestro</b> , Barbera, Alba, Piemonte			
2009	<b>Speri Valpolicella</b> , Corvina/Rondinella/Molinara/Oseleta, Valpolicella, veneto			
2008	<b>Palazzo Grimani, Valpolicella Ripasso</b> , Veneto			
2009	<b>Poderi Colla</b> , Nebbiolo, Alba, Piemonte			
2009	<b>Renato Ratti</b> , ‘Torriglione’, Barbera, Alba, Piemonte			

	<i><b>CENTRAL ITALY</b></i>			
2008	<b>Brancaia, ‘Tre’</b> , Sangiovese/Merlot/Cabernet Sauvignon, Toscana Classico, Tuscany			
2008	<b>Ricasole, ‘Campo Ceni’ IGT</b> , Sangiovese/Merlot, Tuscany			
2008	<b>Fattoria Casabianca</b> , Sangiovese, Colli Senesi, Chianti, Tuscany			
2007	<b>Monte Antico</b> , Sangiovese/Merlot, Tuscany			
2009	<b>Fanti ‘Il Sant’Antimo’</b> , Sangiovese Grosso/Merlot, Montalcino, Tuscany			
2008	<b>Antiche Tenuta Burchino</b> , Sangiovese, Chianti, Tuscany			
2010	<b>Umani Ronchi</b> , Montepulciano, Abruzzo, Tuscany			

	<i><b>SOUTHERN ITALY</b></i>			
2009	<b>Barone Sergio ‘Suli’</b> , Nero d'Avola, Sicily			
2009	<b>Cantine Vincenzo Ippolito ‘i Mori’</b> , Gaglioppo/Cabernet Sauvignon, Mori, Calabria			
2010	<b>Matané</b> , Negroamaro, Salento, Puglia			
2008	<b>A-mano, Primitivo</b> , Puglia			
2010	<b>Cusamano</b> Nero d'Avola, Sicily			
2005	<b>Villa Matilde</b> , Aglianico/Piedirosso, Sannio, Campania			

	<i><b>SOUTHERN ITALY</b></i>			
2009	<b>Winners Tank</b> , Shiraz, Langhorne Creek, Aust			
2007	<b>Melba ‘Lucia’</b> , Cab Sauv/Sangiovese, Yarra Valley, Aust			
2009	<b>Kangarilla Rd</b> , Cabernet Sauvignon, McLaren Vale, Aust			
2009	<b>Torrent Bay, Pinot Noir</b> , Nelson, NZ			
2005	<b>Whitebox, Shiraz Viognier</b> , Heathcote, Aust			

### [ OTHERS ]

	<i><b>BOTTLE</b></i>	<i><b>HALF BOTTLE</b></i>	<i><b>GLASS</b></i>	
2007	<b>Pellegrino, ‘Pantelleria Passito Liquoroso’</b> (500ml), Pantelleria, Sicily			
NV	<b>Romano Dogliotti ‘La Caudrina’ Moscato d’Asti</b> (500ml), Moscato, Asti, Piemonte			
2007	<b>Toscolo Dolce</b> (500ml), Moscato d’Alessandria, Pantelleria, Sicily			
2010	<b>Marcarini Moscato d’Asti</b> (700ml), Moscato, Asti, Piemonte			
2009	<b>Braida Bracchetto d’Acqui</b> (375ml), Bracchetto, Acqui, Piemonte			
2008	<b>De Bortoli ‘Noble One’</b> (375ml), Bortrytis Semillon, Riverina, Aust			

## [ RED WINE ]

	<i><b>NORTHERN ITALY</b></i>			
2008	<b>Marcarini</b> , Dolcetto, Alba, Piemonte			
2009	<b>SanSilvestro</b> , Barbera, Alba, Piemonte			
2009	<b>Speri Valpolicella</b> , Corvina/Rondinella/Molinara/Oseleta, Valpolicella, veneto			
2008	<b>Palazzo Grimani, Valpolicella Ripasso</b> , Veneto			
2009	<b>Poderi Colla</b> , Nebbiolo, Alba, Piemonte			
2009	<b>Renato Ratti</b> , ‘Torriglione’, Barbera, Alba, Piemonte			

	<i><b>CENTRAL ITALY</b></i>			
2008	<b>Brancaia, ‘Tre’</b> , Sangiovese/Merlot/Cabernet Sauvignon, Toscana Classico, Tuscany			
2008	<b>Ricasole, ‘Campo Ceni’ IGT</b> , Sangiovese/Merlot, Tuscany			
2008	<b>Fattoria Casabianca</b> , Sangiovese, Colli Senesi, Chianti, Tuscany			
2007	<b>Monte Antico</b> , Sangiovese/Merlot, Tuscany			
2009	<b>Fanti ‘Il Sant’Antimo’</b> , Sangiovese Grosso/Merlot, Montalcino, Tuscany			
2008	<b>Antiche Tenuta Burchino</b> , Sangiovese, Chianti, Tuscany			
2010	<b>Umani Ronchi</b> , Montepulciano, Abruzzo, Tuscany			

	<i><b>SOUTHERN ITALY</b></i>			
2009	<b>Barone Sergio ‘Suli’</b> , Nero d'Avola, Sicily			
2009	<b>Cantine Vincenzo Ippolito ‘i Mori’</b> , Gaglioppo/Cabernet Sauvignon, Mori, Calabria			
2010	<b>Matané</b> , Negroamaro, Salento, Puglia			
2008	<b>A-mano, Primitivo</b> , Puglia			
2010	<b>Cusamano</b> Nero d'Avola, Sicily			
2005	<b>Villa Matilde</b> , Aglianico/Piedirosso, Sannio, Campania			

## [ OTHERS ]

	<i><b>BOTTLE</b></i>	<i><b>HALF BOTTLE</b></i>	<i><b>GLASS</b></i>	
2009	<b>Winners Tank</b> , Shiraz, Langhorne Creek, Aust			
2007	<b>Melba ‘Lucia’</b> , Cab Sauv/Sangiovese, Yarra Valley, Aust			
2009	<b>Kangarilla Rd</b> , Cabernet Sauvignon, McLaren Vale, Aust			
2009	<b>Torrent Bay, Pinot Noir</b> , Nelson, NZ			
2005	<b>Whitebox, Shiraz Viognier</b> , Heathcote, Aust			

## { DESSERT WINE }

	<i><b>BOTTLE</b></i>	<i><b>HALF BOTTLE</b></i>	<i><b>GLASS</b></i>		
2007	<b>Pellegrino, ‘Pantelleria Passito Liquoroso’</b> (500ml), Pantelleria, Sicily			\$13.00	
NV	<b>Romano Dogliotti ‘La Caudrina’ Moscato d’Asti</b> (500ml), Moscato, Asti, Piemonte			\$63.00	
2007	<b>Toscolo Dolce</b> (500ml), Moscato d’Alessandria, Pantelleria, Sicily			\$44.00	
2010	<b>Marcarini Moscato d’Asti</b> (700ml), Moscato, Asti, Piemonte			\$55.00	\$9.00
2009	<b>Braida Bracchetto d’Acqui</b> (375ml), Bracchetto, Acqui, Piemonte			\$47.00	
2008	<b>De Bortoli ‘Noble One’</b> (375ml), Bortrytis Semillon, Riverina, Aust			\$74.00	\$15.00