



▪ FOCACCIA ▪

HOUSE MADE AND BAKED *
— \$9 —

• FORMAGGI •

IMPORTED ITALIAN CHEESES
SERVED WITH QUINCE & LAVOSH

— \$9 EA —

PARMIGIANO - sweet aged cow's milk, parma

PECORINO - sheep's milk, tuscan

ASIAGO - mild cow's milk, veneto

GORGONZOLA - cows milk, lombardy

FROMAGELLA DI CAPRA - goats milk, lombardy

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

CACCIATORINI - lightly aged sweet sausage

SOPRESSA - mild, pressed salami

BRESAOLA - air-cured beef

COPPA - seasoned rolled pork shoulder

SPECK - lightly smoked prosciutto

SALAME PICCANTE - spicy italian sausage

▪ OLIVES ▪

EACH \$6/ ALL THREE \$12

CERIGNOLA
sweet green olive, puglia

VENTURINI
brine cured black olive, liguria

MONGIBELLO
oil cured, green, sicily

ALL * +

{ SPUNTINI FREDDI }

SMALL COLD PLATES
— \$12 EA —

ROAST EGGPLANT radicchio, ricotta, black grapes * +

BANANA PEPPERS rice, mint, spring onion * +

BARBABIETOLE beetroot, goats curd, fried capers * +

— \$14 EA —

SALMONE cured salmone, dill, capers +

CARPACCIO beef tenderloin, aioli, grissini

SARDINES (W.A) olive oil, fennel, lemon, thyme +

SELECT ANY FOUR SPUNTINI FREDDI
OR SPUNTINI CALDI

— \$44 —

{ SPUNTINI CALDI }

SMALL WARM PLATES
— \$12 EA —

FUNGHETTI button mushrooms, garlic cream, white wine * +

CALAMARI crispy calamari, watercress, almond aioli +

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

— \$14 EA —

SCALLOPS seared lemon potato mash, tomato chives +

PORK BELLY crispy skin, pine nuts & currants +

POLPETTE sicilian meatballs

[INSALATA]

CAESAR

— \$16 —

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

CAPRESE * +

— \$12 —

mozzarella, heirloom tomatoes, basil

GRECO * +

— \$11 —

feta, tomato, cucumber, olives

[PASTA]

— \$29 EA —

LINGUINE tiger prawns, tomato, chorizo, fresh herbs

GNOCCHI spinach, pecorino, rosemary *
- HOUSE MADE PASTA -

ORECCHIETTE lamb, pumpkin, ricotta, pinenuts

SPAGHETTI pork & veal meatball bolognese, parmigiano

PAPPARDELLE braised duck, pistachio
- HOUSE MADE PASTA -

[RISOTTO]

— \$32 EA —

MARE seafood, tomato, preserved lemon +

FUNGHI wild mushrooms, garlic, truffled pecorino +

TALEGGIO caramelised onion, asparagus +

LEGEND

* VEGETARIAN + GLUTEN FREE

{ PESCE }

— \$32 —

SALMONE +

organic salmon fillet, tomato & cucumber salad, asparagus

OF THE DAY +

market price

{ CARNE }

— \$35 EA —

FILETTO +

grilled eye fillet, hand cut crisp potatoes, watercress

POLLO AL FORNO +

roast chicken, spinach, tarragon salsa

AGNELLO

lamb rump, chorizo, risotto, crisp zucchini

OSSO BUCO

potato mash, gremolata

{ CONTORNE }

— \$9 EA —

mista insalata sauteed spinach

rucola insalata broccolini, almonds

shoe string fries italian potatoes

ALL * +

{ DOLCI }

— \$14 EA —

CHOCOLATE PUDDING

citrus, vanilla bean ice-cream

TIRAMISU

mascapone, savoardi sponge, espresso coffee

PANNACOTTA

lemon sorbet, almond tuille +

PAVLOVA

vanilla cream, strawberries, passionfruit +

GELATO

house selection, praline +

CHEESE SELECTION

of the day

{ SPARKLING WINE }

NV	Rococo Blanc de Blancs , Prosecco,Yarra Valley, Aust			
NV	Col Vektorz Prosecco Brut , Prosecco,Valdobbiadene, Venato, Italy			
NV	Ca'Del Bosco 'Franciacorta Brut' ,Chardonnay/Pinot Noir, Franciacorta,Lombardy, Italy			
NV	Bellavista Cuvee Brut , Franciacorta, Lombardy, Italy			
NV	G.H Mumm 'Cordon Rouge' , Pinot Noir/Chardonnay/Pinot Meunier, Reims, Champagne, France			

• WHITE WINE •

	<i>NORTHERN ITALY</i>			
2006	Derthona , Timorasso, Colli Tortonesi, Piemonte			
2005	Santa Caterina , Vermentino, Colli de Luni, Liguria			
2007	Primosic , Sauvignon Blanc, Collio, Friuli			
2007	Casa Zuliani , Sauvignon Blanc, Collio, Friuli			
2008	Livon 'Braide Grande' , Pinot Grigio, Collio, Friuli			
2006	Primosic 'belvedere' , Tocai Friulano, Collio, Friuli			
2008	J. Hofstätter 'Joseph' , Pinot Grigio, Südtirol/Alto Adige			
2008	Tedeschi , Soave Classico ,Garganega, Soave, Veneto			
2007	Castello di Gabbiano , Pinot Grigio, Trivento			

	<i>CENTRAL ITALY</i>			
2008	Canti Bigi Orvieto Classico , Trebbiano Toscano/Verdello/Grachetto/Drupeggio, Orvieto, Umbria			
2008	Adanti 'Bianco Arquata' , Grechetto/Chardonnay/Trebbiano di Toscano, Montefalco, Umbria			
2007	Terra Auree , Trebbiano, Colli Amerini, Umbria			
2009	Ercole Velenosi, 'Villa Angela' , Offida, Marche			
2008	Umani Ronchi, 'Villa Bianchi' , Verdicchio Castelli di Jesi, Marche			
2007	Toscolo , Vernaccia, San Gimignano, Tuscany			
2008	Marchesi de Frescobaldi, 'Albizzia' Chardonnay, Firenze, Tuscany			

	<i>SOUTHERN ITALY</i>			
2008	Feudi di San Gregorio , Fiano, Avellino, Campania			
2008	Antonio Argiolas, 'Costamolino' , Vermentino, Sardegna			
2009	Antonio Argiolas, 'S'elegas' , Narugas, Sardegna			
2008	Planetta, 'La Segreta' , Grecanico/Chardonnay/Viognier/Fiano, Ulmo, Sicily			
2008	Tasca D'Almerita 'Regaleali' , Inzolia/Catarratto/Grecanico, Regaleali, Sicily			

[OTHERS]

	<i>BOTTLE</i>	<i>HALF BOTTLE</i>	<i>GLASS</i>
2008	De Bortoli Estate , Viognier, Yarra Valley, Aust		
2008	De Bortoli Estate , Chardonnay, Yarra Valley, Aust		
2008	Sero , Chardonnay, Pinot Grigio, King Valley, Aust		
2009	Pizzini , Arneis, King Valley, Aust		
2009	Chalmers , Vermentino, Euston, Aust		
2009	Momo , Sauvignon Blanc, Marlborough, NZ		
2009	Gulf Station , Pinot Grigio, Yarra Valley, Aust		
	<i>ROSE WINE</i>		
2009	Amano Rose , Negro Amaro/Malvasia, Puglia, Itay		

	<i>BOTTLE</i>	<i>HALF BOTTLE</i>	<i>GLASS</i>
	\$45.00		\$8.00
	\$46.00		
	\$100.00		\$15.00
	\$140.00		
	\$125.00		\$19.00

	<i>BOTTLE</i>	<i>HALF BOTTLE</i>	<i>GLASS</i>
	\$110.00		
	\$65.00	\$32.50	\$13.00
	\$70.00	\$35.00	\$14.00
	\$50.00	\$25.00	\$10.00
	\$45.00	\$22.50	\$9.00
	\$70.00		
	\$63.00		
	\$55.00	\$27.50	\$11.00
	\$35.00		

	<i>BOTTLE</i>	<i>HALF BOTTLE</i>	<i>GLASS</i>
	\$40.00	\$20.00	\$8.00
	\$58.00	\$29.00	\$11.50
	\$35.00		
	\$45.00	\$22.50	\$9.00
	\$35.00	\$17.50	\$7.00
	\$45.00		
	\$48.00	\$24.00	\$10.00

	<i>BOTTLE</i>	<i>HALF BOTTLE</i>	<i>GLASS</i>
	\$75.00	\$37.50	\$15.00
	\$55.00	\$22.50	\$11.00
	\$50.00	\$25.00	\$10.00
	\$60.00	\$30.00	\$12.00
	\$55.00		

	<i>BOTTLE</i>	<i>HALF BOTTLE</i>	<i>GLASS</i>
	\$48.00		
	\$95.00	\$45.00	\$19.00
	\$30.00		
	\$38.00		
	\$60.00	\$30.00	\$12.00
	\$45.00		
	\$38.00		
	\$38.00	\$19.00	\$7.50

[RED WINE]

	<i>NORTHERN ITALY</i>			
2008	Massolino , Dolcetto, Alba, Piemonte			
2003	Vallana , Spanna (Nebbiolo), Colline Novaresi, Piemonte			
2008	Renato Ratti, 'Torriglione' , Barbera, Alba, Piemonte			
2006	Terre Del Barolo 'Superiore' , Barbera, Alba, Piemonte			
2007	Poderi Colla , Nebbiolo, Alba, Piemonte			
2007	Tommasi Viticoltori 'Rafael', Classico Superiore , Corvina/Rondinella/Molinara, Valpolicella, Veneto			

	<i>CENTRAL ITALY</i>			
2008	Brancaia, 'Tre' , Sangiovese/Merlot/Cabernet Sauvignon, Toscana Classico, Tuscany			
2008	Ricasole, 'Campo Ceni' IGT , Sangiovese/Merlot, Toscana, Tuscany			
2006	Vagnoni , Sangiovese, Colli Senesi, Chianti			
2007	Farnese, 'Casale Vecchio' , Montepulciano, Montepulciano d'Abruzzo, Abruzzo			
2006	Fanti 'Il Sant'Antimo' , Sangiovese Grosso/Merlot, Montalcino, Tuscany			

	<i>SOUTHERN ITALY</i>			
2007	Santadi 'Grotta Rossa' , Carignano, Sulcis, Sardinia			
2007	Planetta 'La Segreta' , Nero d'Avola/Merlot/Syrah, Sicily			
2006	Corte Normanna , Aglianico, Sannio, Campania			
2007	Tasca D'Almerita 'Regaleali Rosso' , Nero d'Avola, Sicily			
2006	Cantine Vincenzo Ippolito 'i Mori' , Gaglioppo/Cabernet Sauvignon, Mori, Calabria			
2008	Mantané , Negroamaro, Salento, Puglia,			

[OTHERS]

	<i>BOTTLE</i>	<i>HALF BOTTLE</i>	<i>GLASS</i>
2005	Longview 'Reserva' , Nebbiolo, Adelaide Hills, Aust		
2005	Chalmers , Sagrantino, Euston, Aust		
2006	Sero , Merlot/Sangiovese, King Valley, Aust		
2005	Pizzini 'Il Barone' , Cab Sauv/Shiraz/Sangiovese/Nebiolo, King Valley, Aust		
2007	Yering Station , Shiraz/Viognier, Yarra Valley, Aust		
2006	De Bortoli 'Lucia' , Cab Sauv/Merlot, Yarra Valley, Aust		
2007	Penley Estate 'Phoenix' , Cabernet Sauvignon, Coonawarra, Aust		
2006	Charles Melton , Shiraz, Barossa, Aust		

{ DESSERT WINE }

	<i>BOTTLE</i>	<i>HALF BOTTLE</i>	<i>GLASS</i>
2007	Pellegrino, 'Pantelleria Passito Liquoroso' (500ml), Pantelleria, Sicilly		
NV	Romano Dogliotti 'La Caudrina' Moscato d'Asti (500ml), Moscato, Asti, Piemonte, Italy		
2007	Toscolo Dolce (500ml), Zibibbo, Pantelleria, Sicily, Italy		
2009	Braida Bracchetto d'Acqui (375ml), Bracchetto, Acqui, Piemonte, Italy		
2007	De Bortoli 'Noble One' (375ml), Semillon, Riverina, Aust		