



Entrée's

Pane Di Pizza	10
Garlic or Rosemary house made focaccia with extra virgin olive oil - <i>Add cheese \$3</i>	
Fritto Di Misto	19
Lightly fried soft shell crab, squid, scallops and tiger prawns with charred lime	
Arancini	15
Arborio rice risotto balls stuffed with pumpkin, feta and mixed herbs with Saffron Aioli	
Warm olives	11
Spicy marinated pitted queen green and kalamata olives served with Grissini	
Italian meatballs	15
Chef's secret mix of minces and Italian herbs, drowned in rich sugo with crusty sourdough	
Bruschetta	14
Slices of toasted sourdough bread, rubbed with fresh garlic, Italian romana tomato salsa, drizzled with aged balsamic reduction	
Bicicletta Board – 2 / 4 people	21/36
Chef's selection of three cured meats, house pickled vegetables, bocconcini, gorgonzola, marinated olives, rosemary and sea salt focaccia	

Secondi

Melanzana alla Parmigiana	30
Oven Baked layers of eggplant, sugo, béchamel, Italian herb crumb, parmesan, garnished with arugula	
Brasato Di Anatra	37
Duck Maryland braised in plum sauce, herbs with pearl barley risotto, poached seasonal vegetables and jus	
D'Agnello	38
Thyme and pesto infused lamb cutlets with crispy kipfler potatoes tossed with Sicilian olives, confit truss tomato finished with red wine jus	
Veal Ossobucco	33
Braised veal shank in pomodora, red wine served on bed of creamy polenta	
Pesce (Fish of Day)	MP
Marketplace best fillet	

Insalate + Contorni

Patate Croccante	11
Crispy kipfler potatoes, olive oil and pesto	
Insalata Zucca	12
Mesclun, roast pumpkin, cherry tomatoes, crumbled Feta, lemon mustard vinaigrette, toasted pine nuts	
Insalata Rucola	12
Rocket, pear, candied walnuts, parmesan scales, balsamic vinaigrette	
Verdure	11
Poached seasonal vegetables	
Insalata Caprese	15
Buffalo mozzarella, heirloom and Rosso Verace tomato, basil, oregano, sea salt flakes, extra virgin olive oil	

Please ask about our gluten free substitutes

Not All Ingredients Listed – Please inform our friendly staff of any allergies

A 15% surcharge applies to Public Holidays



Pasta

Penne Giardiono	24
Penne pasta with garlic, broccoli florets, artichoke, cherry tomatoes, mushroom, pesto, parmesan scales, toasted almond flakes	
Squid ink Fettuccini Pescatore (Mild/Medium/Hot)	33
House made squid ink fettuccini with sugo, garlic, chilli, cherry tomatoes, lolligo squid, prawns, mussels, clams, gremolata	
Ravioli d` Zucca	30
House made ravioli with butternut pumpkin and goat's cheese in burnt butter and sage, parmesan scales	
Gnocchi Bolognese	26
House made pumpkin and potato gnocchi with Nona's traditional 3 meat sauce	
Fungi Polo Linguine	27
House made linguine, white wine poached chicken breast, porcini and wild mushrooms, cream sauce	
Pappardelle Ragu	28
Pulled lamb shoulder braised with garlic balsamic and red wine with pecorino scales	
Risotto	MP
Chef's Daily Special	

Pizza

Margherita	19
Sugo, buffalo mozzarella, basil, oregano, shaved parmesan	
Vegetariana	24
Sugo, mozzarella, spinach, roasted pumpkin, olives, arugula, crumbled feta, drizzled with extra virgin olive oil and toasted pine nuts	
Fungi	23
Mozzarella, mushroom, gorgonzola, truffle oil	
Prosciutto	24
Sugo, mozzarella, prosciutto, rocket, shaved parmesan	
Gamberi	26
Sugo, mozzarella, marinated prawns, cherry tomatoes, Italian herbs, chilli, lemon wedges.	
Capricciosa	24
Sugo, mozzarella, double smoked ham, mushroom, artichoke, olives, Parmesan, basil	
Bicicletta	25
Sugo, mozzarella, double smoked ham, Italian sausage, pepperoni, salami, mushroom, olives, anchovies	
Campagnola	24
Mozzarella, potato, Italian sausage, rosemary, crumbled gorgonzola shaved pecorino, truffle oil	
Diavola	23
Sugo, mozzarella, mushroom, salami, chilli, shaved parmesan	

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Dolci

Panna cotta	14
Delicately infused with vanilla bean and accompanied with cinnamon poached pear	
Tiramisu	15
Dolce della tradizione Italiana with coffee infused Savoirdi biscuits, mascarpone cheese, cacao, chocolate scales	
Cannoli	13
House made cannoli shell, whipped ricotta, mixed fruits, chopped chocolate, pistachio, raspberry sorbet	
Sticky Date Pudding	15
Moist pudding made with finely chopped dates, Amaretto infused Butterscotch sauce, vanilla gelato	
Gelato	\$4per scoop
Pistachio, Baccio, Lemon, Raspberry, Vanilla	
Affagato	9
Vanilla Gelato served with a shot of espresso	
Add Liquor: Frangelico, Kahlua, Amaretto \$6	

Tea & Coffee

English breakfast, Earl Grey, Green, Peppermint, Chamomile	4
Long Black, Espresso	3.8
Flat White, Cappuccino, Latte, Piccolo, Macchiato	4
Chai Late	4
Decaf	+\$0.50
Extra Shot / Large	+\$0.50
Alternative Milks: Soy, Almond, Lactose Free	+\$0.50

Digestives

Baileys	8
Manlyspirits Limoncello	9
DeBortoli Noble One	13
Grant Burge Tawny 10yr Old	8
Penfolds Grandfather Tawny	18
DeBortoli Noble Black	11
Remy Martin VSOP	13
Averna Amaro	11

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