

## ANTIPASTI & INSALATA

PATATE FRITTE sm 7 lrg 12

French fries with homemade rosemary salt, garlic aioli.

FOCACCIA DI CHICH 4

Focaccia infused with rosemary and tomato sugo. Olive oil.

GREEN OLIVES AND LUPINI MIX (Vegan) 8

Sicilian green olives and lupini beans.

SALUMI PIATO 22

Selection of Italian cured meats & focaccia.

PIZZA BREAD (V) 12 GF16 (vegan optional)

Choose garlic or herb on pizza base with little mozzarella.

CALAMARI FRITTI 16

Baby squid lightly dusted in semolina & fried. tartare.

SIZZLING GARLIC PRAWNS 25

Tiger prawns in a garlic, tomato sugo served with focaccia.

COZZE FRESCHE 17

Fresh black mussels Cooked in Napoletana sugo, vino bianco & focaccia.

ARANCINI FUNGI (V) 12

Mixed Mushroom, tomato sugo, parmigiano rice balls with garlic aioli.

NONNAS POLPETTE 16

Veal & pork meatballs in tomato sugo, parmigiano & focaccia.

CIN CIN FETTA SALAD 7 (V, GF) (vegan optional)

Mix leaf, feta, semidried tomato, oregano, balsamic & olive oil.

RUCOLA E PERA 6 (V, GF) (vegan optional)

Rocket, pear, parmigiano salad, roasted walnut.

## BAMBINO

PIZZA 14 Choose type from menu

PASTA 14 Choose type from menu

(Not available in lasagne, meatballs, gnocchi)

CHICKEN SCHNITZEL & CHIPS 15

GELATO 4 scoop MILK SHAKES 6 strawberry or chocolate

## PASTA

HOMEMADE POTATO GNOCCHI 26 choice of sauce

Bolognese, campagniola, napoletana, creamy pecorino, pesto.

CACIO E PEPE (THE CHEESE WHEEL) (V) 24

Served in a cheese wheel, spaghetti in a creamy pecorino sauce.

NONNAS LASAGNE 25

Homemade lasagne with veal & pork bolognese, parmigiano.

SPAGHETTI MEATBALLS 26

Spaghetti in a veal and pork meatballs, tomato sugo & parmigiano.

SPAGHETTI BOLOGNESE 25 GF penne add 5

Slow cooked pork & veal mince in tomato sugo, parmigiano.

PENNE NAPOLETANA 22 (v) GF penne add 5

Slow cooked tomato sugo, basil, parmigiano. (vegan optional)

PENNE CAMPAGNIOLA 25 Add chicken 5 GF penne add 5

Mushrooms sautéed with speck, onion, creamy sauce, parmigiano.

SPAGHETTI PESTO 22 Add chicken 5 GF penne add 5

Homemade creamy pesto with roasted walnuts

SPAGHETTI SAPORE DI MARE 28

Pomodoro sugo with calamari, mussels, squid.

RISOTTO FUNGHI MISTI (V, GF, VE optional) 24 Add chicken 5

Field mushroom, porcini mushroom, parmigiano.

## SECONDI

CALAMARI FRITTI 24

Baby squid lightly dusted in semolina & fried. with fries, tartare.

COZZE FRESCHE 35

Fresh black mussels Cooked in Napoletana sugo, vino bianco & focaccia.

POLLO PARMIGIANA 27

Herb crumbed chicken schnitzel, mozzarella and tomato sugo. With fries.

POLLO MILANESE 26

Herb crumbed chicken schnitzel. With fries. **Mushroom sauce 3**

POLLO SCALLOPINI FUNGI 28

Chicken cooked in white wine mushroom creamy sauce. With fries.

YOU CAN ALSO ORDER ON YOUR PHONE.

SCAN QR CODE



## PIZZA GF ADD 6

Pizza bianco available on all pizzas. **No half/half pizzas.**

SALSICCIA E SPINACHI 22

Spinach, pork sausage, ricotta, parmigiano.

MARGHERITA 18 (v) **Add anchovies Or olives 2**

Tomato sugo, mozzarella, olive oil, basil.

PROSCIUTTO 23

Prosciutto, ricotta, parmigiano, rocket.

PATATE E PANCETTA 21

Spinach, potato, pancetta, rosemary.

CALZONE PANCETTA 22 N/A in GF

Mushroom, pancetta, parmigiano.

PATATE ROSMARINO 19 (v, vegan optional)

Roasted potato, rosemary salt, olive oil.

DIAVOLA 23

Mushrooms, pepperoni, capsicum, artichoke, chilli, olives.

CIN CIN 23 (v, vegan optional)

Spinach, ricotta, zucchini, olives, oregano.

SUPREME 23

Mushroom, speck, sausage, olives, capsicum, onion, oregano.

TUTTA CARNE 24

Speck, pepperoni, sausage, pancetta.

CAPRICCIOSA 23

Mushroom, speck, olives, capsicum, artichoke, capers, oregano.

**Add anchovies 2**

SKIPPY 19

Speck, pineapple.

PEPPERONI 20

Pepperoni, pomodoro.

SAPORE DI MARE 26

mussels, squid, prawns, pomodoro.

NAPOLI 20

Tomato sugo, mozzarella, anchovies, olives, oregano.

PIZZA EXTRAS

Mushroom \$2. Pepperoni, Speck, Sausage, Pancetta \$3, Chicken \$2.

Prawns \$4. Cheese \$4, Prosciutto \$4, Anchovies \$2, Olives \$2

## **APERTIVO**

### **NEGRONI 15**

Gin, Campari, vermouth, orange slice

### **BELLINI 12**

Apricot nectar, prosecco

### **ESPRESSO MARTINI 15**

Vodka, kahlua, cacao, espresso

### **LIMONCELLO MARTINI 16**

Midori, rum, limoncello, lemon sorbet

### **APEROL SPRITZ 14**

Aperol, prosecco, orange slice

### **CLASSIC MOJITO 14**

Rum, soda mint, lime juice

## **BIRRA**

### **MENABREA LAGER ON TAP** Piedmont, Italy 300ML 8 400ML 10

### **COOPERS PALE ALE 8**

### **CORONA 8**

### **JAMES BOAG'S LIGHT 6**

## **CIDER**

### **APPLE CIDER 8**

## **DIGESTIVI**

Gin 8/12

Scotch 8/12

Vodka 8/12

Bourbon 8

Frangelico 9

Sambuca white 9

Limoncello 9

Grappa 10

## **VINO FRIZZANTE & VINO BIANCO**

### **BARATTO SAUVIGNON BLANC**

Glass 5 ½ Carafe 13 Bottle 23 Griffith, NSW

### **ROMEO & JULIET PROSECCO 8/40**

Fresh & crispy delicate fruity notes. Treviso, Italy

### **PASQUA 11 MINUTES ROSE 7/36**

Balanced floral aromas along with soft berry, banana and mineral notes. Verona, Italy

### **LISA MCGUIGAN CHARDONNAY 8/40**

Citrusy, creamy, nutty flavour from hemp seeds, vegan. Hunter valley, NSW

### **RIPORTA PINOT GRIGIO 8/42**

Hints of citrus and floral notes. Terre Siciliane, Italy

## **VINO ROSSO**

### **BARATTO CABERNET SAUVIGNON MERLOT**

Glass 7 ½ carafe 15 1 litre carafe 25 Griffith, NSW

### **RISKY BUSINESS SHIRAZ GRENACHE TEMPRANILLO 8/43**

Cloves, licorice, pepper, sweet plum, nutmeg. Margaret River, WA

### **LISA MCGUIGAN MAXIMUS SHIRAZ 8/40**

Black cherries, mulberries, spice. Mudgee, NSW

### **CHIANTI FLASK 42**

Smooth, soft tannins and distinct notes of red fruit. Tuscany, Italy

### **RIPORTA SANGIOVESE 8/40**

Dry fruity, berry and spice, medium body. Abruzzo, Italy.

## **SODA AND SPARKLING**

sparkling water 7

Coke, Sprite, Diet coke, Chinotto, Blood orange 4.50

Kids pop top Apple juice, Orange juice 3

