

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) 9

Sicilian green olives and lupini beans.

SALUMI PIATO 23

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 17

Baby squid lightly dusted in semolina & fried. tartare.

SIZZLING GARLIC PRAWNS 26

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

ARANCINI FUNGI (V) 14

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 sm 8 lrg 14 (V,GF) (vegan optional)

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

RUCOLA E PERA sm 8 lrg14 (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 4.5 scoop MILK SHAKES 6 strawberry or chocolate

kids pop top juice, Apple or Orange 3

PASTA & RISOTTO

HOMEMADE POTATO GNOCCHI 27 choice of sauce

Bolognese, campagniola, napolitana, creamy pecorino, pesto.

CACIO E PEPE (THE CHEESE WHEEL) (V) 26

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

NONNAS LASAGNE 26

Homemade lasagne with veal & pork bolognese, parmigiano.

SPAGHETTI MEATBALLS 27

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

SPAGHETTI BOLOGNESE 26 GF penne add 5

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

PENNE NAPOLETANA 23 (v) GF penne add 5

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

PENNE CAMPAGNIOLA 26 Add chicken 6 GF penne add 5

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

SPAGHETTI PESTO 24 Add chicken 6 GF penne add 5

Homemade creamy pesto with roasted walnuts

SPAGHETTI SAPORE DI MARE 29

Pomodoro sugo with calamari, prawns, mussels, squid.

RISOTTO FUNGHI MISTI (V, GF, VE optional) 26

Field mushroom, porcini mushroom, parmigiano. Add chicken 6

SECONDI Add salad 6

CALAMARI FRITTI 26

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

POLLO PARMIGIANA 29 fries or veggie

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

POLLO MILANESE 28 fries or veggie

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

POLLO SCALLOPINI FUNGI 30 fries or veggie

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

PIZZA GF ADD 5

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

SALSICCIA E SPINACHI 23

Spinach, pork sausage, ricotta, parmigiano.

MARGHERITA 19 (v) **Add anchovies Or olives 2**

Tomato sugo, mozzarella, olive oil, basil.

PROSCIUTTO 24

Prosciutto, ricotta, parmigiano, rocket.

PATATE E PANCETTA 23

Spinach, potato, pancetta, rosemary.

CALZONE PANCETTA 23 N/A in GF

Mushroom, pancetta, parmigiano.

PATATE ROSMARINO 20 (v, vegan optional)

Roasted potato, rosemary salt, olive oil.

DIAVOLA 24

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

CIN CIN 23 (v, vegan optional)

Spinach, ricotta, zucchini, olives, oregano.

SUPREME 25

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

TUTTA CARNE 25

Speck, pepperoni, sausage, pancetta.

CAPRICCIOSA 24

Mushroom, speck, olives, capsicum, artichoke, capers, oregano. **Add anchovies 2**

SKIPPY 20

Speck, pineapple.

PEPPERONI 20

Pepperoni, pomodoro.

SAPORE DI MARE 28

mussels, squid, prawns, pomodoro.

NAPOLI 20

Tomato sugo, mozzarella, anchovies, olives, oregano

VEGETARIAN 23 (V)

Seasonal vegetables

FOUR SEASON 26

Margarita, Sea food, Pepperoni, vegetarian.

PIZZA EXTRAS

Mushroom \$2. Pepperoni, Speck, Sausage, Pancetta \$3, Chicken \$4.

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

APERTIVO

NEGRONI 16

Gin, Campari, vermouth, orange slice

BLUE ANGEL 17

Blue curacao, Triple Sec, Gin, lemon juice

BELLINI 12

Apricot nectar, prosecco

ESPRESSO MARTINI 17

Vodka, kahlua, cacao, espresso

LIMONCELLO MARTINI 17

Midori, rum, limoncello, lemon sorbet

APEROL SPRITZ 15

Aperol, prosecco, orange slice

MARGARITA 17

Tequila, lime juice, Cointreau

MIDORI ILLUSION 15

Rum, soda mint, lime juice

CLASSIC MOJITO 15

Rum, soda mint, lime juice

LIMONCELLO MOJITO 18

limoncello, soda mint, lime juice

BIRRA & Cider

MENABREA LAGER ON TAP Piedmont, Italy 300ML 9 400ML 12

MENABREA BOTTLE 8

COOPERS PALE ALE 9

CORONA 9

JAMES BOAG'S LIGHT 8

APPLE CIDER 9

LIQUORS

Baileys 10

Midori 10

Kahlua 9

DGESTIVI

Gin 12

Frangelico 9

Sambuca white 9

Limoncello 9

Grappa 10

Cointreau 9

Vodka 9

Aperol 9

Tequila 10

SCOTCH

Johnny walker red label 9

Johnny walker double black 13

BOURBON/WHISKEY

Jack Daniel's 10

Jim Beam 10

BOURBON

Bunderberg original 10

Bacardi white rum 10

Caribbean rum 10

SODA & SPARKLING

Sparkling water 7

Lemon lime bitter 5

Juice, apple or orange 4

Coke, Sprite, Diet coke 4.50

Chinotto, Blood orange 5



VINO FRIZZANTE & VINO BIANCO

MOUNT TRIO SAUVIGNON BLANC

Glass 7 Bottle 28 Griffith, NSW

ROMEO & JULIET PROSECCO 9/43

Fresh & crispy delicate fruity notes. Treviso, Italy

PASQUA 11 MINUTES ROSE 9/40

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

DONELLI LAMBRUSCO 23

Classic at nonnas, slightly sweet and spritzly. Italy

ALAN MCCORKINDALE SAUVIGNON BLANC 8/38

Vibrant and dry with hints of citrus, mint. Marlborough, NZ

LISA MCGUIGAN CHARDONNAY 9/42

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

RIPORTA PINOT GRIGIO 9/45

Hints of citrus and floral notes. Terre Siciliane, Italy

VINO ROSSO

DEE VINE CLASSIC DRY RED CASK

Glass 7 ½ carafe 15 1 litre carafe 26 Griffith, NSW

RISKY BUSINESS CABERNET SAUVIGNON 43

Dark cherry and black current flavours. Margaret river, WA

RISKY BUSINESS SHIRAZ GRENACHE TEMPRANILLO 9/45

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

LISA MCGUIGAN MAXIMUS SHIRAZ 9/48

Black cherries, mulberries, spice. Mudgee, NSW

CHIANTI FLASK 43

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

RIPORTA SANGIOVESE 9/42

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