

Autumn Take Away Lunch Menu

Pollo Al Julius Caesar Wrap Homemade yoghurt bread with roast chicken, pancetta, parmesan cheese, romaine lettuce & our aioli 15

Calamari Sale E Pepe Tender squid encrusted with lemon, salt & pepper, served with a salad of zucchini, chilli, red onion, rocket and our smoked eggplant aioli 16 gf

Panini Con Carne di Maiale Pulled pork sliders with provolone, apple & fennel coleslaw topped with our aioli on a Brioche bun 16

Arancini Di Riso 3 house made mushroom risotto balls filled with bolognese & fior di latte served with a fennel and rocket salad with our chilli aioli 15

Insalata Di Pollo Spring vegetable salad with grilled chicken, fennel, artichoke & grilled broccolini 18 gf

Insalata Di Barbabietola Beetroot salad with apple, walnuts & goat's cheese 16 gf v

Pesce e Polenta Patatine Flake in a light crispy batter served with polenta chips & Italian coleslaw 20

PIZZE: All Pizzas are made in the classic Napolitano style in our wood fired oven.

Pane Con Aglio E Formaggio Garlic flat bread 9 v With cheese 12 v

Margherita -Tomato, mozzarella & fresh basil 16 v

Hell Boy - Hot salami, tomato, fresh chilli, fior di latte & pickled onion 18

PIZZA DI PATATINE Prosciutto, potato, pear & gorgonzola 20

Pizza di Maiale- Pulled pork, tomato, cauliflower, chilli, smoked mozzarella & Anne's onion jam 20

Lana del ray -Prosciutto, tomato, mushrooms, fior di latte & truffle salsa 18

Suprema- Pumpkin, prosciutto, fior di latte, tomato, pine nuts & fresh basil 18

LOST AUSSIE Tomato, fior di latte, midland bacon & egg 20

PIZZA BIANCA – prosciutto with rocket, goat's cheese and vincotto 20

PASTA E RISO

GNOCCHI con PERA NOCE GORGONZOLA House made potato dumplings with blue cheese, walnuts & pear 19.50

LINGUINI CACCIATORE Fresh linguini pasta with roast chicken, salami, mushrooms and diced tomatoes 18

Nonna's Ragu Pasta Rigatoni pasta with a slow cooked beef, pork & tomato ragu sauce 18

Spaghetti Alla Carbonara Spaghetti with mushrooms, pancetta, cream, egg & parmesan 18

RISOTTO DI GAMBERO Italian Arborio rice made with seared prawns, garden peas and fresh basil 18.5 gf

RAVIOLI Fresh pasta filled with spinach & ricotta, sautéed with mushroom, goats cheese, watercress & prosciutto 22

— Panuzzi bread for pasta 3.5

— GF Gluten friendly pizza & pasta available

— V Vegetarian pizza & pasta options available

CONTORNI / EXTRAS

Polenta Stack Polenta chips flavoured with sage & rosemary served with our aioli 8 gf/v
With shaved parmesan and truffle oil 3

Patatine Fritte Golden potato fries 8 v/gf
With house made aioli 2
With shaved parmesan and truffle oil 3 v/gf

INSALATA DI FAGIOLINI Salad of green beans with basil, lemon & garlic 8 gf

Insalata Verde Mixed salad, shaved parmesan with a vincotto dressing 8 v/gf

Autumn Take Away Dinner Menu

SHARED

FRITTO DI PARANZA Crispy school prawn and white bait tossed in chilli salt with rocket & aioli 12.50

POLPETTE Spicy meatballs, rich tomato sugo, fresh mozzarella and basil 15

POLENTA STACK Polenta chips flavoured with sage & rosemary served with our aioli 8 GF /V

ARANCINI DI RISO 2 House made mushroom risotto balls filled with bolognese & fior di latte, served with our chilli aioli 8
— Extra arancini +4

CALAMARI SALE E PEPE Tender squid encrusted with lemon, salt & pepper, served with a rocket salad & our zesty aioli dipping sauce 16 GF

PIZZE *All Pizzas are made in the classic Napolitano style in our wood fired oven*

MARGHERITA Tomato, mozzarella & fresh basil 19 V

LANA DEL RAY Prosciutto, mushrooms, tomato, fior di latte & truffle salsa 20

HELL BOY Hot salami, tomato, fresh chilli, fior di latte & pickled onion 20

PIZZA DI PATATINE Prosciutto, potato, pea & gorgonzola 20

PIZZA DI MAIALE Pulled pork, Tomato, cauliflower, chilli, smoked mozzarella & Anne's onion jam 22

SUPREMA Prosciutto, pumpkin, fior di latte, tomato, pine nuts & fresh basil 21

LOST AUSSIE Tomato, fior di latte, midland bacon & egg 20

PIZZA BIANCA with Prosciutto with rocket, goats cheese and vincotto 20

PASTA E RISO

NONNA'S RAGU PASTA Rigatoni pasta with a slow cooked beef, pork & tomato ragu sauce 23

SPAGHETTI ALLA CARBONARA Spaghetti with mushrooms, pancetta, cream, egg & parmesan 23

GNOCCHI CON PERA NOCE E GORGONZOLA House made potato dumplings with blue cheese, walnuts & pear 24

LINGUINI CACCIATORE Fresh linguini pasta with roast chicken, salami, mushrooms and diced tomatoes 24

RISOTTO DI GAMBERO Italian Arborio rice made with seared prawns, garden peas and fresh basil 24

RAVIOLI Fresh pasta filled with spinach & ricotta, sautéed with mushroom, goats cheese, watercress & prosciutto 25

- Panuzzi bread for pasta 3.5
- GF Gluten friendly pizza & pasta available
- V Vegetarian pizza & pasta options available

CONTORNI / EXTRAS

PATATINE FRITTE

Golden potato fries 8 v/gf

- With house made aioli 2
- With truffle & parmesan 3 gf/v

POLENTA STACK Polenta chips flavoured with sage & rosemary served with our spicy aioli 8 gf/v

- With truffle & parmesan 3 gf/v

INSALATA DI FAGIOLINI Salad of green beans with basil, lemon & garlic 8 gf

INSALATA VERDE Mixed salad, shaved parmesan with a vincotto dressing 8 gf/v

INSALATA TREVIGIANA Italian salad with radicchio & fennel topped with gorgonzola cheese & walnuts 10 gf/v

DOLCI - DESSERT MENU

Tiramisu - Italian sponge cake with coffee and chocolate 12

Peach Pannacotta cooked cream dessert served with poached raspberries and pistachio toffee 12 gf

Ciambelle - Italian doughnuts with salted caramel & popcorn 12 with a scoop of vanilla ice-cream +3

Campari and Orange Semi-freddo with poached tiny figs 12 gf

Gelato selection pistachio, chocolate & lemon 9

EXTRAS: salted caramel sauce 2.5, Cream