

Antipasti

Amano wood-fired bread	16
Confit garlic crust, EVOO, sea salt, oregano	19
Burrata, cherry tomato, caper	24
Whipped ricotta, peperonata, basil	18
Warm table olives, marinated, lemon, herbs, garlic, chilli	15
Sicilian white anchovies, extra virgin olive oil, lemon (I)	15
Prosciutto di Parma, 18 mo.	20
Salami: hot or mild	17

Primi

Arancini (3), Carnaroli rice, saffron, Gorgonzola DOP	15
Calamari fritti, lightly fried, salt, pepper, preserved lemon aioli (I)	28
WA Octopus hand, garlic cream, zucchini, caperberries, parsley (A)	40
Hand cut beef tartare, MB2+, egg yolk, sundried tomato, truffle pecorino, pane carasau	36

Our menu may contain allergens and is prepared in a kitchen handling nuts, shellfish, gluten and eggs. While every effort is made to accommodate dietary requirements, we cannot guarantee dishes will be allergen free. Menu is subject to change. 1.5% surcharge applies to card payments (valid until 30 September). 15% surcharge applies on public holidays. No BYO – fully licensed. Takeaway packaging 50c each. Cakeage \$2.50 per person for external cakes/dessert.

Pasta & Risotto

ALL PASTA IS FRESH, HOUSE-MADE WITH TIPO '00' FLOUR & PASTEURISED EGG. COOKED AL DENTE. GLUTEN-FREE PASTA +2.5

Gnocchi, burnt butter, pancetta, sage, parmesan	35
Gnocchi 'alla Vodka', vodka infused tomato sugo, stracciatella, basil	35
Mafaldine, Wagyu beef ragù, ricotta salata	39
Spaghetti 'alla Carbonara', guanciale, black pepper, Pecorino Romano, egg foam, cured egg yolk	36
Tagliatelle, SA Tiger prawn, confit garlic, chilli, 'Pesto alla Trapanese', garlic crumb (A)	37
Tagliatelle, blue swimmer crab meat, zucchini cream, confit garlic, chilli, bottarga (M)	40
Spaghetti 'all'Aragosta', WA lobster tail meat, chilli, confit garlic, Prosecco, cherry tomato, parsley (A)	41
Spaghetti 'ai Frutti di Mare', NZ Cloudy Bay clams, prawns, calamari, cherry tomato, basil, chilli (M) – served your choice: Bianco or Rosso sauce	44
Risotto, soffrito, NZ Cloudy Bay clams, calamari, mascarpone, salsa verde (I)	39

Secondi

Silver Dory, fennel, citrus buerre blanc (A)	51
Chicken breast supreme, parsnip, asparagus, pangrattato, basil jus	49

Chef recommends medium-rare. Please allow 30-45 minutes. Served with wholegrain mustard, merlot jus & petite cos.

1kg 'Pinnacle' Delmonico Rib-Eye, grass-fed, MB2+	205
400g 'Pinnacle' Sirloin, grass-fed, MB2+	82
250g 'Little Joe' Striploin, grass-fed, MB4+	58

Contorni

Dutch carrots, orange jus, pepitas	16
Broccolini, preserved lemon, macadamia	16
Potato fries, confit garlic aioli	14
Mixed salad leaves, aged balsamic vinaigrette	14
Rocket, radicchio, apple, pecorino, Prosciutto, apple cider dressing	18

Wood-Fired Neapolitan Style Pizza

LEAVENED FOR MINIMUM 48HRS, HAND STRETCHED & COOKED IN OUR STEFANO FERRARA WOOD-FIRED BRICK OVEN, HANDMADE IN NAPLES. ONE SIZE (13"/33CM) CUT INTO 8 SLICES. STRICTLY NO HALF-HALF.

GARLIC & CHEESE confit garlic, fior di latte	24
MARGHERITA San Marzano tomato, fior di latte, basil	25
BUFALINA San Marzano tomato, buffalo mozzarella, basil	28
ORTOLANA San Marzano tomato, fior di latte, eggplant, zucchini, capsicum, olive, oregano	28
TARTUFO black truffle crema, fior di latte, mushroom, Parmesan, black pepper	29
PATATE E SALSICCIA potato, rosemary, pork sausage, Parmesan	30
CAPRICCIOSA San Marzano tomato, fior di latte, ham, mushroom, artichoke, olive, basil	29
SUPREMO San Marzano tomato, fior di latte, mild salami, ham, mushroom, olive, capsicum, basil	31
PEPPERONI San Marzano tomato, fior di latte, mild salami	28
DIAVOLA San Marzano tomato, fior di latte, hot salami, roasted capsicum, olive, basil	30
VESUVIO San Marzano tomato, hot salami, spicy 'nduja, whipped ricotta, fior di latte, honey	31
MANZO Wagyu beef ragù, fior di latte, confit garlic, ricotta, rosemary	33
QUATTRO SALUMI San Marzano tomato, fior di latte, pork sausage, mild salami, Prosciutto di Parma, ham, basil	33
PROSCIUTTO San Marzano tomato, fior di latte, rocket, Prosciutto di Parma, Parmesan, truffle oil	33
NAPOLETANA San Marzano tomato, fior di latte, Cetara anchovy, basil, oregano, caper, olive (l)	29
MARE San Marzano tomato, fior di latte, tiger prawn, calamari, basil, preserved lemon, chilli (l)	33

Bambini

CHILDREN 12 YEARS & UNDER

Casarecce butter and Parmesan	16
Casarecce napoletana	16
Casarecce bolognese	18
Calamari and chips	18
Margherita pizza	16
Garlic and cheese pizza	16
Ham and cheese pizza	18
Pepperoni pizza	18

Dolci

REFER TO BEVERAGE MENU FOR TEA, COFFEE & DIGESTIFS

Cannoli, caramelised white chocolate ganache filling, hazelnut, mint	8.5
Tiramisu, espresso, Savoiardi, Marsala liqueur, mascarpone, cocoa	18
Pavlova, chantilly cream, lemon curd, raspberry compote, seasonal fruit	18
Olive oil cake, creme fraiche, citrus emulsion, yoghurt crumb	18
Nutella pizza (add strawberries and vanilla ice cream +6)	18
Affogato, espresso, vanilla gelato (add Frangelico liqueur +9.5)	12

Gelato by 'Art of Gelato Michelangelo Gelateria'	
Vanilla Bean, Hazelnut, Pistachio, Chocolate, Biscottino	Single 6.5
Sorbet: Lemon, Raspberry	Double 10.5
	Triple 14.5