

ZUPPE

Vellutata di Pomodoro (V) 10
San Marzano Tomato Soup with Fresh Basil

Cacciucco alla Livornese 28
Tuscan Style Seafood Stew served with Crusty Bread

INSALATE

Insalata di Pomodori (V) 14
Heirloom Tomatoes, Onions, Herbs
Drizzled with Extra Virgin Olive Oil

Insalata di Fichi (V) 18
Fresh Figs, Rucola, Cheese & Nuts Drizzled with Balsamic Reduction

Insalata di Finocchi (V) 15
Fresh Fennel, Celery, Toasted Pine Nuts Drizzled Lemon & Extra Virgin Olive Oil

AFFETTATI

Affettati Misti 28
Assortment of Italian Cured Meats and Cheese served with condiments

Piatto Affettati 14
Plate of Salami / Capocollo / Pancetta
(choose one, no mixing)

ANTIPASTI

Olive Piccanti (V) 8
Marinated Spicy Olives

Melanzane alla Parmigiana (V) 16
Traditional style Eggplant baked with Tomato Sauce, Mozzarella & Parmesan Cheese

Bruschette Caprese (V) 14
Crusty Bread topped with Bufallo Mozzarella, Tomato & Basil

Gamberi e Cappelante alle Erbe 18
Pan seared Prawns and Scallops tossed with Olives, Capsicum & Sun-dried Tomatoes

Carpaccio di Bresaola e Rucola 18
Thin slices of Cured Beef served with Rucola and Shaved Parmesan

Burrata Rucola e Pomodorini Confit (V) 36
Fresh Burrata served with Rucola and Cherry Tomato Confit

Antipasto all'Italiana con Burrata 58
Fresh Burrata and Italian Cold Cuts served with condiments

(V) = Vegetarian

Prices stated are subject to GST and additional 10% service charge

PASTA

Spaghetti alla Carbonara	18
Spaghetti with Pancetta, Eggs and Parmigiano Reggiano	
Linguine ai Frutti di Mare	26
Linguine with Fresh Seafood tossed in White Wine and Tomato Sauce	
Pappardelle al Nero	28
Home-made Squid Ink Pappardelle tossed in Saffron and Crab Meat Sauce	
Fettuccine alla Piemontese	30
Home-made Fettuccine with Bresaola (cured-beef) tossed in Truffle Cream Sauce	
Ravioli Agnello	28
Home-made Lamb Ravioli tossed in Butter and Sage	
Gnocchi al Pesto Genovese (V)	22
Homemade soft Potato Gnocchi tossed in Fresh Home-made Pesto	
Ravioli Carciofi (V)	26
Home-made Artichoke Ravioli tossed in Butter and Sage	
Rigatoni e Cannellini (V)	22
Rigatoni tossed with Cannellini Beans, Leeks, and Cherry Tomatoes	
Pappardelle Saraceno (V)	26
Home-made Buckwheat Pappardelle with Porcini Mushroom tossed in EVOO & Garlic	

RISOTTI

Risotto ai Funghi Porcini (V)	28
Risotto Carnaroli with Porcini Mushroom and Truffle Oil	
Risotto Gamberi e Porri	28
Risotto Carnaroli with Prawns and Leeks	
Risotto con Salsiccia al Vino Rosso	28
Risotto Carnaroli with Italian Sausage and Red Wine	
Risotto Fichi e Gorgonzola (V)	28
Risotto Carnaroli with Fresh Figs and Gorgonzola Cheese	

(Cooking time 20-25 mins for Risotto)

SECONDI

Salsiccia alla Calabrese	28
Home-made Pork Sausages served with Salad and Grilled Vegetables	
Salsiccia e Cannellini	26
Home-made Pork Sausage served on a bed of Cannellini Beans Salsa	
Branzino alla Livornese	32
Seabass Fillet braised with Olives, Capers, Herbs and Pinenuts	

Pasta and Risotto are served "al dente" (firm to the bite)

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PIZZA

Margherita di Bufala D.O.P (V)	20
Buffalo Mozzarella, Tomato Sauce, Basil	
Mediterranea (V)	22
Fresh Mozzarella, Tomato Sauce, Cherry Confit, Taggiasca Olives, Caper Berries, Oregano	
Vegetariana (V)	22
Fresh Mozzarella, Tomato Sauce, Grilled Eggplant, Peppers, Zucchini	
4 Formaggi (V)	22
Fresh Mozzarella, Gorgonzola Cheese, Grana Padano Cheese , Provola Cheese	
Capricciosa	26
Fresh Mozzarella, Tomato Sauce, Mushrooms, Prosciutto Cotto, Artichokes, Taggiasca Olives	
Diavola	24
Fresh Mozzarella, Tomato Sauce, Salami, Chilli Oil	
Peperoncini e Salsiccia	24
Fresh Mozzarella, Tomato Sauce, Fennel Sausage, Mixed Chilli	
Prosciutto Crudo e Rucola	26
Fresh Mozzarella, Tomato Sauce, Parma Ham, Rucola	
Frutti di Mare	28
Fresh Mozzarella, Tomato Sauce, Mussels, Scallops, Prawns, Squid	
Marinara	18
Tomato Sauce, Anchovies, Garlic, Caper Berries	
Pancetta Funghi Caprino e Scalogno	28
Fresh Mozzarella, Goat Cheese, Tomato Sauce Pancetta, Portebello Mushroom, Scallions	

GOURMET PIZZA

Nduja e Caciocavallo	28
Fresh Mozzarella, Tomato Sauce, Capsicum, Nduja (Spicy Pork Spread), Caciocavallo Cheese	
Speck e Scamorza	28
Fresh Mozzarella, Tomato Sauce, Rucola, Speck, Shaved Scamorza Cheese	
Salsiccia e Finocchi	28
Fresh Mozzarella, Tomato Sauce, Sausage, Fresh Fennel	
Bresaola e Rucola	30
Fresh Mozzarella, Tomato Sauce, Rucola Bresaola (cured-beef), Shaved Parmesan	
Gorgonzola Fichi e Prosciutto di Parma	30
Fresh Mozzarella, Parma Ham, Fresh Figs, Gorgonzola Cheese, Walnuts	
Funghi Scamorza e Tartufo (V)	28
Fresh Mozzarella, Porcini Mushroom, Scamorza Cheese, Truffle Oil	
Burrata e Pomodorini (V)	32
Fresh Burrata, Tomato Sauce, Cherry Tomato	
Zucca e Broccolini (V)	28
Fresh Mozzarella, Pumpkin Cream, Broccolini, Sun dried Tomato	

CALZONE

Vegetariana (V)	22
Fresh Mozzarella, Ricotta, Mushroom, Scallions, Artichokes	
Napoletano	26
Fresh Mozzarella, Ricotta, Salami, Taggiasca Olives	

DOLCE

Artisanal Gelato (per Scoop) Pistachio / Chocolate / Rum n Raisin	6
Tiramisu Tiramisu prepared with a touch of Liquorice	12
Panna Cotta allo Zafferano Saffron Panna Cotta served with Sambuca Red Berries	12
Torta al Cioccolato Chocolate Cake with a dash of Cointreau served with Rum n Raisin Gelato	12
Tartufo Classico Chocolate Semifreddo	8
Cannoli al Cioccolato Cannoli shells filled with Chocolate Cream	8

WATER

Still / Sparkling Water	No Charge
Bottled Still / Sparkling Water	6

COFFEE / TEA

Espresso / Macchiato / Americano	5
Flat White / Latte / Cappuccino	6
Ice Latte	8
Selection of Tea English Breakfast / Earl Grey / Camomile / Peppermint / Green Tea	5

SOFT DRINKS

Coke / Coke Zero / Sprite / Ginger Ale	4
Juice Orange / Apple	6
Italian Soda Aranciata / Aranciata Rosso / Chinotto / Limonata	5

TAP BEERS

	Glass	Pint
Seasonal Tap	Ask	

CIDERS

Albens Apple Cider, 4.9% abv, 330ml	12
Alska Pear Cider, 5% abv, 500ml	16

BOTTLED BEERS

Menabrea Birra Bionda Premium Lager, 4.8% abv, 330ml	10
Birra Perugia - Red Ale, Italy Red Ale, 6.0% abv, 330ml	14
Schneider Weisse - Tap 1, Germany Golden Wheat Beer, 5.2% abv, 500mls	16
Schneider Weisse - Tap 2, Germany Light Wheat Beer, 5.3% abv, 500mls	16
Schneider Weisse - Tap 6, Germany Dark Wheat Doppelbock, 8.2% abv, 500mls	18
Schneider Weisse - Tap 7, Germany Amber Wheat Beer, 5.4% abv, 500mls	16
Schneider Weisse - Eisbock Dark Wheat Beer, 12.0% abv, 330mls	20
Grevensteiner, Germany Cloudy Lager, 5.2% abv, 500ml	16
St. Austell - Proper Black, UK Black IPA, 6% abv, 500ml	16
St. Austell - Proper Job, UK India Pale Ale, 5.5% abv, 500ml	16
Hitachino Nest, Japan Wheat Ale, 5.5% abv, 330ml	14
Hitachino Nest, Japan Espresso Stout, 7% abv, 330ml	16
Hitachino Nest, Japan Red Rice Ale, 7% abv, 330ml	14

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SPARKLING WINE

Glass Bottle

**Fratelli Bortolin Prosecco di
Valdobbiadene DOCG , Italy** 14 60

WHITE WINE

Glass Bottle

**2015 Wild Rock Sauvignon Blanc,
New Zealand** 12 60

**2014 Graziano Pra' Soave Otto
DOC Veneto, Italy** 14 70

**2015 La Tunella Pinot Grigio DOC
Friuli Colli Orientali, Italy** 14 70

**2015 Peirpaolo Pecorari Chardonnay
Friuli, Italy** 68

**2014 Val delle Rose Vermentino di
Toscana, Italy** 65

**2014 Polvanera Falanghina Organic
Puglia, Italy** 80

DESSERT WINE

Bottle

**2009 Ruffino Vin Santo del Chianti
Italy** 60

RED WINE

Glass Bottle

**2014 Cecchi Chianti Riserva DOCG
Tuscany, Italy** 12 60

**2015 Doppio Passo Primitivo
Puglia, Italy** 13 65

**2013 Bosco Nestore Montepulciano
D'Abruzzo DOC, Abruzzo, Italy** 14 70

**2015 Carlo Pellegrino Tareni Del Duca
Nero D'Avola, Italy** 60

**2013 Carlo Pellegrino Tripudium IGT
Sicilia, Italy** 90

**2014 Villa Cerna Chianti Classico DOCG
Tuscany, Italy** 78

**2013 A Vita Vigna de Franco Ciro Rosso
DOC, Calabria, Italy** 90

**2014 Montesor Amarone della
Valpolicella DOCG** 115

**2012 Tenuta di Sesta Brunello di
Montelcino DOCG, Tuscany, Italy** 135

**2012 Giacomo Fenocchio Barolo Bussia
DOCG, Piedmont, Italy** 155

BRANDY

St. Remy Authentic V.S.O.P 12

WHISKEY

Samaroli 'S Peaty 19 years Scotch 16

Glenmorangie Original Scotch 14

Bourbon - Jack Daniel 12

VODKA

Absolut Blue 12

Belvedere 14

TEQUILA

Jose Cuervo Especial 12

RUM

Samaroli Caribbean 2005 14

Bacardi Carta Blanca 12

GIN

Bombay Sapphire 12

Hendricks 16

LIQUEURS

Bailey's Irish Cream 10

Cointreau 10

Frangelico 10

Grand Marnier 10

Kahlua 10

Campari 10

Martini Bianco / Rosso 10

Amaretto Disaronno 10

Aperol 10

Limoncello 10

Sambuca 10

Grappa 10

Amaro 10

COCKTAIL

Pazzi Maria 16
Vodka, Martini, Tomato juice, Olives, Basil

Virgin Maria 8
Tomato juice, Olives, Basil

Aperol Spritz 14
Aperol, Prosecco, sparkling water

Negroni 14
Campari, Gin, Vermouth