

APERITIVO

The Italian Cocktail Hour Ritual

Let's taco about your fillings

Taco Veg 140 / Pork 170

You've stolen a pizza my heart

Vegetarian pizza puff pastry 170

O-fish-ally yours

Tuna tartar ringo 220

You make me melt

Small selection of salumi & cheese 210

Cute buns

Mini burgers Veg 150 / Chicken 170

All you knead is love

Mix pastry selection Veg 150 / Pork 170

I cannoli be happy with you

Cannoli puff pastry with cream tuna 170

I'd like a slice of you

Mini club sandwich Veg 170 / Pork 200

Let's get mashed

Potato croquet snack 170

I won't go bacon your heart

Crispy bacon with mash potato 170

Time fries when I am with you

Fries with truffle paste 190

Pizza... the reason we survived 2020!

Classic Margherita 300

Sun dried tomatoes, basil and the best mozzarella and parmesan

Vegetariana 310

Tomato, mozzarella, tofu and mix vegetables

Don't Dessert me!

Oops... I broke the tart! 350

An upside down smashed custard tart dish with seasonal fruits that celebrates the idea of "breaking borders and rebuilding in a perfect way the imperfections of our lives"

Gonna Tira bly Misù 370

Tiramisu which literally means "pick me up" or "cheer me up" is a classic coffee flavoured Italian dessert made of ladyfingers (savoiardi) dipped in coffee, layered with a whisked mixture of eggs, sugar and mascarpone cheese and flavoured with cocoa and rum. Hope you return soon for it, coz we are Gonna Tira bly Misu!

D' Éclair - ation of Love 340

Find what you seek and d'éclair your love with our sacred levitating chocolate éclair puffs served with chantilly cream

Holy Cannoli! 310

We cannoli imagine your delight as you taste our original Sicilian cannoli's served as crispy waffles filled with homemade ricotta cheese, then drizzled with chocolate and topped with candied fruit. ...Well, we did warn you!

Affogato 260

What did the man say when his wife asked if he remembered to get coffee with ice cream inside it? "Sorry! Affogato!" We most certainly did not and words can not espresso this delightful treat of a scoop of vanilla ice cream with a shot of espresso in it. Don't fogato to treat yourself!

Lava's All You Need 400

If you lava choco-a-lot, dig into this molten goodness that is bound to change your life! It will surely remind you that in life, Lava's all you need

We don't have any Vegetarian jokes yet, but if you do lettuce know!

Date night conversation Starters!

Parmigiana Alla Siciliana 320

A classic Italian dish from Sicily of layered baked eggplant with homemade Da Noi mozzarella cheese and homegrown Italian basil

Bruschetta Caprese 340

A simple elegant homestyle dish of fresh tomato cubes infused with garlic, home grown Italian basil and oregano topped on our special in house baked bread

Mozzarella Caprese 450

A simple Italian dish of sliced tomato, homemade mozzarella cheese, sprinkled with a bit of salt and home grown Italian basil, dressed with extra virgin olive oil

Boat Zucchini 370

Our Chef's stellar must have dish made with baked zucchini, stuffed tomato filling, buttered potato cubes, tofu bites and truffle sauce

Good character, like a good Soup, is usually homemade!

Zuppa di Zucca 340

A classic Italian pumpkin soup served with bread croutons and garnished with toasted dry fruits

Zuppa di Tartufo 470

A simple yet valuable recipe that enriches tables with its taste of truffle cream, served with porcini mushroom

Zuppa di Pomodoro 340

A wholesome hearty cream of tomato soup served with our homemade ricotta cheese

Any Salad can be a Caesar Salad, if you stab it enough!

Caesar Salad 340

Crunchy shreds of romaine lettuce with shaved cheese and deep crusted bread croutons

Greek Salad 330

Iceberg and frisée salad with feta cheese, crunchy cucumber, cherry tomato mix, black olives and capsicums, dressed with extra virgin olive oil

Da Noi Salad 300

Get your fix of Italian flare with this pleasantly pungent salad mix of orange slices, feta cheese, red radish, pine nuts, strawberry, dressed with modena balsamic vinegar and some extra virgin olive oil

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Most pleasures are best as a seasoning, not the Main Course!

Spigola al Forno 590

A baked Sea bass served with crispy sun dried tomato and olives

Snow Fish alla Mediterranea 840

Snow fish served in a flavour packed fresh tomato sauce with capers in classic Mediterranean style

Salmone in a Frying Pan 700

A glorious pan fried salmon served with the cream of green peas and molten lava egg

Tuna al Sesamo 640

Seared tuna with black sesame on a creamy bed of nutty pesto sauce and tomato

Salsiccia alla Griglia 440

Italian sausage served with creamy mash potatoes and an assortment of mix vegetables

Lamb Chop 1150

Succulent and gently flavoured lamb chops, served with mix vegetables

Lamb Shanks 920

Tender, succulent lamb shanks served with vegetables in white wine and broth

Ossobuco 890

A speciality of Lombard cuisine of cross cut veal shanks, braised with vegetables in white wine and broth, served with saffron risotto cream

Tenderloin 1040

Slow roasted beef tenderloin served with a rustic earthy mushroom sauce or a spicy pepper sauce

Rossini wrote the Aria 'D Tanti Palpiti' while waiting for some Risotto in a Venice restaurant. We are faster!

Truffle 600

A Venetian classic that comes to you in the form of truffle risotto served with portobello mushroom and a fresh slice of truffle

Life is about exploring Pasta – bilities

Paccheri alla Norma 470

A pasta dish inspired by Sicilian cuisine of fried eggplants, glazed tomato sauce, home grown Italian basil and salted ricotta cheese

Rigatoni alla Arrabbiata 300

A traditional spicy tomato sauce pasta dish from the region of Lazio, made from simple ingredients with great depth of flavors

Spaghetti al Pomodoro e Stracciatella 400

An addicting spaghetti dish made in tomato sauce with threads of mozzarella (stracciatella cheese soaked in salty heavy cream)

Alio Olio e Peperoncino 320

A rustic and popular Italian hangover dish made of simple spaghetti tossed with toasted dried red chillies, garlic cloves and extra virgin olive oil.

Ravioli al Pomodoro 470

A one skillet meal of ravioli stuffed with spinach and homemade ricotta cheese, then served in a bed of smooth tomato sauce

Ravioli Truffle 670

Indulge in little parcels of umami joy with our ravioli served with fresh cream and truffle paste

Maccheroni Tomato 440

A comforting maccheroni dish with cherry tomato from Vesuvio vulcano and home grown basil

Penne Pesto 430

Penne coated with freshly-crushed basil, extra virgin olive oil, pine nuts, sea salt, and garlic

Spaghetti al Pomodoro e Stracciatella 400

An addicting spaghetti dish made in tomato sauce with homemade stracciatella (threads of mozzarella soaked in salty heavy cream, typically used for the filling of burrata)

Ravioli al Pomodoro 470

A one skillet meal of ravioli stuffed with spinach and homemade ricotta cheese, then served in a bed of smooth tomato sauce

Spaghetti al Cartoccio ai Frutti di Mare 640

A glorious seafood mix spaghetti served with baking paper smoke

Ravioli Truffle 670

Indulge in little parcels of umami joy with our ravioli served with fresh cream and black truffle slices

Tagliatelle alla Bolognese 430

Classic meat sauce served with ribbons of fresh tagliatelle

Penne al Pesto 430

Penne coated with freshly-crushed basil, extra virgin olive oil, pine nuts, sea salt, and garlic

Pizza... the reason we survived 2020!

Classic Margherita 300

Sun dried tomatoes, basil and the best mozzarella and parmesan

Pizza alla Diavola 370

Pomodoro, mozzarella, nduja (spicy spreadable sausage), capsicums, black olive and homemade Italian sausage

Vegetariana 310

Tomato, mozzarella, tofu and mix vegetables

Salsiccia e Cipolla 370

Tomato, mozzarella, homemade Italian sausage and onions

Al Salmone 440

Tomato sauce, mozzarella, straccchino cheese, caviar, Italian parsley and home grown basil

San Daniele 440

Tomato, mozzarella, san daniele ham, with parmesan cheese and Swiss chard leaves

Rossini wrote the Aria 'D Tanti Palpiti' while waiting for some Risotto in a Venice restaurant. We are faster!

Nero di Seppia 640

The stunning Venetian classic squid ink risotto served with seafood and golden leaves

Rosso di Mare 640

The classic risotto served with seafood and tomato

Truffle 600

Another classic comes to you in the form of risotto truffle served with portobello mushroom and a fresh slice of truffle

Nduja 520

A uniquely spicy risotto made from Italian - nduja sausages and trumpet mushrooms

Marinara 550

Light and fresh tasting marinara risotto in pomodoro sauce with garlic and anchovies

Life is about exploring Pasta - bilities

Spaghetti alla Carbonara 370

The popular Italian pasta dish from Rome made with pork cheek, pecorino romano cheese, eggs and grated black pepper

Aglio Olio e Peperoncino 320

A rustic and popular Italian hangover dish made of simple spaghetti tossed with toasted dried red chillies, garlic cloves and extra virgin olive oil

Rigatoni alla Arrabbiata 300

A traditional spicy tomato sauce pasta dish from the region of Lazio, made from simple ingredients with great depth of flavors

Spaghetti alla Amatriciana 400

A traditional Italian pasta from Amatrice based on guanciale (Italian pork cheek), romano pecorino cheese in a rich tomato sauce

Paccheri alla Norma 470

A pasta dish inspired by Sicilian cuisine of fried eggplants, glazed tomato sauce, home grown Italian basil and salted ricotta cheese

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Zuppa di Zucca 340

A classic Italian pumpkin soup served with homemade bread croutons and garnished with toasted dry fruits

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Zuppa di Pomodoro 340

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Any Salad can be a Caesar Salad, if you stab it enough!

Caesar Salad 340

Crunchy shreds of romaine lettuce served with crispy bacon, anchovies and deep crusted bread croutons and crispy slices of parmigiano cheese

Greek Salad 330

Iceberg and frisée salad with feta cheese, crunchy cucumber, cherry tomato mix, black olives and capsicums, dressed with extra virgin olive oil

Da Noi Salad 440

Get your fix of Italian flare with this pleasantly pungent salad mix of orange slices, feta cheese, red radish, cooked egg, pine nuts, strawberry and wholesome san daniele ham, dressed with modena balsamic vinegar and some extra virgin olive oil

Date night conversation Starters!

Beef Carpaccio 440

Traditional Italian appetizer consists of thinly sliced Kobe beef laced with slices of parmigiano, rocket salad and tomato confit drizzled with extra virgin olive oil and lemon juice

Parmigiana Alla Siciliana 320

A classic Italian dish from Sicily of layered baked eggplant with homemade Da Noi mozzarella cheese and homegrown Italian basil

Bruschetta Caprese 340 / San Daniele Ham 400

A simple elegant homestyle dish of Fresh tomato cubes infused with garlic, home grown Italian basil and oregano topped on our special in house baked bread

Fritto Misto 640

An Italian inspired fried seafood platter (prawns, calamari, squid, mussels) combined with crunchy crispy fried mixed vegetables (zucchini, carrots, onion rings)

Tagliere di Salumi e Formaggi 630

An Antipasti delight home rooted in Italian traditions served on a charcuterie board comprising of mortadella pistachio truffle salami, nduja salami (spicy spreadable sausage), san daniele ham, butcher ham, artichoke, olives, pecorino romano, gorgonzola and galbanino cheese humbly accompanied with honey, jam and a reduction of modena balsamic vinegar

Mozzarella Caprese 450

A simple Italian dish of sliced tomato, homemade mozzarella cheese, sprinkled with a bit of salt and homegrown Italian basil, dressed with extra virgin olive oil

Boat Zucchini 370

Our Chef's stellar must have dish made with baked zucchini, stuffed tomato filling, buttered potato cubes, tofu bites and truffle sauce



Today's Menu:

- 1 Gallon of Sarcasm
 - 2 Cups of Confidence
 - 3 Tbsp of Cheerful
 - 1 Spoon of Frisky
 - A Dash of Fabulous
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