

## SHARE

**BREAD** - Crunchy Italian Loaf,  
XVO (for 2) **\$5.0**

**OLIVES (V)** - Mixed Olives, Caper Berries,  
Mixed Herbs, Chilli, Garlic, XVO, Lemon **\$9.5**

**MOZZARELLA** - Crumbed Fried  
Mozzarella, Heirloom Tomatoes, Basil  
Pesto, Prosciutto Crumbs **\$14.5**

**ARANCINI OF THE DAY** - Please check our  
blackboard for daily specials **\$MP**

**EGGPLANT PARMIGIANA (V)** - Layered  
Eggplant, Tomato Sugo\*, Basil, Grana  
Padano\* **\$14.5**

**MEATBALLS** - Veal, Pork & Ricotta  
Meatballs, Tomato Sugo\*, Parmesan Polenta  
Chips, Grana Padano\* **\$18.5**

**CALAMARI** - Lightly Fried Baby Calamari,  
Rocket, Chilli, Shallots, Garlic, Parsley,  
Lemon Pepper Aioli **\$24.5**

**COLESLAW (GF)(V)(N)** - Savoy Cabbage,  
Red Cabbage, Orange, Fennel, Pistachio,  
Vincotto **\$12.5**

**ROCKET SALAD (V)(N)** - Rocket,  
Radicchio, Pear, Hazelnuts, Grana Padano\*,  
Balsamic **\$12.5**

**BROCCOLINI (V)** - Sautéed Broccolini,  
Garlic, Chilli, XVO, Pangrattato\* **\$9.5**

**FRIES (V)** - French Fries, Truffle Salt,  
Parsley, XVO, Grated Grana Padano\* **\$12.5**

## GLOSSARY

**BOTTARGA** - Delicacy of salted, cured  
fish roe

**GORGONZOLA DOLCE** - A Sweet Blue  
Veined soft Italian cows milk cheese

**GRANA PADANO** - A Milder Style Italian  
Parmesan Cheese

**GREMOLATA** - Condiment of chopped  
parsley, garlic, lemon zest and anchovy

**PANGRATTATO** - Crispy Cooked  
Bread Crumbs

**PECORINO** - Hard Sheeps Milk Cheese

**TOMATO SUGO** - Cooked Tomato Purée

## PASTA + RISOTTO

**PAPPARDELLE LA LOLA** - Fresh Pasta, Veal  
& Porcini Mushroom Ragù, Rosso Vermouth,  
Basil, Grated Grana Padano\* **\$28.5**

**SPAGHETTI** - Squid Ink Pasta, Shark  
Bay Crabmeat, Prawns, Tomato Sugo,  
XVO, Chilli, Garlic, Lemon, Parsley, Grated  
Bottarga\* **\$31.5**

**(GF) OPTION AVAILABLE FOR ALL THE  
ABOVE PASTAS - ADD \$2**

**GNOCCHI (N)** - Pan Fried Handmade  
Gnocchi, Braised Duck, Mixed  
Mushrooms, Goats Curd, Crushed  
Roasted Hazelnuts, Fresh Herbs **\$28.5**

**RAVIOLI(V)(N)** - Pumpkin & Ricotta filled  
Handmade Fresh Pasta, Cauliflower,  
Toasted Walnuts, Balsamic Currants,  
Burnt Butter, Sage, Rocket, Pecorino\* **\$26.5**

**RISOTTO** - Saffron Risotto, Braised Osso  
Buco Style Veal, Roasted Bone Marrow,  
Gremolata\*, Parmigiano Reggiano **\$29.5**

**PASTA OF THE DAY** - Please check our  
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## MAIN PLATES

**FISH OF THE DAY** - Please check our  
blackboard for daily specials **\$MP**

**MAIN OF THE DAY** - Please check our  
blackboard for daily specials **\$MP**

**GRILL OF THE DAY** - Please check our  
blackboard for daily specials **\$MP**

**SALAD OF THE DAY** - Please check our  
blackboard for daily specials **\$MP**

## DESSERTS

**TIRAMISU** - Savoiardi Biscuits, Liqueurs,  
Espresso, Mascarpone **\$11.5**

**TORTA CAPRESE (GF)** - Chocolate  
& Pecan Cake, Vanilla Bean Gelato,  
Chocolate Sauce **\$12.5**

**BUDINO** - Bread & Butter Apple Pudding,  
Rum, Raisin & Cinnamon Anglaise,  
Vanilla Bean Gelato **\$14.5**

**AFFOGATO** - Vanilla Bean Gelato,  
Espresso, Frangelico, Praline Crumble,  
Homemade Almond Biscuit **\$14.5**

**GELATO** - Vanilla Bean Gelato With  
Praline Crumble  
**2 SCOOPS \$8.5 / 3 SCOOPS \$11.5**

### CHEESE PLATES

**PECORINO ROMANO DOP\*** - Balsamic  
Onions, Crackers **\$14.5**

**GORGONZOLA DOLCE\*** - Homemade Fig  
Jam, Toasted Fruit Bread **\$14.5**

**BOTH** **\$28.0**

## KIDS

### SPAGHETTI WITH

- Tomato Sugo\*, Meatballs **\$14.5**

- Tomato Sugo\*, Parmesan **\$11.5**

**KIDS GELATO** - 1 Scoop Vanilla Bean  
Gelato, Chocolate Sauce **\$4.5**

**BYO EVERY  
TUESDAY  
& WEDNESDAY**

**(FREE CORKAGE)  
WINE & SPARKLING  
ONLY.**

**(GF) = GLUTEN FREE (V) = VEGETARIAN**

**(N) = CONTAINS NUTS (VOA) = VEGETARIAN OPTION AVAILABLE**

\*GLUTEN FREE DISCLAIMER - ALTHOUGH CONSIDERABLE EFFORTS HAVE BEEN  
UNDERTAKEN TO PROVIDE GLUTEN FREE OPTIONS FOR OUR CUSTOMERS, WE CANNOT  
GUARANTEE ANY OF OUR PRODUCTS ARE FULLY GLUTEN FREE.

## WINE & SPIRITS

### BEER

MORETTI	\$10.5
PERONI ROSSA	\$11.5
PERONI LEGGERA	\$9.0
LITTLE CREATURES PALE ALE	\$9.5
MENABREA	\$11.5
ICHNUSA SARDEGNA	\$11.5

### COCKTAILS

AMALFI GIN & TONIC	\$14.5
Gin, Limoncello, Tonic	
APEROL SPRITZ	\$13.5
Aperol, Prosecco, Soda	
BELLINI	\$11.5
Peach Nectar & Prosecco	
MOSCOW MULE	\$12.5
Vodka, Lime Juice, Ginger Ale	
NEGRONI	\$14.5
Campari, Cinzano Rosso, Gin	

### SPARKLING

PETE'S PURE PROSECCO 2017 (GRIFFITHS, NSW)	Glass / Bottle	\$8.5 / \$34.0
BANDINI PROSECCO NV (VENETO, ITALY)	Bottle	\$52.0
CONTRATTO MILLESIMATO BRUT 2011 (ITALY, PIEMONTE)	Bottle	\$110.0

### ROSÉ

CLARE WINE CO ROSÉ 2016 (CLARE VALLEY, SA)	Bottle	\$46.0
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### WHITE

PETE'S PURE PINOT GRIGIO 2016 (GRIFFITHS, NSW)	Glass / Bottle	\$8.5 / \$34.0
SMALL VALLEY SAUVIGNON BLANC 2016 (GUMERACHA, SA)	Glass / Bottle	\$11.5 / \$46.0
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CREDARO 5 TALES CHARDONNAY 2017 (MARGARET RIVER, WA)	Glass / Bottle	\$11.0 / \$44.50
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AQUILANI PINOT GRIGIO 2016 (FRIULI, ITALY)	Bottle	\$48.5
MONTE TONDO MITO SOAVE DOC 2017 (VENETO, ITALY)	Bottle	\$44.0
LA CANIETTE VERONICA PECORINO 2016 (MARCHE, ITALY) BIODYNAMIC WINE	Bottle	\$64.5
BELLIS PERENNIS BIANCO 2016 (PIEMONTE, ITALY)	Bottle	\$72.0
ST. MICHAEL-EPPEN 'MEROL' CHARDONNAY 2016 (ALTO ADIGE, ITALY)	Bottle	\$85.0

### RED

PETE'S PURE SHIRAZ 2016 (GRIFFITHS, NSW)	Glass / Bottle	\$8.5 / \$34.0
AQUILANI SANGIOVESE 2015 (TUSCANY, ITALY)	Glass / Bottle	\$12.5 / \$48.5
DELTA VINEYARD PINOT NOIR 2015 (MARLBOROUGH, NZ)	Glass / Bottle	\$13.5 / \$59.5
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LAMURA NERO D'AVOLA DI SICILIA 2015 (SICILY, ITALY) ORAGNIC WINE	Bottle	\$46.0
FATTORIA DI BAGNOLO CHIANTI 2015 (TOSCANA, ITALY)	Bottle	\$57.5
MONCHIERO DOLCETTO D'ALBA 2015 (PIEMONTE, ITALY)	Bottle	\$56.0
PRINCIPI DI SPADAFORA SYRAH 2016 (SICILY, ITALY) BIODYNAMIC WINE	Bottle	\$59.5
AKITU PINOT NOIR 2016 (CENRAL OTAGO, NZ)	Bottle	\$102.0
KAESLER THE BOGAN SHIRAZ 2016 (BAROSSA VALLEY, SA)	Bottle	\$105.0

## COLD DRINKS

WATER 750ML	\$7.5
STILL, SPARKLING MINERAL	
100% JUICES	\$4.5
ORANGE, APPLE, PINEAPPLE, TOMATO	
SOFT DRINKS	\$4.0
COCA COLA, DIET COKE, SPRITE, DRY GINGER ALE, SODA WATER, TONIC WATER	
LEMON LIME & BITTERS	\$5.0
SODA LIME & BITTERS	\$5.0
GINGER BEER	\$5.0
CHINOTTO	\$5.0

## COFFEE

ESPRESSO	\$3.7
RISTRETTO	\$3.7
ESPRESSO MACCHIATO	\$4.1
DOUBLE ESPRESSO	\$4.2
LONG BLACK	\$4.2
CAFFE LATTE	\$4.2
FLAT WHITE	\$4.2
CAPPUCCINO	\$4.2
MACCHIATO (PICOLLO)	\$4.1
MACCHIATO (LONG)	\$4.7
AFFOGATO	\$6.7
MOCHA	\$4.7
HOT CHOCOLATE	\$4.2

## TEA

### TEAS (LEAF TEAS)

POT FOR 1 (350ML)	\$4.7
English Breakfast, Earl Grey, Green, Chamomile, Lemongrass & Ginger, Peppermint, Chai	

## FOR YOUR INFORMATION

### TRADING HOURS

TUE TO SAT  
12PM - 2:30PM & 5:30 PM - LATE  
PUBLIC HOLIDAYS  
5:30PM - LATE  
PH: 9386 5550

### CARD FACILITIES

• WE ACCEPT EFTPOS, VISA,  
MASTERCARD & AMEX

### SURCHARGE

• 15% SURCHARGE IS APPLIED TO ALL  
MENU ITEMS ON PUBLIC HOLIDAYS