

SHARE

BREAD - Crunchy Italian Loaf, XVO \$5.0

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

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

CHORIZO - Chargrilled La Boqueria Chorizo, Lime \$14.5

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

ASPARAGUS (V) - Chargrilled Asparagus, San Daniele Prosciutto, Lemon, XVO \$12.5

BROCCOLINI (V) - Sautéed Broccolini, Confit Garlic, Crushed Black Olives, Lemon Zest, Chilli \$10.5

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

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

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

GLOSSARY

BOTTARGA - Delicacy of Salted, Cured Fish Roe

GRIBICHE - French Style Mayonnaise With Boiled Egg, Capers, Garlic, Mixed Herbs

GRANA PADANO - A Milder Style Italian Parmesan Cheese

PANGRATTATO - Crispy Cooked Bread Crumbs

PECORINO - Hard Sheeps Milk Cheese

TOMATO SUGO - Cooked Tomato Purée

SALMORIGLIO - Condiment of Lemon Juice, Olive Oil, Garlic, Chilli, Oregano, Parsley

PASTA + RISOTTO

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

LINGUINE - Prawns, Spicy Chorizo, Green Olives, Capers, Semi-Dried Tomato, XVO, Chilli, Garlic, Parsley, Pangrattato* \$28.5

CASARECCE (VG) (N) - Fresh Pasta, Forest Mushrooms, Roast Cauliflower, Confit Leek, XVO, Garlic, Pistachio Pesto, Fresh Herbs \$25.5

(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, Pecorino* \$26.5

RISOTTO - Pan Seared Shark Bay Scallops, Fennel, Peas, Pea Shoots, Lemon Ricotta \$31.5

(VOA without scallops)

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

MAIN PLATES

VEAL - Pistachio crumbed 200gm White Rocks veal chop, mixed cabbage, fennel and apple coleslaw, fried polenta chip \$39.5

STEAK - 300gm bone in Rib eye, French fries, salmoriglio*dressing \$39.5

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

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

(GF) = GLUTEN FREE (V) = VEGETARIAN (VG) = VEGAN (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.

DESSERTS

TIRAMISU - Savoiardi Biscuits, Liquers, Espresso, Mascarpone \$11.5

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

PANNACOTTA (N) - Vanilla Bean, Citrus Jelly, Ruby Grapefruit, Blood Orange, Almond & Pistachio Biscotti Crumbs, Micro Basil \$12.5

AFFOGATO (N) - 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

KIDS

SPAGHETTI WITH

- Bolognese, Parmesan \$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.

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

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

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 (CENTRAL 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