

## 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**

**ICEBERG (V)** – Iceberg Lettuce Wedges, Cucumber, Honey Balsamic Mustard Dressing, Grana Padano **\$9.5**

**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** – Pan Fried Handmade Gnocchi, Shark Bay Crabmeat, Tomato Sugo\*, Garlic, Chilli, Fresh Herbs **\$29.5**

**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**

## DESSERTS

**TIRAMISU** – Savoiardi Biscuits, Liquers, Espresso, Mascarpone **\$11.5**

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

**PANNACOTTA (GF)** – Vanilla Bean, Fresh Mango, Passionfruit Coulis, Crushed Meringue, Raspberry Dust **\$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.**

**(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.

## WINE & SPIRITS

### BEER

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

### 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 2017 (CLARE VALLEY, SA)	
Bottle	\$46.0

### WHITE

PETE'S PURE PINOT GRIGIO 2017 (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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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 2016 (TUSCANY, ITALY)	
Glass / Bottle	\$12.5 / \$48.5
DELTA VINEYARD PINOT NOIR 2017 (MARLBOROUGH, NZ)	
Glass / Bottle	\$13.5 / \$59.5
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LAMURA NERO D'AVOLA DI SICILIA 2016 (SICILY, ITALY) ORAGNIC WINE	
Bottle	\$46.0
FATTORIA DI BAGNOLO CHIANTI 2016 (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 FRI  
12PM - 2:30PM & 5:30 PM - LATE  
SAT  
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