

ANTIPASTI / SHARE PLATES

Hand crafted bread bowl, house marinated olives, vino cotto & EVOO	\$8
<i>La Lola Piatto</i> Grilled Italian sausage, marinated olives, arancini, provolone & ciabatta	\$17
<i>Bruschetta mista</i> Trio of Italian classic bruschetta; - roman tomato, basil & shallots - roast capsicum, capers & mint - olive tapenade, buffalo mozzarella, anchovies & EVOO	\$14
<i>Antipasto Della Tavola</i> Prosciutto, mortadella, bresaola, parmigiano, asiago, gorgonzola, calamari, octopus, roasted capsicum & house bread	\$33
<i>Burrata</i> Soft mozzarella, rocket, pear, char grilled cherry tomato, vino cotta & EVOO	\$16
<i>Polio alla griglia</i> Chargrilled octopus, sautéed spinach, chickpeas & sugo	\$21
<i>Crudo di Pesce</i> Gold band snapper carpaccio, orange, fennel, radish, caper berries & EVOO	\$19
<i>Fungo Ripieno</i> Field mushroom, ricotta, basil, pine nuts & romanesca sauce	\$18
<i>Zappa di pesce</i> Clams, prawns, mussels, calamari, chilli, sugo & house bread	\$22

PASTA PLATES

<i>Pappardelle & Duck</i> Handcut pappardelle with 12 hour braised duck ragu, porcini mushrooms & pecorino	\$28
<i>Linguine & Crab</i> Shark Bay crab, tomato passata, cognac & micro basil	\$28
<i>Gnocchi & Tomato Passata</i> Buffalo mozzarella, cherry tomato & basil	\$26
<i>Ravioli</i> Saffron mascarpone, gorgonzola, parmesan, burnt butter, pine nuts & sage	\$26
<i>Rigatoni & Carne</i> Slow braised beef shin sugo, basil & pecorino	\$26
<i>Risotto & Squid Ink</i> Flash seared calamari, fish roe & micro herbs	\$33

SECONDI / MAINS

<i>Pesce del giorno</i>	MP
Grilled fish of the day, sautéed spinach, blistered cherry tomato, lemon butter, white wine & caper berries	
<i>Galletto</i>	\$34
Char grilled WA free range spatchcock, soft polenta, broccolini, blistered cherry tomato & salsa verde	
<i>Porchetta</i>	\$36
Linley Valley free range pork belly, asparagus, tomato sugo & vino cotto	
<i>Bistecca all Fiorentina</i>	\$38
45 day aged cape grim T-Bone steak, rosemary & lemon	
<i>Agnello</i>	\$36
Twice cooked Sassy Suffolk lamb shoulder, polenta, mascarpone, blistered cherry tomato & red wine reduction	
<i>Filletto & bone marrow</i>	\$38
Char grilled Dandaragan organic beef scotch fillet, roasted capsicum, caramelised shallots & truffle butter	

CONDIMENTI / SIDES

<i>Cauliflower gratine, pecorino & asiago</i>	\$8
<i>Patate arrasto</i> – potatoes with garlic, rosemary, cracked pepper & EVOO	\$8
<i>Verdura verde</i> – broccolini, zucchini, asparagus, pecorino & EVOO	\$10
<i>Insalata di foglie</i> – mixed organic leaf salad & vinaigrette	\$9
<i>Insalata di pomodoro</i> – tomato, buffalo mozzarella, basil, shallots & basil oil	\$12

DOLCI / DESSERTS

<i>Tiramisu</i>	\$14
<i>Panacotta</i>	\$15
<i>Crostata di limone</i> – lemon curd, Italian meringue tart with limoncello gel	\$16
<i>Cioccolata al forno</i> – salted caramel & chocolate with Chantilly mascarpone	\$16
<i>Semifreddo al cassata</i> – semi fredo, white chocolate, glace cherries & orange gel	\$15