

BAMBINO MENU	
12	Spaghetti - V, GFO, DFO
12	Ham, Cheese, Tomato Pizza - VO, GFO
12	Bacon Carbonara - VO, GFO
	Kids vanilla ice cream \$3

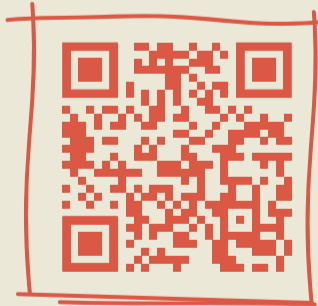
LUNCH
WITH US \$30

Weekdays, 12pm - 3pm

Any pizza or pasta with a drink

Choice of:
 Peroni 3.5%
 Riot Wine Spritz
 Corte Giara Pinot Grigio
 Viticoltori Chianti

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A la Carte

ANTIPASTO

- Marinated Mount Zero Olives** in rosemary, garlic & olive oil - VE, GF 10
- Pane di Casa** with caramelised balsamic, olive oil & smoked salt - VE, GFO 12
- Arancini (3)** stuffed with rapini & fior di latte served with marinara sauce & grana padano - V 14
- Pizza all'Aglio** confit garlic pizza bread with parmesan & olive oil - V, GFO 17
- Caprese Ensalata** fresh burrata, heirloom tomatoes, balsamic & olive oil - V, GF 23
- Flash Fried Baby Calamari** rocket salad, lemon & tonnato sauce - GF, DF 21
- Prosciutto e Melone** shaved prosciutto di parma, melon, pane croccante - GF, DF 19

PIZZA

Red Base

- Margherita** fior di latte, parmesan, basil - V, GFO, DFO 24
- Ortolana** shaved zucchini & fresh garlic, toasted bread crumbs, parmesan, fior di latte, marinated red peppers - V, GFO, DFO 25
- Rosa** red onion, rosemary, wood smoked buffalo mozzarella, parmesan, pistachio - V, GFO 27
- Pepperoni** lp's smoked pepperoni + fior di latte *un classico!* - GFO, DFO 26
- Capricciosa** ham off the bone, artichoke, mushroom, olives, fior di latte - GFO, DFO 28

White Base

- The Wiseguy** pork sausage, chorizo cantimpalo, scamorza, crushed fennel seeds - GFO, DFO 26
- Acciughe e Olive** fior di latte, sicilian green olives & olasagasti premium selection cantabrian anchovies - GFO, DFO 25
- Tartufo e Prosciutto** prosciutto di parma, fior di latte, black truffle oil - GFO, DFO 28
- Gambero Diavolo** garlic prawns, spicy nduja, cherry tomato, fior di latte, rocket leaves - GFO, DFO 29

All pizzas available gluten free (+ 5) and dairy free on request

Dietaries

V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION
 GF - GLUTEN FREE GFO - GLUTEN FREE OPTION
 DF - DAIRY FREE DFO - DAIRY FREE OPTION



10% SURCHARGE APPLIES ON SUNDAYS.
 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.
 PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.

PASTA



- Slow Cooked Beef Ragu** tomato sugo, rigatoni, parmesan - GFO, DFO 31
- Risotto alla Zucca** butternut pumpkin risotto, toasted pepita seeds, green olive gremolata - V, GF, DFO 29
add crispy guanciale - 7
- Carbonara** crispy pork guanciale, mascarpone cream sauce, spaghetti, parmesan - GFO 28
add roasted chicken piccata - 9
- Cannelloni di Ricotta** ricotta, leek, spinach & parmesan stuffed pasta tubes baked in a creamy pesto sauce, fior di latte w/ fresh garden salad - V 29
- Mafaldine di Gamberi e Granchio** tiger prawns, spanner crab, fresh tomato & green onions in olive oil w/ lemon - GFO, DF 33

SECONDI

- Pesce Fresco** oven roasted barramundi over a fresh salad of fennel, asparagus, orange, salad greens & toasted almond flakes - GF, DF 35
- Parmigiana di Pollo** crumbed chicken cutlet, marinara sauce, fior di latte & parmesan cheese w/ rocket & lemon 33
- Bistecca** "thousand guineas" sirloin 100-day, grain-fed australian shorthorn beef from riverina, nsw w/ watercress, cultured black truffle butter & chianti jus - GF, DFO 47

CONTORNI

- Fries** roasted garlic mayo - V, VEO, GF, DF 12
- Rocket Salad** parmesan, balsamic - V, VEO, GF, DFO 14

DOLCI

- Cannoli del Giorno** tubes of fried pastry filled with flavoured pastry cream - V 6.5 EA
- Tiramisu Torta di Formaggio** cheesecake of mascarpone & whipped cream, campos espresso soaked savoardi, chocolate crust - V 15
- Lemon & Basil Panna Cotta** with blueberry compote - GF 13
- Affogato** vanilla gelato, fresh campos espresso - V 12
add frangelico - \$9
add tia maria - \$9

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