

## IL PANE | CROSTINI

**TOMATO BRUSCHETTA** ●●  
Diced tomatoes, Spanish onion, and basil topped with balsamic glaze 16

**HOMEMADE FOCACCIA BREAD** ●  
With roasted garlic and rosemary accompanied by balsamic vinegar and EVO 12.5

**PIZZETTA ALA FUNGHI**  
Garlic, fior di latte, and mushroom 22

**GARLIC BREAD** ●●  
Toasted bread with organic garlic, Aussie butter and oregano 10

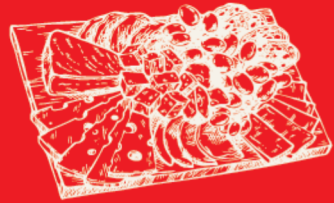
**FRESH GARLIC CRUST**  
Golden crust infused with garlic, extra virgin olive oil, and fresh parsley 18.5

**CRUST & FRESH BURRATA CHEESE**  
Artisan crust served with creamy burrata, confit tomatoes, balsamic glaze, and crushed toasted pistachios 25



### ANTIPASTI SHARE BOARD

Prosciutto, beef bresaola, salami, mixed olives, artichokes, grilled eggplant, grana padano, Adelaide brie, grissini, and pana di casa with EVO 52.5



## ENTRÉE

**MARINATED SICILIAN OLIVES** ●●  
House-marinated olives with lemon, garlic, herbs, and EVO, served warm 12

**CRISPY STEAK FRIES** ●  
Golden fries seasoned with sea salt and pepper, served with tomato sauce 12.5

**ARANCINI** ●  
Crispy risotto balls filled with butternut squash, spinach, parmesan, served with truffle aioli, crushed pistachios, and rocket 18.5

● GLUTEN FREE | ● VEGETARIAN | ▼ VEGAN

## FROM THE SEA

**CALAMARI FRITTI**  
Fresh squid dusted with lemon pepper served with Arrabbiata sauce, and lemon wedges 23.5

<b>SYDNEY ROCK OYSTER</b>	<b>FULL</b>	<b>Half</b>
Natural	47	27
Kilpatrick	58	32



**PAN-SEARED SCALLOP**  
With leek compote, grilled lemon, fried capers, and black tuile 35

**COZZE NAPOLETANA** ●  
Local mussels with garlic and parsley and cooked in Nap sauce, served with garlic bread 30

**GAMBERI AL ARRABBIATA** ●  
Pan fried prawns, garlic, and a touch of chilli in Neapolitan sauce, served with garlic bread 29.5  
CAN BE PREPARED GLUTEN FREE

**YELLOW FIN TUNA TARTARE**  
Premium yellow fin tuna paired with avocado, salmon fish roe, chives, and drizzled with truffle vinaigrette 32

**GRILLED SARDINE**  
Tomato consomme, orange, fennel and toasted focaccia 34

## SALAD

**ITALIAN SALAD** ●●●  
Mixed lettuce with tomato, cucumber, onion, and olives. Served with herbed balsamic olive oil dressing 18.5  
ADD CHICKEN 6.5 • PRAWN 8.5 • BUFFALO 6.5

**ARUGULA, PEAR & PARMESAN SALAD** ●●●  
Crispy rocket, sweet pear, grated parmesan, aged balsamic, EVO, and roasted pine nuts 19.5  
ADD PROSCIUTTO 8

**MELON & PROSCIUTTO**  
Water cress, fennel, and honey balsamic dressing 22.5



## PIZZA ALLA NAPOLETANA

**ROSSO BASE** GLUTEN FREE PIZZA BASE AVAILABLE 6.5

**MARGHERITA** ● *House specialties*  
Creamy buffalo mozzarella, hand picked basil and EVO in our signature tomato sauce 23

**SUPREME CASA NOVA** *House specialties*  
Ham, cabanossi, pepperoni, mushroom, onion, capsicum, olives, and fior di latte 30

**VEGETARIAN** ●  
Spanish onion, mushroom, olives, capsicum, tender zucchini, cherry tomato crowned with fior di latte mozzarella 27

**PROSCIUTTO AND PESTO**  
Fior di latte cheese with fresh basil pesto, cherry tomatoes, and crispy rocket, topped with premium sliced prosciutto and parmesan 30

**ITALIAN PEPPERONI**  
The perfect balance of sweet caramelized onions, bold pepperoni, and smooth fior di latte mozzarella. 28.5

**HAM & PINEAPPLE**  
Ham, pineapple, and fior di latte 24

### BIANCO BASE

**FRUTTI DI MARE**  
Prawns, calamari, mussels, garlic, cherry tomatoes, basilico, and fior di latte cheese 36

**PIZZA ANTIPASTI**  
Fior di latte, sun-dried tomatoes, artichokes, eggplant, zucchini and fresh basil 31

**CAPRICCIOSA CLASSICA**  
A traditional favorite featuring fresh mushrooms, premium ham, briny olives, and soft fior di latte cheese 29

**MEAT LOVER**  
**A CARNIVORE'S DREAM**  
Ham, cabanossi, pepperoni, Spanish onion, slow cooked beef ragu and fior di latte 32

**SPLIT BBQ CHICKEN**  
Mushroom, Spanish onion, bbq chicken, and fior di latte 30.5

**POLPETTE DE WAGYU**  
Wagyu beef meat balls, buffalo mozzarella, onion, fresh basil crowned with fior di latte 33

**GAMBERI AL AMATRICIANA**  
Succulent prawns, sweet Spanish onion, cherry tomatoes, delicate prosciutto, and finished with a hint of chili flakes 36

**CALZONE DELLA CASA**  
Our signature folded pizza stuffed with mild Italian salami, fresh ricotta, basil and mozzarella cheese 31

**QUATTRO FORMAGGIO** ●  
White base with Brie, gorgonzola, parmesan, and fior di latte, finished with aromatic truffle oil 32.5

**GOURMET TRUFFLE MUSHROOM** ●  
Fresh ricotta, Brie, mushrooms on a white base with white truffle oil drizzle 35

## RISOTTO

**RISOTTO ALLA FUNGHI** ●●●  
Creamy risotto with forest mushrooms, garlic, onion, shallots, and parmesan, finished with truffle oil 27.5  
ADD CHICKEN 6.5

**RISOTTO OF THE DAY**  
Pls check with our friendly staff

## HOMEMADE PASTA

GLUTEN FREE PASTA AVAILABLE 6.5

**SPAGHETTI MARINARA**  
Spaghetti with prawns, whiting fish, calamari, and mussels in a garlic-infused Neapolitan sauce, finished with fresh parsley and cherry tomatoes 36.5

**FETTUCCINE RAGÙ**  
12 hour braised beef shoulder with Nap sauce, and parmesan cheese 30.5

**BEEF LASAGNA**  
Layers of beef ragù, bechamel, and mozzarella topped with grana padano 29

**SPAGHETTI ALLA CARBONARA**  
Spaghetti with pancetta, pecorino romano, grana padano, egg yolk, and cracked pepper 28

**GNOCCHI TARTUFI**  
Handmade potato gnocchi in a creamy sauce with roasted garlic, white onion, sautéed mushrooms, truffle paste, aged parmesan, perfected with white truffle oil 32

**RIGATONI ALLA VODKA** ●  
Rigatoni with zucchini in house vodka-Neapolitan sauce, touch of cream, fresh basil, and EVO 30.5

**ORECCHIETTE SOPRANO**  
Orecchiette tossed with chorizo sausage, mushrooms, and garlic in a vibrant Neapolitan sauce, elevated with a hint of chilli and a delicate swirl of cream 30

**FETTUCCINE WITH BARRAMUNDI RAGÙ**  
Soffritto and barramundi cooked in white wine 34



## SECONDO | MAIN

### CHICKEN BOSCAIOLA ●

Grilled chicken breast with mushroom, bacon, onion, and shallots in cream sauce, served with steamed vegetables 32.5

### PAN-SEARED BARRAMUNDI ●

Served with velvety mashed potato, tender spinach, zesty salsa verde, and a lemon wedge 35.5

### CONFIT CHICKEN MARYLAND ●

Mashed potato, sundried tomato tapenade, and grilled zucchini 32.5

### RICOTTA AND SPINACH CANNELLONI ●

Baked pasta tubes filled with ricotta and spinach in pink sauce, topped with parmesan cheese 28.5

### GRILLED WHOLE FISH

Market product (pls check with our friendly staff)



## VEGAN

### VEGAN BURGER ●

Vegan patty with vegan cheese, truffle paste, BBQ sauce, cos lettuce, and Spanish onion in a vegan bun, served with chips 28.5

### RISOTTO ALLA VERDE

Silky carnaroli o rice with fresh spinach, green pea purée, crisp asparagus, and vegan cheese 32.5

### VEGAN PEPPERONI PIZZA

Traditional pizza adorned with vegan cheese, caramelized onion, and vegan pepperoni slices 33.5

## CARNÉ | MEAT

### T-BONE

Magnificent char-grilled T-bone steak with roasted garlic, green beans, mashed potato, and house peppercorn sauce 79.5

### ROASTED BEEF SHORT RIBS

House-rubbed roasted beef short ribs with chive potato purée, grilled broccolini, and house chimichurri 62

### VEAL SALTIMBOCCA ALLA ROMANA ●

Pan-seared veal with prosciutto and sage, topped with lemon butter sauce, served with steam green vegetable and roasted root vegetable 39.5

### HERB CRUSTED LAMB LOIN

Herb crusted, dijo mustard, potato rosti, baby carrot, and chocolate marsala sauce 41.5

### GRILLED LAMB RACK ●

With roasted root vegetables, green vegetables, and house shiraz sauce, topped with fried leek 48.5

### BBQ PORK RIBS

Tender pork ribs glazed with our house BBQ sauce, served with chips and salad Half Rack 33 | Full Rack 55

### MEAT BOARD *Perfect for Sharing*

Half pork ribs, lamb rack (4 bones), veal involtini, grilled beef cubes with mashed potato, steamed vegetables, chips, Shiraz sauce, salad and peppercorn sauce 179

### SMOKE HOUSE WAGYU BURGER

With caramelised onion, leaves, tomato slice, gherkin, sliced cheddar, and served with chips 29.5  
GLUTEN FREE BUN +6.5

## SIDES | CONTORNO

### MASHED POTATO 11

### ROASTED ROOT VEGETABLES 14.5

### GREEN VEGETABLES 12.5

### SIDE CHIPS 9

### SIDE SALAD 9



visit our website

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15% Surcharge Applies on Public Holidays.

We do not accept responsibility for unfavourable outcomes when modifying dishes.

All care is taken, however olives may contain small pits and small bones maybe present in games, fish, and ragù. Traces of gluten, nuts, and dairy may be present.