# Entree

**Melanzana N'taccata (gf) (vg)**  Deep fried eggplants, baked with mozzarella cheese and napoli sauce $ 13.50

# Arancini (vg)

Traditional rice ball filled with mushroom and gorgonzola. Served with pesto and grated

parmesan $ 14.00

# Trio Bruschetta (vg) (GF)

Tomato and basil, braised capsicum, melted mozzarella, olive pate $ 13.50

# Calamari Fritti

Deep fried flour cut squid $ 16.00

# Artisan Salumi board

Chefs selection cured meat,bread,olives, marinated vegetables and buffalo mozzarella (for two or more) $ 28.00

# Panzerotti fritti

Deep fried baby calzoni, leg ham, buffalo

mozzarella $ 12.50

# Meatball in Nonna's way

Meatball cooked in tomato sugo served with bread $13.50

# Chilli Mussels (GF)

Fresh mussels cooked with chilli and garlic sauce. Served with homemade bread

$16.50 $23.50 (M)

**Mains**

# Pappardelle al Ragu di Agnello

Slow cooked lam shoulder until tender with Pappardelle pasta. Hint of chilli.Served with ricotta salata $ 25.00

# Spaghetti Meatball

Meatball cooked in Nonna’s way served with spaghetti and grated parmesan

$ 24.50

# Spaghetti Carbonara

Bacon, egg yolk, onion and garlic in a creamy sauce $ 23.00

# Gnocchi con Crema (v)

Gnocchi cooked in a sage, mushroom and truffle cream sauce with aged parmesan $22.50

**Ravioli Pomodoro (v)**

Spinach and ricotta filled pasta served with cherry tomato sauce, pecorino cheese $23.00

# Linguine allo Scoglio

Linguini pasta with mixed seafood, bisque,cherry tomato, hint of napolitana sauce. $26.50

# Pennette Arrabiata

Penne pasta cooked in chilli, garlic, onion and hint of napolitana sauce, pecorino cheese

$20.00

# Pennette con Funghi

Penne pasta cooked in onion garlic, mushroom cream sauce, garnished with aged parmesan $23.00

# Risotto Gamberi e Zucchini (GF)

Prawns and zucchini risotto napoli style $26.50

# Pollo alla Parmigana

Crumbed Chicken breast, topped with Napoli sauce and mozzarella cheese served with salad and chips $24.50

# Chicken Saltimbocca (GF Available)

Chicken breast stuffed with sage and prosciutto,cooked in white wine and cherry tomto sauce. Served with roasted potatoes and steamed vegetables. $26.50

# Contorini/Sides

**Verdure al Forno** (Steamed Vegetables with EVO) $9.50

**Insalatone** (Garden Salad with green olives, shaved parmesan) $9.50

**Pattatine Fritte** (Rosemary and Garlic Chips) $6.50

**Insalata Caprese** (Buffalo mozzarella,fresh tomatoes,basil and EVO) $13.50

# *Pizze Rosse (tomato-based pizza)*

***Margherita*** *(Fior di latte cheese, San Marzano tomatoes, bocconcini, fresh basi EVO)*

*$ 17.50*

***Marinara*** *(San Marzano tomatoes, anchovies,*

*Cherry tomato fresh garlic and olive oil)*

*$ 15.50*

***Rustica*** *(Margherita based pizza, rocket,*

*San Daniele prosciutto, buffalo mozzarella, cherry tomatoes and shaved parmesan)*

*$ 27.00*

***Cotto e Funghi*** *(San Marzano tomatoes,*

*fior di latte cheese, leg ham and mushrooms)*

*$ 21.00*

***Stagioni*** *(San Marzano tomatoes, fior di latte*

*cheese, mushrooms, leg ham, black olives and*

*artichokes)*

*$ 22.50*

***Capricciosa*** *(San Marzano tomatoes, fior di latte cheese, leg ham, black olives, mushrooms, anchovies,*

*artichoke)*

*$ 22.0*

***Maruzzella*** *(San Marzano tomatoes, fresh seafood and hint of garlic)*

*$ 23.00*

***Napoli*** *(San Marzano tomatoes, fior di latte*

*cheese, anchovies, black olives, capers and*

*fresh cherry tomato)*

*$ 21.50*

***Diavola*** *(San Marzano tomatoes, fior di latte cheese, Nduja Calabrese, hot salami)*

*$ 22.50*

***Pizze Bianche (white based pizza)***

***Aspromonte*** *(buffalo mozzarella, roast mushrooms, nduja calabrese, shaved parmesan)*

*$ 24.50*

***Friarielli e Salsiccia*** *(fior di latte cheese, Italian sausage, cherry tomato and traditional Italian broccolini))*

*$ 25.00*

***4 Formaggi*** *(fior di latte cheese, gorgonzola,*

*parmesan and bocconchini)*

*$ 24.00*

# *Pizza L’Aglio*

*Olive oil base with garlic $13.00*

# Pizze Verdi (Vegetarian Pizza) Vegan Option

# Ortolana *(San Marzano tomatoes, fior di latte cheese, Roast Marinated eggplants, Grilled zucchini, roasted capsicum and Red onion*) $20.00

**Parmigiana** *(San Marzano tomatoes, fior di latte*

*cheese, grilled eggplants, parmesan and fresh*

*basil)*

$ 21.00

**Giardiniera** *(San Marzano tomatoes, fior di latte cheese, mushrooms, roasted capsicum,black olives, cherry tomato and fresh rocket)* $ 22.00

# Le speciali (pizza special)

# Pizzaiola (tomato base, fior di latte cheese, red onion, roasted capsicum, roast chicken, fresh rocket and feta) $ 23.50

**Denisio** *(San Marzano tomatoes, fior di latte cheese, Italian sausage and mushrooms)*

$ 23.50

**Goduria** *(San Marzano tomatoes,fior di latte cheese, san daniele prosciutto, burata cheese)*

$27.00

**No-Ri** (roasted potatoes, Italian sausage, mozzarella cheese)

$23.50

# Le Australiane

**Meat lovers** *(tomato base, mozzarella cheese, leg ham, crispy bacon sliced Italian sausage, pepperoni and bbq sauce*)

$ 23.50

**Bennett** *(tomatoes, mozzarella cheese, ham and pineapple)*

$ 23.50

# Extra topping

# Gluten Free Base $5.00

# Bufala Mozzarella $6.50

# Fish $4.00

# San Daniele $3.50

# Cheese (mozzarella or Gorgonzola) $4.00