

Menu

ASSAGGINI (to share)

OSTRICHE
Natural oysters -
green apple + yuzo mignonette \$7 each

OLIVES \$11
Italian marinated olives, fennel,
orange & chilli

PAN DI CASA \$8
Ciabatta, olive oil & balsamic

ANCHOVY ON TOAST \$15
Cantabrian anchovies,
toasted ciabatta & butter

SALAMU PLATE (2-3 pax) \$34
Coppa, salami classico, porchetta,
mortadella, olives + grissini

ANTIPASTO

GAMBERI \$31
Crumbed king prawns,
tartare sauce, cos lettuce, lemon
Add extra prawn \$9

WAGYU BRESAOLA \$30
Baby capers + parmigiano
+ lemon rocket + pane carasau

ARANCINI QUATTRO \$24
FORMAGGI (3 pcs)
Four cheese arancini,
tomato sugo, basil & parmigiano
Add extra arancino \$8

CRUDO OF THE DAY \$30

BURRATA \$32
Persimmon, raddichio, hazelnuts +
aged balsamic salad

CALAMARI FRITTI \$27
Fried calamari, rocket, lemon & aioli

TRIPPA ALLA ROMANA \$25
Braised honeycomb tripe,
tomato, chilli, guanciale,
mint & parmesan

ROAST WA OCTOPUS \$31
Nduja butter, cannellini beans,
pickled red onions + salami

SECONDI

NONNA'S EGGPLANT \$36
PARMIGIANA
Fried eggplant, mozzarella,
red sauce, basil, parmesan & rocket

WAGYU MEATBALLS \$38
In red sauce & old school garlic bread

POLLO AL FORNO \$41
Half roasted chicken, crispy potatoes,
sumac, pecorino, rosemary & salsa verde

FREGOLA AL FRUTTI DI MARE \$48
Moreton bay bug, vongole, mussels,
prawns, calamari, tomato sugo
& Calabrian chilli

PASTA

RIGATONI VODKA SAUCE \$34
Tomato, Calabrian chilli, cream,
shallot & parmigiano

SPAGHETTI PUTTANESCA \$39
With prawn, tomato sugo,
Ligurian olives, capers, spicy nduja,
chilli & parsley

MAFALDINE BOLOGNESE \$36
Mafaldine slow braised
wagyu bolognese, rosemary
& parmigiano

TAGLIATELLE ALLA TROTA \$39
Local smoked trout, prosecco,
shallots, cream, chives &
salmon roe

GNOCCHI LAMB \$39
Potato dumpling, lamb
shoulder ragu, Sicilian green olives,
mint, & pecorino Romano

GLUTEN FREE PASTA \$3

Menu

PIZZA

MARGHERITA \$29
San Marzano tomatoes,
fior di latte, basil & parmigiano

HAWAIANA \$30
Shaved ham, pineapple,
pickled jalapeno, tomato,
fior di latte & parmigiano

SONNYBOY \$30
San Marzano tomato, salami,
Ligurian olives, oregano,
fior di latte & pecorino

ROCCO \$32
Smoked salmon, capers,
red onions, shallots, tomato,
fior di latte, & ricotta

RIP TONY SOPRANO \$32
Hot soppressata, pork sausage,
nduja, bacon, tomato,
mozzarella, ricotta & parmigiano

GLUTEN FREE BASE \$5

PIZZA BIANCA

POPEYE \$31
Spinach, ricotta crema, garlic,
fior di latte, parmigiano
& fermented chilli

HOLY SMOKE \$31
Potato, cream, scamorza,
rosemary, red onion, parmigiana
& chives
+ Streaky bacon \$4

MAIALINO \$32
Porchetta, nduja, roast eggplant,
smoked mozzarella, pecorino,
zaatar & rocket

SIDES

MIXED LEAF SALAD \$16
– mixed leaves, pickled red onion,
orange / balsamic vinaigrette

CHIPS \$13
– rosemary salt on chips & aioli

BAMBINI
(kids <12) - includes vanilla \$20
ice-cream & topping
Spaghetti bolognese
Rigatoni parmesan & butter
Chicken schnitzel & chips

DOLCI

AFFOGATO \$12
Genovese espresso,
vanilla ice-cream
& pistachio biscotti

ADD Wildbrumby \$8
butterscotchschnapps / Frangelico -

TIRAMISU \$17
Frangelico, coffee, mascarpone,
savoirdi biscuits & hazelnuts

SICILIAN CANNOLI \$16
(filled to order)
Ricotta, pistachio, candied orange,
bitter chocolate

PANNACOTTA \$16
Vanilla bean pannacotta,
prosecco poached strawberries,
candied pistachio & mint

NUTELLA PIZZA \$25
Nutella, strawberries & vanilla gelato

CAFETIERA

Italian stovetop coffee with
crema & biscotti (serves 2) \$12