

Sharing Plates

Focaccia <i>With Whipped Confit Garlic Butter</i>	\$8
Gella's Baked Oven Bread <i>Olive Oil, Balsamic</i>	\$8
Mixed Olives	\$8
Mortadella	\$10
Prosciutto	\$10
Fennel Salami	\$10
Stracciatella <i>Dill, Pickled Carrot</i>	\$8
Burrata <i>Charcoal Salt, Olive Oil</i>	\$15
Whipped Ricotta <i>Salmon Roe and Lemon Olive Oil</i>	\$8
Heirloom Tomatoes <i>Basil, Olive Oil</i>	\$10
Charred Prawns <i>Fermented Chilli Butter, Gremolata (Each)</i>	\$7
Pecorino & Mozzarella Arancini's	\$15
Calamari Frutti <i>Black Garlic Aioli</i>	\$18
Kingfish Carpaccio <i>Ruby Grapefruit, Pickled Fennel, White Balsamic</i>	\$22
Affettato Misto <i>(For 2)</i> <i>Mortadella Prosciutto, Salami, House Pickles & Focaccia</i>	\$25

Pasta

Pappardelle Pasta <i>Lamb Ragù, Parmigiano</i>	\$26
Ricotta Gnocchi <i>Porcini and Truffle</i>	\$26
Angel Hair Pasta <i>Prawn, Crab, Saffron, Chilli & Lemon</i>	\$36
Spaghetti Carbonara <i>Egg, Guanciale, Parmigiano</i>	\$24
Chicken Boscaiola <i>Mafalda Pasta, Chicken Ragù, Mushrooms, Parmigiano</i>	\$26
Bucatini Pasta <i>Basil Pesto, Stracciatella, Pine Nuts</i>	\$24

Mains

Veal Schnitzel <i>350g With Parmigiano, Rocket & Lemon</i>	\$34
Dry Aged Bistecca Beef <i>800g Burnt Herb Butter, Mustards</i>	\$130
Market Fish <i>Acqua Pazza, Broccolini, Basil, Lemon</i>	\$39
Pork Cutlet <i>300g Onion Soubise, Rosemary, Lemon</i>	\$32

Pizza

Garlic Cheese <i>Garlic, Fior Di Latte, Parmigiano, Wild Oregano</i>	\$17
Margherita <i>Tomato, Buffalo Mozzarella, Basil</i>	\$19
Burrata <i>Prosciutto, Burrata, Confit Garlic, Rocket, Fior Di Latte</i>	\$26
Amanti Della Carne (Meat Lover) <i>Pepperoni, Italian Sausage, Guanciale, Mozzarella, Pomodoro, Fior Di Latte, Bbq, Basil</i>	\$25
Mortadella <i>Confit Garlic, Fior Di Latte, Stracciatella, Pistachio Nut</i>	\$25
Potato <i>Kipfler Potatoes, Italian Sausage, Thyme, Black Garlic, Fior Di Latte</i>	\$25
Pepperoni <i>Pomodoro, Fior Di Latte, Basil, Parmigiano</i>	\$25
Italian Sausage <i>Peppers, Basil, Chilli Honey, Fior Di Latte</i>	\$25
Prawn <i>Prawn Confit Garlic, Zucchini, Tomato, Fior Di Latte</i>	\$28
Bee Sting <i>Salami, Ricotta, Confit Garlic, Fior Di Latte, Chilli Honey</i>	\$25
Carbonara Pizza <i>Guanciale, Mozzarella, Egg Yolk, Parmigiano</i>	\$25
Charred Broccolini <i>Kalamata Olives, Confit Garlic, Gremolata, Fior Di Latte</i>	\$25
Mushroom <i>Oyster Mushroom, Radicchio, Pomodoro, Mozzarella & Truffle</i>	\$24

Sides

Crispy Kipfler Potatoes <i>Herbs and Lemon</i>	\$8
Rocket Pear & Parmesan Salad	\$10
Charred Broccolini <i>Salsa Rossa & Walnuts</i>	\$10
Shoestring Fries <i>Fetta, Parmigiano & Rosemary Salt</i>	\$8
Oven Roasted Pumpkin <i>Crème Fraiche, Shallot Oil</i>	\$8

Dessert

Gelato Ciccone & Sons

1 Scoop	\$7
2 Scoop	\$13
Affogato <i>Gelato and Coffee Shot</i>	\$12
Tiramisu <i>Mr Black Mascarpone Cheese, Savoiardi and Cocoa</i>	\$14
Pannacotta Caramel <i>Vanilla Pannacotta, Rich Caramel</i>	\$14

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