

# CUCINA DI CASA

---

## PANE E MORSI

### Char-grilled focaccia

Basil pesto, marinated Tarago olives, roasted pumpkin, goat's fetta \$14.00

### Baby calamari

Roquette, cucumber, lime aioli \$26.00

### Homemade arancini

Gorgonzola, pumpkin, Napoli sauce, buffalo mozzarella (v) \$20.00

---

## ANTIPASTO E CARPACCIO

### Italian charcuterie platter (to share)

Prosciutto, salami, vegetables, pecorino, Tarago olives, dips, focaccia \$33.00

### Duo of carpaccio (to share)

Flamed Salmon, wagyu beef, aged pecorino, fennel, truffle oil, capers \$36.00

---

## IN SALATA

### Mixed grains

Heirloom tomato, peppers, kale, fresh basil, almonds, pomegranate \$18.00

### Cos wedge

Zucchini shavings, chives, parmesan, soft poached egg, garlic bread \$19.00

### Add on

Chicken tenderloin \$7.00

Grilled prawns \$8.00

Smoked salmon \$8.00

---

## PIZZA FORNO A LEGNA

### Chipotle BBQ chicken

Grilled corn, capsicum, red onion, spinach, popcorn \$26.00

### Diavola Italian

Salami, green olives, peppers, chilli, roquette, parmesan \$26.00

### Frutti di mare

Prawns, calamari, salmon, fresh garlic, herbs, cherry tomato \$27.00

### Traditional margherita

Bocconchini, fresh basil, tomato, extra virgin oil (v) \$24.00

Add aged prosciutto \$6.00

### Roasted pumpkin

Kale, peppers, caramelised onion, fresh figs, gorgonzola on a rye base \$27.00

Gluten free available \$4.00

---

# CUCINA DI CASA

---

## CARNE

### Grilled Salmon

Herb lemon butter, pan-fried potatoes, avocado, fresh leaves \$35.00

### Tuscan beef short ribs

Sea salt roasted Roma tomatoes, rosemary soft polenta, garlic sautéed greens \$32.00

### Chicken Cotoletta

Parmesan crumb, twice cooked potato crushed, insalata mista \$30.00

---

## PASTA E GNOCCHI

### Orecchiette

Smoked salmon, heirloom tomato, spinach, basil, garlic cream \$27.00

### Pan-fried gnocchi

Roasted vegetables, peas, crisp prosciutto, greens, avocado (v) \$25.00

Add aged prosciutto \$6.00

### Spaghetti marinara

Prawns, calamari, mussels, Moreton Bay bugs, garlic, tomato, fresh chilli \$32.00

---

## CONTORNI

Farmer cut chips, rosemary salt, chipotle mayo \$10.00

Warm bean salad, roasted almonds, parsley, garlic, citronette dressing \$10.00

Caprese salad, buffalo mozzarella, heirloom tomato, capsicum, basil leaves \$10.00

---

## PER BAMBINI

Spaghetti meatballs \$12.00

Margherita pizza slice, salad \$12.00

Chicken schnitzel, chips \$12.00

Vanilla bean ice cream with strawberries \$7.00

---

## DOLCE

Chef's dessert of the day \$15.00

Miniature pastries and cakes from the display \$6.00

Limencello, yoghurt panna cotta, crisp strawberries \$15.00

Tiramisu, pear jelly, William pear, Marsala, coffee \$15.00

Nutella pizza, mascarpone, strawberries, banana, vanilla bean ice cream \$22.00

Affogato - ice cream and espresso coffee \$10.00

---