

## BEER & CIDER

<b>Hills Cider Apple 5%</b> medium dry - Adelaide Hills, SA	9.5
<b>Hills Cider Pear 5%</b> medium dry - Adelaide Hills, SA	9.5
<b>Dolomiti 4.9%</b> pilsner - Italy	9.5
<b>Corona 4.5%</b> pale lager - Mexico	9.5
<b>Peroni Red 4.7%</b> lager - Italy	9.5
<b>Peroni Leggera 3.5%</b> low carbohydrates - Italy	9.5
<b>Prancing Pony 5.5%</b> pale ale - Adelaide Hills, SA	9.5
<b>Coopers 4.2%</b> session ale - Adelaide, SA	9.5
<b>Goodieson 5.2%</b> wheat - McLaren Vale, SA	9.5
<b>Birrificio Messina DOC 15 4.7%</b> lager - Italy	9.5
<b>Bruny Island Lighthouse Ale 2.8%</b> 500mL session red ale - TAS	15.5

## ITALIAN BIRRA ARTIGIANALE

<b>Baladin Isaac Bianca 5%</b> white - Italy	13.5
<b>Baladin Nazionale 6.5%</b> Italian ale - Italy	13.5
<b>Baladin Super Bitter 8%</b> amber ale - Italy	15.5

## SPARKLING

	G	B
<b>NV Ferrari Brut</b> Trento, Italy - white peach, green pear & floral notes	16	95
<b>NV Bottega Prosecco</b> Veneto, Italy - fresh, delicate, citrus fruit	10.5	49
<b>NV Bottega Moscato</b> Veneto, Italy - tropical fruit, lightly sparkling	10	46
<b>Val D'Oca Valdobbiadene Prosecco Millesimato</b> Veneto, Italy - white wild flowers & green apple		62

## WHITE

	G	500mL	B
<b>Coccobello Vino Bianco</b> Adelaide Hills, SA - tropical fruit	8.5	24	37
<b>Montevento Pinot Grigio</b> Veneto, Italy - fresh, crisp & citrusy	9	26	41
<b>Claymore Riesling</b> Clare Valley, SA - fine, minerals	9	26	41
<b>Haselgrove Fiano</b> McLaren Vale, SA - citrus & lychee	10	30	45
<b>Guthrie Sauvignon Blanc</b> Adelaide Hills, SA - passion fruit & lime	10	30	45
<b>Amadio Svs Chardonnay</b> Adelaide Hills, SA - nectarine, nashi pear, soft finish	10.5	30.5	48
<b>Principe Pallavicini Frascati</b> Lazio, Italy - dry, elegant & crispy	11.5	33.5	52
<b>Gianni Masciarelli Trebbiano D'Abruzzo</b> Abruzzo, Italy - smokey, zesty & peppery	12	35	55
<b>La Tosa Colli Piacentini Doc Riodeltordo</b> Emilia Romagna, Italy - dry, fresh & aromatic			58

## ROSÉ

	G	500mL	B
<b>Ruby Red Merlot Rosé</b> Adelaide Hills, SA - red berries, crisp, dry	8.5	24	37
<b>Tre Stelle Aglianico Rosato</b> Campania, Italy - sour black cherry, elegant, floral finish	10	30	45
<b>Gianni Masciarelli Cerasuolo</b> Abruzzo, Italy - red berries, wild rose, dry	12	35	55

## RED

	G	500mL	B
<b>Coccobello Vino Rosso</b> Adelaide Hills, SA - plum spice	8.5	24	37
<b>Siliquini Aglianico 2012</b> Barossa Valley, SA - black cherry and ripe fruit aromas	9	26	41
<b>Primitivo Poggio Pasano</b> Puglia, Italy - red fruits, harmonious	10	30	45
<b>Pandolfa Federico Sangiovese</b> Emilia Romagna, Italy - sour black cherry, earthy	10	30	45
<b>Cantine Cellaro Luma'Nero D'Avola</b> Sicily, Italy - red fruit & spicy aromas	10	30	45
<b>Spider Bills Wines Dolcetto</b> Adelaide Hills, SA - raspberry, cherry & red liquorice	10.5	30.5	48
<b>Caldora Montepulciano D'Abruzzo</b> Abruzzo, Italy - red fruit, marasca cherry & plum	11.5	33.5	52
<b>Tomich Hill Woodside Pinot Noir</b> Adelaide Hills, SA - dark berry & cherry	11.5	33.5	52
<b>Rouleur Grenache</b> McLaren Vale, SA - wild red fruit, earthen musk spice	12	35.5	55
<b>Elderton GSM</b> Barossa Valley, SA - pepper, blue fruits, anise & violets	13.5	40.5	63
<b>Still I Rise Shiraz</b> McLaren Vale, SA - deep cherry & dark chocolate			59
<b>Cesari Mara Valpolicella Ripasso</b> Valpolicella Ripasso, Italy - ripe cherries, warm & elegant			71
<b>Amadio Kangaroo Island Cabernet Sauvignon</b> Kangaroo Island, SA - dry, herbaceous			75
<b>Amadio Evanescence Barbera</b> Adelaide Hills, SA - blackcurrant, plum, underlying spice			75
<b>Andrea Oberto Barolo</b> Piemonte, Italy - rose garden, earthy notes & cherries			149

## DESSERT WINE

	G	B
<b>Tonelli Visner Di Pergola Montepulciano Visciole</b> March, Italy - black & red cherries	11	50
<b>Passito Friggitus Verdicchio 500mL</b> Marche, Italy - baked apple & caramel		130

## SWEETS

<b>TORTA CAPRESE</b> <sup>GF</sup> white chocolate torta caprese with house made lemon sorbet, strawberries, pistachios & walnuts	14.9
<b>TORTINO GIANDUJA</b> <sup>GF</sup> hazelnut chocolate fondant with house made zuppa inglese ice cream & chocolate crumble	13.9
<b>STRAWBERRYSÙ</b> <sup>GF</sup> a fruity version of the classic tiramisu with strawberries	12.9
<b>PASTIERA NAPOLETANA</b> orange, ricotta & grano cotto cake with vanilla ice cream, pistachios, chocolate & raspberry coulis	14.9
<b>AFFOGATO</b> can be made <sup>GF</sup> house made roasted almond ice cream, coffee shot & almond biscotti with Frangelico . . . . 14.9 without liqueur . . . . 12.9	
<b>ASSORTED HOUSE MADE GELATI</b> <sup>GF</sup> & <b>SORBET</b> <sup>GF</sup> <b>VEGAN</b> one scoop . . . 6.5 two scoops . . . 10.5 three scoops . . . 14	

A meal is the complete experience of getting together and **sharing** with friends. It is more than just food.

Try one of our **banquet menus** for 4 people or more.

COCCOBELLO

## ANTIPASTI

<b>PIATTO FREDDO</b> <sup>GF</sup> ..... 17.9	prosciutto, fior di latte, Sicilian green olives
<b>CAPONATA</b> <sup>GF</sup> available <sup>V</sup> VEGAN ..... 12.9	eggplant, tomato, celery, red onions, sultanas, green olives, capers, pine nuts, sweet & sour dressing, crispy ciabatta
<b>ARANCINI</b> <sup>V</sup> ..... 9.9	asparagus, leek & asiago cheese risotto balls
<i>small - 2</i> ..... 17.9	
<i>big - 4</i> ..... 17.9	
<b>CAPRESE DI BUFALA</b> <sup>GF</sup> <sup>V</sup> ..... 18.9	mixed cherry tomato salad with buffalo mozzarella & evo
<b>VEAL TONNATO</b> <sup>GF</sup> ..... 13.9	with creamy tuna sauce, veal girello & jus
<i>small</i> ..... 24.9	
<i>big</i> ..... 24.9	
<b>TUNA CARPACCIO</b> <sup>GF</sup> ..... 22.9	seared tuna with sesame crust, soft boiled egg, potato, green beans, olives, herbs and dried black olive evo dressing
<b>CALAMARI</b> <sup>GF</sup> available ..... 19.9	chargrilled & fried AUS and NZ calamari, house made tartare sauce, shaved zucchini & leaf salad

## add POLENTA?

<b>POLENTA MUSHROOM</b> <sup>GF</sup> <sup>V</sup> VEGAN available ..... 13.9	mixed sautéed mushrooms served on creamy polenta with parmesan
<i>small</i> ..... 24.9	
<i>big</i> ..... 24.9	
<b>POLENTA POLPETTE</b> ..... 13.9	pork & veal polpette, tomato sugo with prosciutto and peas
<i>small</i> ..... 24.9	
<i>big</i> ..... 24.9	

## a SIDE or two?

<b>BROCCOLINI</b> <sup>GF</sup> <sup>V</sup> VEGAN available ..... 12.9	chargrilled broccolini with parmesan & tomato veloute, hazelnuts & crispy almonds
<b>CRUNCHY POTATOES</b> <sup>GF</sup> <sup>V</sup> VEGAN ..... 8.9	
<b>MIXED LEAF SALAD</b> <sup>GF</sup> <sup>V</sup> VEGAN ..... 8.9	

## PIZZA

<b>PIZZETTA</b> <sup>V</sup> VEGAN ..... 9.9	garlic, rosemary, salt, evo
<b>MARGHERITA</b> <sup>V</sup> VEGAN available ..... 18.9	tomato, basil & fior di latte
OR buffalo mozzarella ..... 21.9	
<b>BUFALINA</b> <sup>V</sup> VEGAN available ..... 22.9	tomato, buffalo mozzarella, cherry tomatoes, basil
<b>DIAVOLA</b> ..... 20.9	tomato, fior di latte, pepperoni, olives, pecorino & chilli
<b>CAPRICCIOSA</b> ..... 21.9	tomato, fior di latte, ham, mushrooms, artichoke, Kalamata olives, oregano
<b>BIANCHINA</b> <sup>V</sup> ..... 21.9	buffalo mozzarella, stracchino, gorgonzola, parmesan, ricotta salata, smoked scamorza
and black truffle honey d'Alba ..... 23.9	
<b>BROCCOLINA</b> ..... 23.9	broccoli purée, fior di latte, broccolini, anchovies, stracciatella, pepper
<b>PROSCIUTTO</b> ..... 22.9	tomato, fior di latte, San Daniele prosciutto, basil
<b>PARMIGIANA</b> <sup>V</sup> VEGAN available ..... 21.9	tomato, fior di latte, parmesan, eggplant, smoked scamorza, ricotta salata
<b>PORCELLINA</b> ..... 21.9	fior di latte, mixed cherry tomatoes, stracchino, pancetta
<b>MARE MARE</b> ..... 24.9	fior di latte, prawns, scallops, anchovies, zucchini, chilli
<b>CARNIVORA</b> ..... 21.9	tomato, fior di latte, ham, pepperoni, pancetta & chives
<b>POLLO</b> ..... 23.9	fior di latte, basil pesto, free-range chicken, radicchio, baby spinach, mixed cherry tomatoes, balsamic vinaigrette
<b>STRACCIATELLA</b> ..... 24.9	tomato, fior di latte, San Daniele prosciutto, stracciatella, basil, pepper

\*all pizza toppings are gluten free  
gluten free bases available for an additional +4  
vegan cheese available

\*GLUTEN FREE While we offer gluten free menu options, we are not a gluten free kitchen. Cross-contamination could occur and we cannot guarantee that any item can be completely free of allergens.

\*ALLERGIES Please mention all your allergies and intolerances to our staff.

## PASTA

<b>TORTELLINI</b> ..... 24.9	hand made veal & prosciutto egg pasta tortellini with; ~ 'in brodo' house broth ~ bolognese ~ OR ham, cream & parmesan
<b>GNOCCHI</b> <sup>V</sup> <sup>GF</sup> available ..... 23.9	hand made potato gnocchi with; ~ Napoletana sauce VEGAN available
~ bolognese ..... 24.9	
~ OR gorgonzola, spinach & walnut ..... 24.9	
<b>TAGLIATELLE</b> ..... 24.9	house made flat egg-noodle with porcini, prosciutto, pork and beef ragù
<b>CRAB TROFIE</b> ..... 29.9	trofie pasta with Australian blue swimmer crab, tomato, chilli, garlic, shallots, parsley & a dash of cream
<b>TUBE PASTA</b> ..... 24.9	with; ~ eggplant, smoked scamorza, dry ricotta, parmesan, tomato & basil <sup>V</sup> VEGAN available
~ OR alla genovese with traditional slow cooked beef and onion sugo ..... 23.9	

\*all sauces are gluten free, gluten free pasta available

## CUCINA

<b>BEEF TAGLIATA</b> <sup>GF</sup> available ..... 34.9	chargrilled grass-fed Australian scotch fillet with crunchy potatoes and red-wine sauce
<b>PORK TAGLIATA</b> <sup>GF</sup> ..... 29.9	marinated pan-seared pork rib eye with pickled radicchio, dates, hazelnuts & beef jus
<b>BARRAMUNDI</b> <sup>GF</sup> available ..... 31.9	pan-seared NT Barramundi fillet with roasted red onions & tomatoes and croutons
<b>CONFIT TURKEY</b> <sup>GF</sup> available ..... 17.9	confit turkey thigh, green beans, caper & shallot dressing, bread crisps
<i>small</i> ..... 28.9	
<i>big</i> ..... 28.9	
<b>RUBY'S COTOLETTA</b> ..... 23.9	crumbed free-range chicken breast cotoletta with cucumber, tomato, basil & onion salad

## SPLIT BILLS help us help you!

We are happy to divide the bill by number of people on the table but we are unable to individualise items for each person.