

ANTIPASTI

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

add POLENTA?

POLENTA MUSHROOM (GF) (V) VEGAN available 13.9	mixed sautéed mushrooms served on a creamy polenta with parmesan, asiago cheese & parsley
<i>small</i> 24.9	<i>big</i>
POLENTA POLPETTE 13.9	pork & veal polpette, tomato sugo with prosciutto and peas & pecorino cheese
<i>small</i> 24.9	<i>big</i>

a SIDE or two?

BROCCOLINI (GF) (V) VEGAN available 12.9	chargrilled broccolini with a parmesan, hazelnut and tomato veloute
CRUNCHY POTATOES (GF) (V) VEGAN 8.9	
MIXED LEAF SALAD (GF) (V) VEGAN 8.9	

PIZZA

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

TORTELLINI 24.9	hand made veal & prosciutto egg pasta tortellini with; ~ 'in brodo' house broth ~ bolognese ~ OR ham, cream & parmesan
GNOCCHI (V) (GF) available 23.9	hand made potato gnocchi with; ~ Napoletana sauce VEGAN available
~ bolognese 24.9	~ OR gorgonzola, spinach & walnut 24.9
TAGLIATELLE 24.9	house made flat egg-noodle with porcini, prosciutto, pork and beef ragù
CRAB LINGUINE 29.9	linguine pasta with Australian blue swimmer crab, tomato, chilli, garlic, shallots, parsley, cherry tomatoes & basil
PASTA MELANZANE (V) VEGAN available 24.9	tube pasta with eggplant, smoked scamorza, dry ricotta, parmesan, tomato & basil
PASTA ALLA GENOVESE 23.9	tube pasta with traditional slow cooked beef and onion sugo

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

CUCINA

BEEF TAGLIATA (GF) available 34.9	chargrilled grass-fed Australian scotch fillet with crunchy potatoes and red-wine sauce
PORK TAGLIATA (GF) 29.9	marinated pan-seared pork rib eye with pickled radicchio, dates, hazelnuts & beef jus
BARRAMUNDI (GF) 31.9	pan-seared NT Barramundi fillet with cauliflower puree, fried Brussel sprouts, fennel & nuts
CHEEKY CHICKEN 28.9	pan-seared chicken thigh with mashed potato, roasted carrots, parsley sponge and chicken jus
RUBY'S COTOLETTA 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.

10% surcharge applies on Public Holidays.

(GF) Gluten Free (V) Vegetarian