

Valentine's Day

SET MENU OPTION \$70PP

Price includes a beer or glass of house wine on arrival



CHOICE OF ENTREE

GAMBERONI ALLO ZAFFERANO

pan-fried garlic tiger prawns in a creamy saffron and chilli sauce,
served with ciabatta crostini.

STRACCIATELLA DI BUFALA

creamy stracciatella mozzarella with mango, topped with crushed walnuts,
served with toasted ciabatta bread

CHOICE OF MAIN

RISOTTO AL NERO DI SEPPIA

black ink risotto with cuttlefish and peas, finished with sour cream

PESCE DEL GIORNO

fish of the day with sautéed spinach, mushrooms and broccoli, served with
garlic, lemon and saffron risotto

POLLO ALLA MARSALA

free-range chicken breast fillet in marsala mushroom sauce, served with
roasted potatoes & broccoli

FILETTO ALLA GRIGLIA

chargrilled MSA grade, beef eye fillet,
with choice of truffle mushroom OR peppercorn sauce,
served with side of chips OR salad



**All menu items are subject to change based on seasonality & availability
NO BYO PERMITTED!!!*

Valentine's Day

VEGETARIAN SET MENU \$52PP

Price includes a beer or glass of house wine on arrival



CHOICE OF ENTREE

BRUSCHETTA

grilled ciabatta bread topped with a mix of roasted capsicum, tomatoes, garlic, red onion & basil mix, drizzled with balsamic vinegar

ARANCINI

deep fried rice croquettes stuffed with mushroom, truffle, buffalo mozzarella, parmigiano reggiano & basil, served truffle aioli

CHOICE OF MAIN

RISOTTO FUNGHI E PORCINI

risotto with porcini & fresh mushrooms, topped with parmigiano reggiano & truffle oil

VERDURA PIZZA

san marzano tomato sauce, mozzarella fior di latte, grilled eggplant, zucchini, roast capsicum & olives

CAVATELLI ALLA STRACCIATELLA

cavatelli pasta tossed with spinach, eggplant & sundried tomatoes in a white wine sauce, topped with stracciatella cheese



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LIMITED A LA CARTE MENU



ENTRÉE

CHEESEY GARLIC FOCACCIA

PIZZA BREAD TOPPED WITH MOZZARELLA FIOR DI LATTE, GARLIC, ROSEMARY, OREGANO & EVVO

GRILLED CACCIATORE

GRILLED HANDMADE PREMIUM ITALIAN CACCIATORE SAUSAGE, WITH MARINATED OLIVES & FETA ON TOP OF TOASTED CIABATTA

MUSHROOM TRUFFLE ARANCINI

DEEP FRIED RICE CROQUETTES STUFFED WITH MUSHROOM, TRUFFLE, BUFFALO MOZZARELLA, PARMIGIANO REGGIANO & BASIL
SERVED WITH TRUFFLE AIOLI (3X PORTION)

CALAMARI FRITTI

FRIED SALT & PEPPER SQUID SERVED WITH GARLIC & CHILLI AIOLI

ANTIPASTO

MIXED SELECTION OF ITALIAN COLD MEATS & CHEESES, MARINATED OLIVES
WITH GARLIC CIABATTA BREAD (SERVES 2)

PASTA

TRUFFLE GNOCCHI (VEGETARIAN)

POTATO GNOCCHI TOSSED WITH PORCINI MUSHROOMS & SPINACH, FINISHED IN THE PIZZA OVEN WITH SMOKED PROVOLONE CHEESE & TRUFFLE OIL

BEEF CHEEL RAVIOLI

SLOW BRAISED BEEF CHEEK FILLED RAVIOLI IN A CREAMY MUSHROOM TRUFFLE SAUCE

CAVATELLI AL CARTACCIO

FRESH CAVATELLI PASTA TOSSED WITH MIXED FRESH SEAFOOD IN A WHITE WINE GARLIC TOMATO SAUCE & EVVO, TOPPED WITH PIZZA BREAD, BAKED IN THE OVEN

SPAGHETTI CARBONARA

SPAGHETTI TOSSED WITH PANCETTA, EGG YOLK, PECORINO CHEESE & A TOUCH OF CREAM

PAPPADALLE BEEF ANGUS RAGU

FRESH PAPPADALLE TOSSED WITH HOMEMADE BLACK ANGUS BOLOGNESE IN SAN MARZANO TOMATO SAUCE

Valentine's Day



PIZZA

MAINS

COTOLETTA MILANESE

CRUMBED VEAL CUTLETS, WITH SPAGHETTI NAPOLETANA

COZZE DI POMODORO

FRESH LOCAL MUSSELS TOSSED WITH GARLIC & CHILLI IN A LIGHT SAN MARZANO TOMATO SAUCE SERVED WITH A SIDE OF FRESH BREAD

SIDES

PATATE AL FORNO

ROASTED POTATOES WITH GARLIC & ROSEMARY

TRUFFLE MASH

MIXED ROAST VEGETABLES

PATATE FRITTI

FRENCH FRIES & TRUFFLE AIOLI

GRILLED BROCCOLINI

WITH CHILLI & ALMONDS

INSALATA

INSALATA GRECA

LETTUCE, TOMATO, CUCUMBER, RED ONION, FETA, OLIVES & HOMEMADE DRESSING

PISTACHIO ROCULA E PERA

ROCKET, PISTACHIO, PEAR & SHAVED PARMESAN WITH BALSAMIC VINAIGRETTE & EVVO

CAPRESE

TOMATO, ITALIAN BUFFALO MOZZARELLA, FRESH BASIL, EVVO & BALSAMIC VINAIGRETTE

KIDS

CHILDREN 10 & UNDER

SPAGHETTI

BOLOGNESE, NAPOLETANA OR HAM & CREAM SAUCE

GNOCCHI

BOLOGNESE, NAPOLETANA OR HAM & CREAM SAUCE

BAMBINO PIZZA

TOMATO SAUCE, MOZZARELLA & CHIPS ON TOP

CHICKEN NUGGETS & CHIPS

BEER BATTERED FISH & CHIPS.

MARGHERITA

42 SAN MARZANO TOMATO SAUCE, BUFFALO MOZZARELLA, FRESH BASIL & EVVO

CALABRESE

36 SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, HOT CALABRESE SALAMI, ROASTED CAPSICUM, OLIVES, FRESH CHILLI & BASIL

DIAVOLA

SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, HOT CACCIATORE SAUSAGE, 'NDUJA (SPICY SALAMI SPREAD), CHORICO & FRESH BASIL

SAN DANIELE

10 SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, SAN DANIELE PROSCUITTO, FRESH ROCKET & SHAVED PARMIGIANO REGGIANO

SUPREMA

12 SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, HOT CALABRESE SALAMI, LEG HAM, SMOKED PANCETTA, CHICKEN, CHAMPIGNON MUSHROOMS & OLIVES

ROMANA

10.5 SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, ANCHOVIES, CAPERS & OLIVES

BUFALINA (VEGETARIAN)

16 SAN MARZANO TOMATO SAUCE, FRESH BUFFALO MOZZARELLA, CHERRY TOMATOES, OLIVES, FRESH BASIL & OREGANO

PARMIGIANA

16.5 SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, FRIED EGGPLANT, FRESH ITALIAN PORK SAUSAGE, PARMIGIANO REGGIANO & FRESH BASIL

FUNGHI PORCINI (VEGETARIAN)

19.5 MOZZARELLA FIOR DI LATTE, PORCINI & CHAMPIGNON MUSHROOMS, FRESH BUFFALO MOZZARELLA, HERBS & TRUFFLE OIL

CAPRICCIOSA

28.5 SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, ARTICHOKE, OLIVES, LEG HAM & CHAMPIGNON MUSHROOMS

PROSCUITTO FUNGHI

16 SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, LEG HAM & CHAMPIGNON MUSHROOMS

APOLLO

18 SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, CHICKEN, CHAMPIGNON MUSHROOMS & SMOKED PANCETTA

VERDURA (VEGETARIAN)

14.5 SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, MIXED GRILLED VEGETABLES

24

27.5

29

32

34

26

32

28

29

28.5

26

29

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