

**PER STUZZICARE L'APPETTITO (APPETIZERS)**

ZEPPOLINE CON ALGHE E GAMBERETTI Fried Neapolitan starter of baby prawns and seaweeds	\$8
SARDINE IN CARPIONE CIPOLLA ROSSA E SCORZA DI ARANCE Slow cooked fresh sardines with braised red onion and orange zest	\$8
MISTO DI OLIVE Black and Green Italian Olives	\$5
CALZONCELLI FRITTI Calzone filled with ricotta and salami, served with tomato Sugo	\$8

ENTRÉE

TROTA AFFUMICATA CON FICHI E GREMOLATA Smoked trout salad with fresh figs and gremolata	\$20
CALAMARETTI RIPIENI CON SALSA AL NERO E POMODORINI Baby calamari filled with zucchini and scallops, wilted spinach and a ink sauce	\$20
FIORI DI ZUCCHINI RIPIENI DI RICOTTA AROMATICA CON SALSA DI CROSTACEI Zucchini Flower stuffed with ricotta cheese and crustacean sauce	\$18
VITELLO TONNATO CON CARMELLO AL LIMONE Slow roasted veal with cappers emulsion and lemon caramel	\$18
MISTI SALUMI CON GRISSINI Mix Italian cured meat served with grissini	\$15

PLEASE ADVISE US IF YOU HAVE ANY ALLERGIES.
CORKAGE \$11.00 PER BOTTLE.
A 10% SURCHARGE FOR PUBLIC HOLIDAYS.



PRIMI PIATTI (PASTE AND RISOTTI)

PAPPARDELLE AI FRUTTI DI MARE Home made pappardelle pasta with mix shellfish and scampi	\$32
GNOCCHETTI DI BACCALA CON VONGOLE E CECI Home gnocchi with salted cod fish with chickpeas and vongole	\$22
RAVIOLI DI CONIGLIO E CRESCENZA COTTI AL VAPORE CON SALSA AL TIMO Steamed rabbit and crescenza cheese ravioli served with butter and thyme emulsion	\$23
RISOTTO CON CAVIALE DI ARINGA, MASCARPONE E CAPESANTE Risotto with avruga caviar, mascarpone and scallops	\$26

SECONDI PIATTI (MAIN COURSE)

PESCE DEL GIORNO Fish of the day (Ask your water)	\$MP
GAMBERONI IN SALSA DI PEPERONI CON CROCCANTE LIQUIDO DI MANDORLE CON QUENELLE DI PORCINI King prawns sautee with red capsicum sauce, toasted almond Porcini Quenelle	\$43
POLLASTRINO AL FORNO A LEGNA Baby Poussein chicken cooked in wood fire oven served with spinach, air-dried salted beef and thyme sauce	\$33

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AGNELLO IN CROSTA CON FONDUTA DI CAVOLFIOR E CASTAGNE Crusted seared lamb back strap w/wilted zucchini flower, cauliflower and chestnut fondue	\$32
FAGOTTINO DI VITELLO CON SCAMORZA AFFUMICATA E PISELLI CON SALSA ALLA MAGGIORANA Veal parcel with biologic pecorino sardo cheese, green peas served with mix mushroom and marjoram sauce	\$27
FILETTO DI MANZO CON ASPARAGI, FEGATO D'ANATRA E CREMA DI CANNELLINI Grain fed beef fillet with sauté of asparagus, cannellini beans puree and seared duck liver	\$32

CONTORNI (SIDE DISHES)

FINOCCHI BRASATI AL ROSMARINO Fennel sauté with rosemary	\$10
CRUDAIOLA DI VEGETALI CON VINEGRETTE Fine julienne of mix vegetables w/vinaigrette	\$10
SPINACI CON MANDORLE Wilted baby spinach with toasted almond	\$11
PATATE CROCCANTI CON CIPOLLE CARAMELLATE Roasted potato with caramelized onion	\$9

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PIZZA / LE PIZZE

OSTERIA ITALIANA

All ingredients used in our pizzas are freshly imported from Italy

1. PIZZA BIANCA \$11
Extra virgin olive oil, sliced garlic, rosemary
2. MARGHERITA \$22
Tomato, buffalo mozzarella, basil, parmesan
3. NAPOLETANA \$23
Tomato, buffalo mozzarella, olives, anchovy
4. PROSCIUTTO \$24
Tomato, mozzarella, rocket, sliced prosciutto and shaving of parmesan
5. CAPRICCIOSA \$22
Tomato, mozzarella, ham, mushrooms, artichokes and olives
6. PARMIGIANA \$23
Tomato, buffalo mozzarella, eggplant
7. DIAVOLA \$21
Tomato, mozzarella, mild salami, mushroom and chilli
8. FRANCESINA \$23
Half calzone filled with ricotta, salami, half mozzarella, cherry tomato and prosciutto
9. SALSICCIA E PORCINI \$23
Tomato, mozzarella, mushrooms, porcini mushroom, pork sausage and parmesan shavings
10. CALZONE CLASSICO \$23
Ham, ricotta, pepper, tomato and buffalo mozzarella
11. REGINA \$22
Tomato, ham, mozzarella, mushrooms and ricotta
12. SUGO \$24
Buffalo mozzarella, prosciutto, spinach with stuffed crust of sausage with mozzarella and tomato
13. MARE E MONTI \$24
Prawns, zucchini, cherry tomato, garlic chilli
14. 4 FORMAGGI \$23
Mozzarella, gorgonzola, parmesan and taleggio
15. VEGETARIANA \$22
Cherry tomato, mozzarella, capsicum, eggplant and zucchini
16. BRESAOLA \$24
Mozzarella, cherry tomato, bresaola and rocket
17. GORGONZOLA E RADICCHIO \$24
Mozzarella, gorgonzola, radicchio and prosciutto
18. FILETTO \$24
Cherry tomato, mozzarella, prosciutto, rocket and shaving of parmesan

EXTRA TOPPING \$2

PROSCIUTTO SAN DANIELE \$4.50 BUFFALO MOZZARELLA \$3.50