



Valentine's day
SET MENU OPTION



\$69PP

price includes a beer or a glass of house wine on arrival

CHOICE OF ENTREE

Capesante alla Griglia

grilled scallops served with pumpkin purée & basil pesto

Stracciatella e Chorizo

creamy stracciatella cheese, grilled chorizo, pear
& a honey-chili glaze,
served with grilled ciabatta bread

CHOICE OF MAIN COURSE

Ravioli di Ricotta e Spinaci

ricotta & spinach ravioli,
tossed with cherry tomatoes, garlic, &
homemade basil pesto

Pesce Rosso alla Griglia

crispy-skin red emperor fish fillet, served with
capsicum garlic purée, grilled zucchini, & baby
potatoes

Bistecca alla Griglia

char-grilled scotch fillet served with broccolini,
baby carrots, & green peppercorn sauce

Pollo Ripieno

grilled free-range chicken breast stuffed with
cheese & sun-dried tomatoes, wrapped in parma ham,
with a drizzled of white wine herb butter sauce,
served with baby potatoes & baby carrots



*ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY AND AVAILABILITY



Valentine's day

VEGETARIAN SET MENU OPTION

\$55PP

price includes a beer or a glass of house wine on arrival

CHOICE OF ENTREE

Brushetta

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

Arancini

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

CHOICE OF MAIN COURSE

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, roasted capsicum & olives

Rigatoni alla Burrata

rigatoni pasta tossed with spinach, eggplant & sun-dried tomatoes in a white wine sauce, topped with fresh burrata cheese



*ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY AND AVAILABILITY



ME NU

PIZZA

MARGHERITA	24
SAN MARZANO TOMATO SAUCE, BUFFALO MOZZARELLA, FRESH BASIL & EVVO	
CALABRESE	28
SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, HOT CALABRESE SALAMI, ROASTED CAPSICUM, OLIVES, FRESH CHILLI & BASIL	
DIAVOLA	28
SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, HOT CACCIATORE SAUSAGE, 'NDUJA (SPICY SALAMI SPREAD), CHORICO & FRESH BASIL	
SAN DANIELE	30.5
SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, SAN DANIELE PROSCUITTO, FRESH ROCKET & SHAVED PARMAGIANO REGGIANO	
SUPREMA	32
SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, HOT CALABRESE SALAMI, LEG HAM, SMOKED PANCETTA, CHICKEN, CHAMPIGNON MUSHROOMS & OLIVES	

INSALATA

INSALATA GRECA	14
LETTUCE, TOMATO, CUCUMBER, RED ONION, FETA, OLIVES & HOMEMADE DRESSING	
PISTACHIO ROCUA E PERA	14.5
ROCKET, PISTACHIO, PEAR & SHAVED PARMESAN WITH BALSAMIC VINAIGRETTE & EVVO	
CAPRESE	18.5
TOMATO, ITALIAN BUFFALO MOZZARELLA, FRESH BASIL, EVVO & BALSAMIC VINAIGRETTE	

SIDES

PATATE AL FORNO	9
ROASTED POTATOES WITH GARLIC & ROSEMARY	
TRUFFLE MASH	9
MIXED ROAST VEGETABLES	10.5
PATATE FRITTI	9
FRENCH FRIES & TOMATO SAUCE	
GRILLED BROCCOLINI	10.5
WITH CHILLI & ALMONDS	

LIMITED À LA CARTE

ENTRÉE

CHEESEY GARLIC FOCACCIA	16
PIZZA BREAD TOPPED WITH MOZZARELLA FIOR DI LATTE, GARLIC, ROSEMARY, OREGANO & EVVO	
GRILLED HALOUMI BRUSCHETTA	19.5
HALOUMI CHEESE TOPPED WITH ROASTED CAPSICUM, TOMATO, RED ONION, GARLIC & BASIL	
MUSHROOM TRUFFLE ARANCINI	18
DEEP FRIED RICE CROQUETTES STUFFED WITH MUSHROOM, TRUFFLE, BUFFALO MOZZARELLA, PARMIGIANO REGGIANO & BASIL SERVED WITH TRUFFLE AIOLI (3X PORTION)	
CALAMARI FRITTI	22.5
FRIED SALT & PEPPER SQUID SERVED WITH GARLIC & CHILLI AIOLI	
ANTIPASTO	38
MIXED SELECTION OF ITALIAN COLD MEATS & CHEESES, MARINATED OLIVES WITH GARLIC CIABATTA BREAD (SERVES 2)	

PASTA

QUATTRO FORMAGI GNOCCHI	28
POTATO GNOCCHI TOSSED IN A FOUR CHESSE CREAM SAUCE WITH A TOUCH OF SAN MARZANO TOMATO SAUCE, FINISHED IN THE PIZZA OVEN	
BEEF CHEEL RAVIOLI	31
SLOW BRAISED BEEF CHEEK FILLED RAVIOLI IN A CREAMY MUSHROOM TRUFFLE SAUCE	
CAVATELLI AL CARTACCIO	34
FRESH CAVATELLI PASTA TOSSED WITH MIXED FRESH SEAFOOD IN A WHITE WINE GARLIC TOMATO SAUCE & EVVO, TOPPED WITH PIZZA BREAD, BAKED IN THE OVEN	
RISOTTO FUNGHI E PROCINI	28
RISOTTO TOSSED WITH PORCINI & FRESH MUSHROOMS, TOPPED PARMIGIANO REGGIANO & TRUFFLE OIL	
SPAGHETTI CARBONARA	29
SPAGHETTI TOSSED WITH PANCETTA, EGG YOLK, PECORINO CHEESE & A TOUCH OF CREAM	
PAPPADELLE BEEF ANGUS RAGU	29
FRESH PAPPADELLE TOSSED WITH HOMEMADE BLACK ANGUS BOLOGNESE IN SAN MARZANO TOMATO SAUCE	

MAIN

COZZE DI POMODORO	36
FRESH LOCAL MUSSELS TOSSED WITH GARLIC & CHILLI IN A LIGHT SAN MARZANO TOMATO SAUCE, WITH A SIDE OF FRESH BREAD	
SCALOPPINE AL MARSALA	38
VEAL SCALOPPINI PAN FRIED WITH MARSALA & BALSAMIC VINEGAR, WITH A SIDE OF ROASTED VEGETABLES	