

antipasti

MARINATED MEDITERRANEAN OLIVES (DF,V,VG,GF)	\$10
GARLIC & ROSEMARY FOCACCIA BREAD (V, VGO, GFO)	\$12
MOZZARELLA & OREGANO FOCACCIA BREAD (V, VGO, GFO)	\$15
PORCINI & FONTINA ARANCINI, TRUFFLE MAYO, PARMESAN (V)	\$20
CALAMARI FRITTI, GREMOLATA, LEMON MAYO (DF, GFO)	\$23
BURRATA (GFO, V)	\$25
house romesco salsa, roasted pepitas, pane carasau add prosciutto + \$7	
TOMATO BRUSCHETTA, WHIPPED RICOTTA, SALSA VERDE (V, GFO)	\$20
ZUCCHINI FLOWERS (V)	\$20
ask your waiter for the special filling of the week	
ANTIPASTO (GFO)	\$42
selection of cheeses, prosciutto, salame, olives, pickles, focaccia, onion jam	
FORMAGGI STAGIONATI (V, GFO)	\$34
selection of cheeses, apple paste, salame ai fichi, carasau	

pasta gluten-free pasta available add +\$3

LAMB RAGU RIGATONI (GFO, DFO)	\$32
8hr slow-cooked lamb ragu, parsley, pecorino romano	
GNOCCHI AI FUNGHI (V)	\$30
mixed mushrooms, chives, pecorino romano	
SEAFOOD CASARECCE (DF, GFO)	\$32
seafood ragu, napoletana, cherry tomatoes, chilli, garlic, chives	
ZUCCHINI RISOTTO (VO, GFO)	\$30
zucchini, taleggio cheese, blue cheese crumb, crispy pancetta	

secondi

GRILLED BARRAMUNDI (GF, DFO)	\$34
tomato, potatoes, onion, olives, capers, salsa verde	
PORCHETTA (GFO, DF)	\$34
pear, manchego & fennel slaw, walnut gremolata	
CAPRESE SALAD (V, GFO)	\$26
buffalo mozzarella, oxheart tomatoes, rosemary bread, basil	
ROASTED CHICKEN SALAD (GF, DFO, VO, VGO)	\$28
cavolo nero, roasted cauliflower, lentils, currants, almonds, pecorino, mustard dressing	
QUINOA SALAD (V, GF, DFO)	\$25
rocket, fennel, pomegranate, parmesan, pepitas, lemon dressing add chicken (\$5)	

contorni

ROCKET & PEAR SALAD (V, VGO, GF, DFO)	\$14
cherry tomatoes, onion, parmigiano, lemon dressing	
ROASTED CAULIFLOWER (V, VGO)	\$16
pecorino cheese, mustard dressing	
FRIES, SMOKED GARLIC MAYO (V, GFO)	\$12
TRUFFLE & PARMESAN FRIES (V, GFO)	\$15

pizza

red base

MARGHERITA (V)	\$25
pomodoro, mozzarella, basilico	
BUFFALO (V)	\$27
pomodoro, buffalo mozzarella, cherry tomatoes, basilico, oregano	
PROSCIUTTO	\$28
pomodoro, mozzarella, prosciutto di parma, rocket, parmigiano	
DIAVOLA	\$27
pomodoro, mozzarella, salame picante, olives	
CAPRICCIOSA	\$28
pomodoro, mozzarella, smoked ham, mushrooms, artichokes, olives	
QUATTRO CARNI	\$29
pomodoro, mozzarella, smoked ham, pancetta, salsiccia, salame	
VEGETARIANA (V)	\$28
pomodoro, mozzarella, zucchini, capsicum, roasted leek, cavolo nero, basil pesto	
PESCATORA	\$29
pomodoro, mozzarella, prawns, garlic, zucchini	

white base

FUNGHI (V)	\$28
scamorza, roasted mushrooms, truffle manchego paste, parsley	
PATATE	\$29
roasted potatoes, mozzarella, blue cheese, confit garlic, rosemary	
SALSICCIA	\$28
mozzarella, salsiccia, confit garlic, cavolo nero, parmigiano, chilli oil	

All our pizzas can be made with handmade gluten-free pizza dough for an additional \$5. Please note the gf pizza is cooked inside our pizza oven so we cannot guarantee a 100% celiac pizza. You can also pick a vegetarian pizza & make it vegan for an additional \$3.

dolce

PASSIONFRUIT SEMIFREDDO (GF)	\$16
mango compote, almond crumb	
HAZELNUT TIRAMISU	\$16
espresso, amaretto, cocoa	
CANNOLI	\$17
ricotta & chocolate chips	
TORTA DELLA CASA	\$18
chocolate tart, frutti di bosco, vanilla ice-cream	

V - vegetarian | VG - vegan | GF - gluten-free
VO - vegetarian option | VGO - vegan option
GFO - gluten-free option | DF - dairy free
DFO - dairy-free option

Eftpos transactions incur a 1.65% surcharge & AMEX Cards incur 2.75%. 15% surcharge applies for Sundays & Public Holidays.
Please specify any dietary requirements, our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten.
Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free.

FOOD

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*Salt
Meats
Cheese.*

CRONULLA