

# Lunch Menu

## ANTIPASTI

Beef Carpaccio - Sliced Eye Fillet, Spring Onion, Horseradish  
Mayonnaise, Crispy Shallots and Hazelnuts  
\$27

Fried Calamari with Lemon and Squid Ink Mayonnaise and Mint  
\$26

Burrata Cheese with Tomato Puree, Fresh Tomatoes, Oregano,  
Basil and Crostini  
\$24

Bruschetta with Roasted Cherry Tomatoes, Rocket and Ricotta  
Salata  
\$23

Salumi Plate with 36-month aged Parma Prosciutto, Capocollo,  
Salami Norcia, Mortadella, Nduja, Mixed Olives, Crackers, Buffalo  
Ricotta and Giardiniera  
\$32

## PASTA

Gluten-free pasta available

House Made Tagliolini Pasta, Prawns, Roasted Tomato Sauce, Chilli,  
Fried Basil and Chives  
\$40

Casarecce with Slow Cooked Beef Brisket Ragu,  
Parmesan Cheese and Pistachio Breadcrumb  
\$36

Risotto with Beetroot Puree, Burrata Cheese and Tempura Basil  
\$34

## SECONDI

Pan Fried Barramundi Fillet with Sweetcorn Puree, Tempura Baby  
Corn and Watercress  
\$41

Herb and Almond Crusted Lamb Loin with Carrot Puree, Grilled  
Leek,  
Carrots and Jus  
\$41

Eggplant Parmigiana - Sliced Eggplant layered with Fior di Latte  
Cheese and Nashi Pear served with Basil Puree and Rocket Pesto  
\$34

## CONTORNI

Roasted Potatoes with Rosemary - \$15

Broccolini with Garlic and Chilli - \$15

Salad Mix, Parmesan and Lemon Dressing - \$14

# PIZZE

## **Margherita**

**Tomato Base, Fior di Latte, Basil  
\$25**

## **Margherita di Buffalo**

**Tomato Base, Buffalo Mozzarella, Cherry Tomato, Basil  
\$30**

## **Il Gambero**

**Tomato Base, Fior di Latte, Prawns, Cherry Tomato, Garlic,  
Lemon and Rocket  
\$32**

## **Diavola**

**Hot Sopressa Salami, Fior Di Latte and Rocket  
\$30**

## **Capricciosa**

**Tomato Base, Fior Di Latte, Ham, Mushrooms and Olives  
\$32**

## **Prosciutto**

**Tomato Base, Fior di Latte, Basil and Prosciutto  
\$32**

## **Boscaiola**

**Sauteed Selection of Fresh Wild Mushrooms, Sausage, Fior Di  
Latte and Mixed Fresh Herbs  
\$30**

## **Crostino**

**Fior di Latte Cheese and Ham  
\$28**

## **Potato**

**Fior di Latte Cheese, Potato, Olives and Onion  
\$30**

## **Anchovy**

**Fior di Latte Cheese, Buffalo Mozzarella, Anchovies and Lemon  
\$30**

## **Mortazza**

**Fior di Latte Cheese, Buffalo Mozzarella, Mortadella, Pistachio  
and Balsamic Vinegar  
\$32**

## **Friarielli**

**Fior Di Latte Cheese, Burrata, Italian Sausage  
and Friarielli (Turnip Tops)  
\$32**

## DOLCI

Mango and Pineapple Mousse with Pineapple Jelly, Dried Pineapple  
and Hazlenut Crumble  
\$16.50

Ricotta Filled Cannoli - \$16.50  
Pistachio and  
Chocolate Chip, Candied Orange

Deconstructed Tiramisu - Mascarpone Semifreddo, Coffee Sabaion,  
Mocha Sauce and Coffee Savoiardi - \$16.50

Affogato - \$12 add liqueur \$19

Gelato  
1 Scoop - \$4.50 / 2 Scoops - \$7.50 / 3 Scoops -\$10