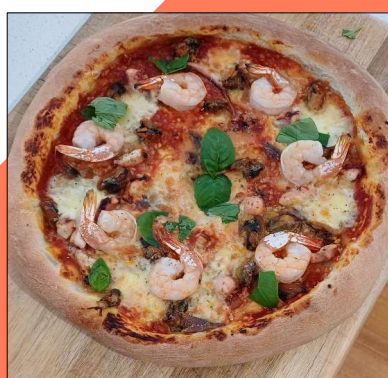


Authentic Italian stone baked **pizza**

Garlic & Herb	Crushed garlic, olive oil & herb	\$16.00
Garlic Herb & Cheese	Crushed garlic, olive oil, herb and mozzarella	\$18.50
Salmone	Crushed garlic, olive oil, smoked salmon asparagus, capers, fresh mozzarella cheese fresh basil	\$24.50
Pescatora	Crushed tomatoes, fresh mozzarella, olive oil, prawns, smoked mussels, marinated baby octopus, fresh basil	\$28.50
Margherita	Crushed tomatoes, fresh mozzarella, fresh basil	\$20.00
Capriccosa	Crushed tomatoes, smoked ham, kalamata olives, artichokes, mushrooms fresh mozzarella	\$22.50
Patate e Salsiccia	Sliced potato, crushed garlic, pork and fennel sausage, olive oil, fresh mozzarella, fresh rosemary	\$22.00
Prosciutto e Gorgonzola	Crushed tomatoes, prosciutto, arugula (rocket) and gorgonzola cheese.	\$24.50
Diavola	Crushed tomatoes, fresh mozzarella, spicy salami, chilli	\$21.00
Bambini (for littlies)	Crushed tomatoes, ham & shredded mozzarella cheese	\$16.00



Pasta

Gnocchi alla Sorrentino

\$26.00

House made baked gnocchi, tomatoes, roasted garlic, caramelised onion, fresh mozzarella, basil. **Gnocchi alla Gorgonzola** switch mozzarella for Gorgonzola.

Pappardelle di agnello

\$28.00

Pappardelle, braised lamb shanks, red wine and rosemary ragu, cherry tomato, fetta, flat leaf parsley

Spaghetтини

\$28.00

Spaghetti, olive oil, prawns, garlic, chilli, spring onion, spinach, flat leaf parsley

Penne pollo pesto

\$26.00

Penne, chicken breast, house made basil & pine nut pesto, cream

Pasta alla Chitarra con Pallottine

\$27.00

Spaghetti, house made pork and veal meatballs, napoli sauce, Parmesan

Dessert

Cassata

\$16.50

Strawberry, chocolate and vanilla ice-cream Amaretto sponge cake, dried fruits, cocoa

Baked dark chocolate and hazelnut cheesecake

\$18.90

Dark chocolate, hazelnut, coconut, vanilla, Frangelico cream.

Baked lemon tart

\$16.50

Lemon curd, shortcrust pastry, whipped cream

Affogatto

Vanilla bean ice-cream, espresso, Frangelico

\$18.50

