

DINNER

Entrée

Marinated olives [V] 9
Home marinated green olives served with bread and salad.

Garlic bread 8
Homemade ciabatta with garlic and herb butter.

Spicy Italian Salami *share 16
Served with warm marinated olives, salad and grilled bread.

Caprese con prosciutto e rucola [GF, V] 19
Buffalo mozzarella, parma, and fresh tomatoes, garnished with rocket and olive oil.

Calamari marinati alla griglia 23/32
Grilled calamari marinated with chilli, lime and mint, served with pea puree, fennel, rocket and orange salad and lime mayo.

Gamberi alla Champagne [GF] 24
Prawns sautéed with champagne and lime sauce, rocket and salsa verde.

Zucchine ripiene (entrée/main) 22/35
Zucchini stuffed with beef mince and Italian sausage, cooked in tomato, basil sauce, and topped with parmesan and pecorino cheese.

Pasta

Paccheri salsiccia e porcini 28
Paccheri pasta with Italian sausage, porcini mushrooms, tomato sauce, basil pesto, parmesan cheese and a touch of cream.

Puravita style linguine 27
Linguine pasta with garlic, chilli, capers, anchovies, olives, basil pesto, cherry tomatoes.

Gnocchetti con crema di zucchine gamberi e pancetta affumicata 28
Round potato gnocchi with garlic prawns, torched pancetta and zucchini puree sauce.

Gnocchi pomodoro pesto e rucola [V] 25
Homemade gnocchi with tomato sauce, basil pesto, fresh rocket and parmesan cheese.

La gnocca paradiso 31
Chunky potato gnocchi sautéed with butter and sage, served with slow cooked beef cheek ragú and mint.

Risotto salsiccia gorgonzola e noci 28
Risotto with gorgonzola and parmesan sauce and Italian sausage top up with roasted walnuts.

Fettuccine al nero con calamari e polpo 33
Chilli, cherry tomato, basil and black squid pasta with calamari and Fremantle octopus.

Mains

Baccala gamberi e calamari alla siciliana 38
Cod fish, prawns, calamari cooked in tomato sauce, capers, olives served with bread.

Spalla d'agnello brasata al Chianti [GF] 39
Slow cooked lamb shoulder in red wine, served with roasted potatoes, baby broccoli and purple cauliflower puree.

Tagliata di manzo con spinaci burro parmigiano e cipollotto bruciato [GF] 37
Free range scotch fillet with spinach, parmesan, burnt baby onion, roast potatoes, salsa verde.

Polletto alle erbe con mostarda al tartufo [GF] 35
Free range grilled spatchcock marinated in Italian herbs and truffle mustard, served with seasonal vegetables, potatoes, and caramelized onion puree.

Parmigiana di melanzane [V] 27
Eggplant layered with mozzarella, parmesan, tomato and basil sauce. Served with grilled bread and salad.

Sides

Patate arrosto 7
Freshly roasted baby potatoes served with fresh rosemary and a hint of salt.

Insalata verde 8
Tender greens tossed with a light balsamic dressing.

V Vegetarian

GF Gluten free

* Vegetarian options available

* GF pasta available

