

DINNER

Entrée

Marinated olives [V,GF] 9
Home marinated green olives.

Pane della casa 6
Homemade Ciabatta, Evoo
Garlic Bread, Parsley

Coccio Di Provolone e Focaccia (To Share)[GF] 16
Provolone Cheese Melted to Perfection, Warm Focaccia with;
-Mushroom, Truffle
-Sausage, Rosemary

Tagliere Alla Romagnola (To Share For 2) 28
Prosciutto, Salame, Pancetta, Chef's selection of cheese, Olives, Warm Focaccia

Spicy Italian Salami 15
Grilled Italian Hot Sausage

Polenta Tartufata 14
Polenta Bites, Truffle, Gorgonzola

Calamari marinati alla griglia [GF] 24/33
Grilled calamari marinated with chilli, lime and mint, served with pea puree, Fennel, Rocket, Onion and Orange salad.

Zucchine ripiene (entrée/main) 23/36
Zucchini stuffed with Beef and Italian Sausage, Cooked in Tomato, Topped with Parmesan and Pecorino cheese.

Pasta

Paccheri salsiccia e porcini 29
Paccheri pasta with Italian Sausage, Porcini mushrooms, Tomato sauce, Basil pesto, Parmesan cheese and a touch of cream.

Puravita style linguine 28
Linguine pasta with Garlic, Chilli, Capers, Anchovies, Olives, Basil Pesto, Cherry tomatoes, Herbs bread crumb.

Orecchiette, Acciughe, Gamberi, Crema di broccolini 29
Ears like Pasta, Anchovies, Prawns, broccolini Cream, Evoo

Gnocchi pomodoro pesto e rucola [V] 26
Homemade gnocchi with tomato sauce, basil pesto, fresh rocket and parmesan cheese.

La Gnocca Paradiso 32
Chunky Homemade potato gnocchi sautéed with butter and sage, served with slow cooked beef cheek ragu'

Fettuccine al Nero con Calamari e Polpo 34
Chilli, Cherry tomato, Basil and Squid Ink 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, Grilled Lamb Ribs[GF] 42
Slow cooked lamb shoulder in Red wine, Baby carrot and purple cauliflower puree. Char Grilled Ribs

Tagliata di manzo [GF] 39
Scotch fillet, Porcini Mushroom Sauce, Grilled Eggplant, Salsa Verde

Polletto alle herbe [GF] 38
Free range grilled Spatchcock marinated in Truffle Mustard. Spinach sauteed with butter and Parmesan, Smoked Pancetta

Parmigiana di melanzane (V) 28
Eggplant layered with Mozzarella, Parmesan, Tomato and basil sauce.

Sides

Patate arrosto 9
Freshly roasted baby potatoes served with fresh rosemary and a hint of salt.

Insalata mista
Mix salad, fennel, tomato tossed with lemon evo dressing dressing.

Patatine Fritte
Potato Fries, Parmesan, Truffle

Broccolini
Tossed with Chilli and Garlic, Roasted Almonds

V Vegetarian. GF Gluten free
* Vegetarian options available



Pura Vita

