

ENTRÉE

Olive marinate — 9 ☺

Home marinated olives

Coccio Di Provolone e Focaccia (To Share) — 16 ☺

Provolone Cheese Melted to Perfection, served with Warm Focaccia choice: Mushrooms, Truffle or Sausage, Rosemary

Spicy Italian Salami — 15

Grilled Italian Hot Sausage

Calamari marinati alla griglia — 24/33 ☺

Grilled Calamari marinated with Chilli, Lime and Mint, served with Pea puree, Fennel, Rocket, Onion and Orange salad

Pane della casa — 6 ☺

-Homemade Ciabatta, Evoo

-Oven baked Garlic Bread with Parsley Butter

Zucchine ripiene — 23/36

Zucchini stuffed with Beef and Italian Sausage, Cooked in Tomato Sauce, Topped with Parmesan and Pecorino cheese

Polenta Tartufata — 14

Crispy Polenta bites with Truffle Oil and melted Gorgonzola cheese.

PASTA

Paccheri salsiccia e porcini — 29

Paccheri pasta with Italian Sausage, Porcini mushrooms, Tomato sauce, Basil, Parmesan cheese and a touch of cream

Orecchiette, Acciughe, Crema di broccolini

Calamari — 29

Ears like Pasta, Anchovies, Calamari, Cime di rapa Broccoli Cream,

La Gnocca Paradiso — 32

Chunky Homemade potato Gnocchi sautéed with Butter and Sage, served with slow cooked Beef Cheek Ragù

Gnocchi pomodoro pesto e rucola — 26 ☺

Homemade gnocchi with Tomato/Basil sauce served with fresh rocket and Parmesan cheese.

Pura Vita style linguine — 28 ☺

Chef's recipe. Linguine pasta cooked with Garlic, Chilli, Capers, Anchovies, Olives, Basil and Cherry tomatoes and Herbs bread crumb

Fettuccine al Nero con Gamberi e Polpo — 34

Squid Ink pasta with cooked with Chilli/Cherry tomato sauce served with Prawns and Fremantle Octopus

MAINS

Polletto alle erbe — 38 ☺

Free Range grilled Spatchcock marinated in Truffle Mustard dressing. Served with Smoked Pancetta and Spinach sautéed with Butter and Parmesan cheese

Baccala Gamberi e Calamari alla Siciliana — 38 ☺

Chef's signature dish. Codfish, Prawns, Calamari cooked in rich Tomato Broth with Capers and Olives served with Grilled Bread

Tagliata di manzo. — 38 ☺

Free Range Scotch fillet served with Porcini Mushroom Sauce, Grilled Eggplant and Salsa Verde

Spalla d'agnello Brasata al Chianti, Grilled ☺

Lamb Ribs — 42

Free range Lamb shoulder slow cooked in Red wine, served with Baby Carrots, Purple Cauliflower puree and Costolette grigliate

Parmigiana di melanzane — 28 ☺☺

Oven baked Eggplant layered with Mozzarella, Parmesan, Tomato/Basil sauce

SIDES

Patate arrosto — 9 ☺☺

Roasted Baby potatoes served with fresh rosemary and a hint of salt

Insalata mista — 9 ☺☺

Mix salad, fennel, tomatoes tossed with lemon evoo dressing

Patatine Fritte — 9 ☺

Potato Fries, Parmesan, Truffle Oil

Broccolini — 9 ☺

Fresh Broccoli Tossed with Chilli, Garlic and Roasted Almonds

WE ARE HAPPY TO ACCOMMODATE YOUR REQUESTS.

☺GLUTEN FREE ☺VEGETARIAN☺ VEGAN OPTION AVAILABLE ASK STAFF