

Starters

Stracciatella soft burrata centre served with olive oil and hot focaccia	17
Potato focaccia (+anchovies or olives \$1) mozzarella, shaved potato, garlic and parsley	17/20
Garlic focaccia (+cheese \$2) drizzle of tomato, garlic, olive oil, oregano and parsley	13/16
Wood fire olives and focaccia warm kalamata olives, olive oil, mild chilli and focaccia	17
Calamari fritti fried calamari with rocket leaves and tartare	24
Fries fries with tomato sauce (+aioli \$1)	10
Bruschetta (2pcs) with fresh tomato, garlic rub and basil (+feta \$1)	11
Anchovy Bruschetta (2pcs) with stracciatella, marinated white anchovy, fig jam and lemon zest	13

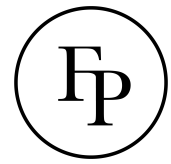
**Feed me menu: \$45pp, 3 courses of house favourites
or \$55pp including BYO wine (4 person minimum)**

Licensed and BYO wine only

Corkage \$15 per bottle

All prices subject to change

Allergy warning: please note kitchens contain pine nuts, hazelnuts and seafood



Pizza

reg11”/lrg13”

Gluten Free bases \$5 Vegan cheese \$2

1. Margherita (v) 21/24
tomato, mozzarella, basil, oregano and olive oil
(+hot salami \$2)

2. Zucchine (v) 25/28
grilled zucchini, shaved potato, mozzarella, feta,
pine nuts, garlic and chilli

3. Capricciosa 25/28
tomato, mozzarella, ham, mushrooms, olives,
oregano and olive oil (+anchovies \$1)

4. Vegetariana 25/28
tomato, mozzarella, mushrooms, capsicum,
onion, olives, garlic and parsley

5. alle Melanzane (v) 25/28
tomato, mozzarella, grilled eggplant, basil, garlic,
parsley and parmesan cheese (+ pesto \$2)

6. Raymond's Banger 26/29.5
tomato, mozzarella, salami, house pesto, feta,
jalapeños, hot honey

7. Pumpkin Pie (v) 26/29.5
tomato, mozzarella, pumpkin, feta, red onion,
pine nuts, garlic, parsley, lemon ricotta and hot
honey

8. Tropical 25/28
tomato, mozzarella, ham and pineapple

9. Mexican 25/28
tomato, mozzarella, ham, hot salami and
capsicum (+hot honey \$1)

10. Marinara 26/29.5
mozzarella, mussels, shrimp, prawn cutlets,
pippees, garlic, parsley and drizzle of tomato

11. Salsicce e funghi 25/28
mozzarella, mushrooms, pork sausage, garlic and
parsley (+jalapenos \$1)

12. Piccante 25/28
tomato, mozzarella, hot salami, sun-dried
tomatoes, olives, anchovies and oregano

13. al Prosciutto 25/28
tomato, bocconcini, olives, oregano, olive oil and
uncooked prosciutto (+rocket \$2)

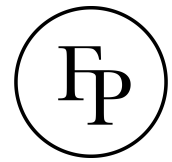
14. Volcaneno 26/29.5
bocconcini, hot salami, gorgonzola, feta, olives,
anchovies, chilli and oregano

15. Movieland 26/29.5
tomato, mozzarella, ham, hot salami,
mushrooms, capsicum, olives, onion, pineapple
and oregano

16. Fratellino 25/28
tomato, bocconcini, hot salami, olives, basil and
oregano (+mushrooms \$2)

17. Finocchio e Salsicce 26/29.5
tomato, mozzarella, red onion, fennel, garlic,
chilli, pork sausage and parsley

18. Meatball 26/29.5
tomato, basil, mozzarella, house meatballs (pork,
beef and fennel), parmesan and garlic



Pasta

Gluten free pasta +\$3

Spaghetti Bolognese	25
minced beef in a rich tomato sauce	
Fettuccini Carbonara	28.5
bacon, spring onions, cream, parmesan and garlic (+mushrooms \$2)	
Penne Pollo e Funghi	29
chicken, mushrooms, cream, parmesan, garlic and parsley	
Gnocchi Della Casa (v)	29.5
house gnocchi in a creamy napoli sauce with fresh chilli, basil and stracciatella	
Lasagne	27
traditional with béchamel and bolognese sauce	
Fettuccini Pesto (v)	26.5
house made pesto, cream and black pepper (+chicken \$4 + Broccoli \$3)	

Spaghetti Di Mare	31
scallops, prawn cutlets, shrimp, mussels, pippies and garlic in a white wine and olive oil sauce (+napoli \$2)	

Penne Calabrese (v)	28
broccoli, cherry tomatoes, red onion, olives, pine nuts, chilli, basil and garlic in napoli sauce (+ chicken \$3)	

Gnocchi Quattro formaggi (v)	29.5
cream, blue cheese, feta and parmesan (+mushroom \$2)	

Rigatoni Rosetella	29.5
onion, garlic, chilli, napoli, cherry tomatoes, basil, dash of cream, parmesan and pork sausage (veg option 25)	

Fettuccini Ragu	34
Slow-cooked beef-cheek ragu in a rich tomato sauce with a parmesan, ricotta and lemon zest garnish	

Penne Matriciana	29.5
bacon, salami, olives, spring onions and chilli in napoli sauce (+cherry toms \$2)	

Something else

Char grilled Calamari (gf)	27
char grilled calamari with a crisp salad and lemon	
Pesce Spada (gf)	33
char-grilled swordfish served with a crisp salad	
Chicken Parmigiana	29.5
lightly crumbed chicken breast, topped with napoli sauce and mozzarella cheese, served with fries and salad	

Salads

Ruchetta	15
rocket, pear, shaved parmesan and balsamic vinegar	
Mista	15
Mixed lettuce, tomato, cucumber, red onion and an Italian dressing	

Kids (12 and under)

Pasta

Penne napoli 12

Spaghetti bolognese 14

Penne butter 10

Pizza

Margherita (no herbs) 13

Tropical 14

Ham and cheese 14