

Menu



Please note our menu changes based on the availability of seasonal ingredients

Entree (antipasti)

Pane casareccio al aglio (<i>Garlic bread and olive</i>)	\$ 12.50
Cestino di Pane (<i>Home Made Bread</i>)	\$ 4.00
Calzoni fritti - 2 per portion (<i>deep-fried baby pizza filled with fresh basil, buffalo mozzarella and leg ham</i>)	\$ 15.00
Fritto Misto di Pesce (<i>traditional Neapolitan deep fried mix of squid, white bait and prawns</i>)	\$ 16.50
Arancini ai Funghi - 3 per portion (<i>traditional Sicilian arancini style rice ball with trio of mushrooms and mozzarella served with roast capsicum reduction</i>)	\$ 14.00 VG
Salumi Board (<i>traditional salumi board, pickles, buffalo mozzarella, fresh bread, pecorino cheese</i>) to share by two or more	\$ 36.00
Polpette della Nonna (<i>traditional Calabrian-style meat ball served in a succulent tomato sauce mozzarella cheese and fresh bread</i>)	\$ 15.00
Caponata Napoletana (<i>duo of fresh toasted bread, with italian tuna chunks, caper berry and fresh tomatoes sliced garlic and fresh basil.</i>)	\$ 16.00
Melanzana Ntaccata (<i>traditional Napoli style eggplants baked in the oven with Napoli sauce, mozzarella cheese and fresh basil</i>) two per portion	\$ 14.50 ^{VG GF}
Primi Piatti (First Main)	
Tagliatelle al ragu' di agnello (<i>hand made tagliatelle served with braised lamb shoulder ragu and grated ricotta salata</i>)	\$ 27.50
Tortello Maruzzella (<i>hand made tortelli pasta filled with goat cheese rocket, served with warm extra virgin olive oil tomato, fresh basil dressing</i>)	\$ 27.50 ^{VG}
Gnocchi in crema di Taleggio (<i>hand made potatoes gnocchi cooked in a taleggio cheese cream sauce</i>)	\$ 24 ^{VG}
Paccheri alla Amatriciana (<i>Paccheri pasta, cooked with red onion, chilli, garlic, Guanciale, and Napoli sauce, topped with Pecorino Romano</i>)	\$ 25.50
Lasagna Reggina (<i>Hand made pasta sheet, layered with slow cook pork and veal ragu, béchamel sauce eggs, leg ham, pea, mozzarella cheese and served with grated pecorino</i>)	\$ 24.50
Risotto Gamberi Capesante e limone (<i>Tossed risotto with Exmouth prawns, scallops, lemon zest and prosecco wine</i>)	\$ 28.50 gf

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Secondi Piatti (main dishes)

Costata di Vitello alla Milanese (crumbed veal chops, served with roast potatoes and guanciale wrapped asparagus, burnt butter sauce) \$ 32.00

Carre' di agnello Estivo (chargrilled lamb rack served with pea and guanciale,, oven roasted cherry tomatoes and salsa verde) \$ 37.00 gf

Scaloppine di Pollo Montanara (chicken breast pan fried with garlic, porcini mushrooms, cherry tomatoes, white wine sauce and served with roasted potatoes and seasonal vegetables) \$ 32.00

Fish of the day market price
Please ask our friendly staff for special of the day

Contorni (Side)

Insalatona (mixed salad, cucumber, black olives, starchy cheese, and cherry tomatoes) \$ 11.50

Caprese (sliced fresh tomatoes, buffalo mozzarella, fresh basil and extra virgin olive oil) \$ 18.00

Verdure Grigliate (mixed grilled vegetable, Italian dressing) \$ 10.00

Patatine fritte (deep fried hand cut chips) \$ 6.00

Dolci (dessert)

Tiramisu Tradizionale (Traditional mascarpone and coffee soaked savoiardi layered with zabaglione cream, served strawberry coulis and fresh mint leaves) \$ 14.00

Pannacotta al cioccolato e caffè' (chocolate panna cotta served with Espresso syrup and fresh strawberry) \$ 13.50

Zeppole al miele (deep fried traditional Calabrian donuts rolled in honey and served with vanilla ice-cream) \$ 10.00
3 per serve

Le Pizze **option GF \$ 5.00**

(Please note our gluten free pizza, is cooked on the same oven as the other pizza and could be contaminated with flour. Please inform our wait staff if you are highly allergic.)

Our Pizza dough is proof for 48 h , we use Italian fior di latte cheese , San Marzano Tomatoes and Italian Buffalo cheese.

Pizze Rosse (tomato-based pizza)

Margherita (Fior di latte cheese, San Marzano tomatoes, fresh basil) \$ 17.00

Marinara (San Marzano tomatoes, anchovies, fresh garlic and olive oil) \$ 17.00

Rustica (Margherita based pizza, rocket, San Daniele prosciutto, buffalo mozzarella, cherry tomatoes and shaved parmesan) \$ 27.00

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Cotto e Funghi (San Marzano tomatoes, fior di latte cheese, leg ham and mushrooms)	\$ 22.00
4 stagioni (San Marzano tomatoes, fior di latte cheese, mushrooms, leg ham, black olives and artichokes)	\$ 22.50
Capricciosa (San Marzano tomatoes, fior di latte cheese, leg ham, black olives, mushrooms, anchovies, artichoke)	\$ 23.50
Maruzzella (San Marzano tomatoes, fresh seafood and hint of garlic)	\$ 25.00
Napoli (San Marzano tomatoes, fior di latte cheese, anchovies, black olives, capers)	\$ 22.00
Diavola (San Marzano tomatoes, fior di latte cheese, Nduja Calabrese, hot salami)	\$ 22.50
Mimi (San Marzano tomatoes, fior di latte cheese, mushrooms, speck)	\$ 25.50

Pizze Bianche (white based pizza)

Aspromonte (Buffalo mozzarella, porcini mushrooms, Nduja Calabrese and shaved parmesan)	\$ 27.00
Friarielli e Salsiccia (fior di latte cheese, Italian sausage and wild broccolini)	\$ 25.50
4 Formaggi (fior di latte cheese, gorgonzola, parmesan and Taleggio)	\$ 22.00

Pizze Verdi (Vegetarian Pizza)

Ortolana (San Marzano tomatoes, fior di latte cheese, sliced eggplants, sliced zucchini and roasted capsicum)	\$ 22.00
Parmigiana (San Marzano tomatoes, fior di latte cheese, grilled eggplants, parmesan and fresh basil)	\$ 20.00
Giardiniera (San Marzano tomatoes, fior di latte cheese, mushrooms, black olives and fresh rocket)	\$ 22.00
Friarielli e Patate arrosto (Fior di latte cheese, wild broccolini and roasted potatoes)	\$ 21.00

Calzoni (folded pizza)

Tradizionale (San Marzano tomatoes, fior di latte cheese, black olives, mushrooms and leg ham)	\$ 22.50
Vesuvio (San Marzano tomatoes, buffalo mozzarella, leg ham and fresh basil, topped with cherry tomatoes, rocket and buffalo mozzarella)	\$ 25.50
Pizza Fritta (Traditional Napoli style deep fried pizza folded with ricotta cheese and guanciale)	\$ 23.00
Cornucopia di pizza (Half calzone and half pizza shape, filled with buffalo mozzarella, San Marzano tomatoes, roast potatoes, black olives, cherry tomatoes and hint of truffle)	\$ 27.00

Le speciali (pizza special)

No-Ri (Roasted pumpkin based pizza fior di latte cheese, gorgonzola, cherry tomatoes and guanciale)	\$ 25.00
Denisio (San Marzano tomatoes, fior di latte cheese, Italian sausage and mushrooms)	\$ 23.00
Reggina (San Marzano tomatoes, Taleggio cheese, soppressa Calabrese, cherry tomatoes and nduja Calabrese)	\$ 26.50
Tonno e Cipolla (San Marzano tomatoes, fior di latte cheese, red onion and tuna)	\$ 23.00

Le Australiane

Meat lovers (tomatoes, mozzarella cheese, sliced salumi, pepperoni and bbq sauce)	\$ 22.50
Bennett (tomatoes, mozzarella cheese, ham and pineapple)	\$ 22.50

Extra topping					
Bufala mozzarella	\$ 6.50	Fish	\$ 4.00	Vegetable	\$ 2.00
Fior di latte cheese	\$ 4.00	San Daniele	\$ 5.00		