

ENTRÉE

GARLIC BREAD FOCACCIA 9pp

Wood fired garlic focaccia

ADD CACCIATORE SAUSAGES +7

ANTIPASTO PLATTER 23 pp

Selection of Italian cured meat : mortadella, ham, proscitto, soppressa

FIORE DI BURRATA 24

Creamy burrata served with garlic focaccia, pumpkin cream, mortadella, drizzled with basil oil

ITALIAN CACCIATORE 19

Italian style chorizo, rocket, lemon

ADD PRAWNS +7

GARLIC PRAWNS 26

Garlic prawns, rocket, lemon, chilly, garlic

ITALIAN OLIVES 12

Imported Sicilian olives

MAINS

STEAK OF THE WEEK 54

Fresh butcher meat of the week, served with mixed vegetables roasted potatoes, red wine jus

CHILLY MUSSELS 32

Local mussels in a rich napoletana sauce, chilly and garlic
ADD FOCACCIA +4

WOODFIRED LASAGNA 33

Homemade lasagna, beef, napoletana sauce, besciamella

PASTA (GF +6)

PENNE LAMB 31

Molisana grano duro penne, slow cooked shredded lamb, mint

GNOCCHI SORRENTINA (v) 27

Oven baked homemade gnocchi, napoli sauce, parmesan, fresh basil
ADD BURRATA +6

FETTUCINE TRUFFLE (v) 31

Homemade fettuccine, wild mushrooms, truffle creamy sauce

RAVIOLI 31

Home made ravioli of the week

SPAGHETTI BOLOGNESE 26

Spaghettoni, bolognese ragu, parmesan cheese reggiano

FETTUCINE MARINARA 34

Homemade fettuccine, fresh seafood, mussels, prawns, tomatoes, napoletana sauce

ORECCHIETTE BOSCAIOLA 34

Orecchiette, mortadella & prosciutto , creamy sauce , truffle oil

SIDES

ROASTED POTATOES 12

Royal blue potatoes, evoo, salt and pepper

GRILLED VEGETABLES 12

Seasonal vegetables

KIDS MENU \$15

PIZZA MARGHERITA
PENNE AL POMODORO
SPAGHETTI BOLOGNESE

WOODFIRED PIZZA (GF +9) *our pizzas are cooked with wood only*

RED PIZZAS

MARGHERITA 21

Italian tomato sauce, mozzarella fior di latte, basil, oregano and olive oil

WIKIKI 24

Italian tomato sauce, mozzarella fior di latte, mortadella, pineapple

HAWAIIAN 26

Italian tomato sauce, mozzarella fior di latte, ham, pineapple

DIAVOLA 28

Italian tomato sauce, mozzarella fior di latte, soppressa, olives, chilly

CAPRICCIOSA 28

Italian tomato sauce, mozzarella fior di latte, olives, ham, mushrooms, artichokes

PEPPERONI 28

Italian tomato sauce, mozzarella fior di latte, pepperoni

SUPREMA 32

Italian tomato sauce, mozzarella fior di latte, olives, ham, mushrooms, Italian sausage

PARMA 30

Italian tomato sauce, mozzarella fior di latte, prosciutto, rocket

CALZONE 28

Italian tomato sauce, ham, mozzarella fior di latte

BURRATA 31

Italian tomato sauce, burrata cheese, rocket, prosciutto

STRACCIATELLA 31

Italian tomato sauce, stracciatella cheese, mortadella, basil

MEATLOVER 28

Italian tomato sauce, mozzarella fior di latte, italian sausages, ham, soppressa

VEGETARIANA 26

Italian tomato sauce, mozzarella, chilly, onion, mushrooms, pumpkin, zucchini

SEAFOOD 33

Italian tomato sauce ,mozzarella, mixed fresh seafood,chilly, onion

BUFALA 31

Italian tomato sauce , mozzarella di bufala, basil

WHITE & SPECIAL PIZZAS

MIKYS 33

Mozzarella, truffle, mushroom, porcini , burrata, prosciutto di parma, basil

AURICCHIO & FUNGHI 29

Mozzarella, auricchio cheese, truffle oil, mushrooms, Italian sausages

SALSICCIA 29

Mozzarella, Italian sausages, onion, rocket

LA ZUCCA 33

Pumpkin cream, prosciutto , mozzarella di bufala, basil

Dessert

TIRAMISU 14

Home-made traditional mascarpone cream with sponge finger soaked in Alexandria Italian coffee

AFFOGATO 11

Two shots of Italian coffee in vanilla ice cream

add Frangelico, Kahlua, Amaretto + 4

IL GELATO ICE CREAM 9

Two scoop of vanilla ice cream with choice of le monin chocolate or caramel sauce topping

CALZONE NUTELLA 14

Folded nutella treat, almond flakes, icing sugar

CAKE OF THE WEEK 12

Check our cabinet display

DIGESTIVE DRINKS

LIMONCELLO 10

MELONCELLO 12

FRANGELICO 9

DISARONNO 9

SAMBUCA 9

BAILEY'S 9

MONTENEGRO 9

FERNET BRANCA 9

KAHLUA 10

GRAPPA NERO D AVOLA 15

COFFEE & TEA

ESPRESSO 4

FLAT WHITE 4.5

CAPPUCCINO 4.5

LATTE 4.5

CHAI LATTE 4.5

LONG MAC 4.5

LONG BLACK 4.5

ENGLISH BREAKFAST 4.5

LEMON GINGER TEA 4.5

GREEN TEA 4.5

PEPPERMINT TEA 4.5

ICED LATTE 6

ICED COFFE 6