

STARTERS

BRESAOLA (gf) – small 13.9 / large 23.9
finely sliced air dried beef dressed with evo, lemon juice, pepper, rocket & shaved parmesan

ARANCINI (V) – small 12.9 / large 22.9
mushroom ragu & Asiago cheese rice balls

POLENTA (gf & V) – 17.9
baked polenta filled with porcini, brown mushrooms & shallots, served with sautéed spinach, melted provolone, fontina & parmigiano

OCTOPUS CARPACCIO (gf) – small 15.9 / large 27.9
finely sliced cooked octopus dressed with garlic infused evo, lemon juice, diced tomato & parsley

PIATTO FREDDO (gf) – 17.9
antipasto plate with prosciutto, fior di latte, cherry tomatoes & Sicilian green olives

MAINS

SALSICCIA (gf) – small 16 – large 29.9
chargrilled pork & fennel sausage with cherry tomato, potato, eggplant & capsicum peperonata

BEEF CHEEKS (gf) – 28.9
braised in red wine and marsala served with Italian speck, peas and potato & broccoli tortino

COTOLETTA – 22.9
fried chicken schnitzel dressed with cucumber, tomato, onion, white wine vinegar & evo

SCOTCH FILLET (gf) – 32.0
chargrilled black angus scotch fillet cooked medium rare then carved and served with confit cherry tomatoes & roast garlic

SIDES

RED & GREEN SALAD (gf & vegan) – 8.9

ROASTED POTATOES (gf & vegan) – 8.9

CHARGRILLED BROCCOLINI (gf & vegan) – 9.9

SAUTEED SPINACH (gf & vegan) – 8.9

PASTA & GNOCCHI

RIGATONI AL RAGU – 23.9
rigatoni pasta with chicken, turkey & tomato ragu with a sprinkle of parmesan

MACCHERONI EGGPLANT – 24.9
(vegan available)
maccheroni pasta with eggplant, smoked scamorza, dry ricotta & tomato

MEZZE MANICHE – 28.9
ring shaped pasta with prawns, pancetta, saffron, zucchini, chili, with a touch of cream & parmesan

SPAGHETTI GRANCHIO – 29.9
spaghetti in blu swimmer crab, cherry tomatoes & chilli

DUCK RAVIOLI – 29.9
ravioli filled with duck meat, served with a touch of cream, orange zest & parmesan

GNOCCHI POMODORO (V) – 23.9
potato gnocchi with tomato sauce, basil & parmesan

GNOCCHI RAGU – 23.9
potato gnocchi with chicken & turkey ragu & parmesan

GNOCCHI GORGONZOLA (V) – 23.9
potato gnocchi with gorgonzola sauce, baby spinach, pine nuts & parmesan

Gluten free pasta and gluten free vegan gnocchi available - \$3 extra

DESSERT

TORTINO CIOCCOLATO (gf) – 11.9
self melting chocolate pudding with fresh berries & cream

SEMIFREDDO – 11.9
semi frozen zabaione custard with nougat, amarena cherry & crushed almonds

AFFOGATO – 11.9

AFFOGATO WITH LIQUOR – 14.9

BEERS & CIDERS

IMPORTED

PERONI RED – 9.5 (LAGER 4.7% - ROMA, ITALY)
CORONA EXTRA – 9.5 (PALE LAGER, 4.5% - MEXICO)
KRONENBOURG – 9.5 (PALE LAGER 5.5% - FRANCE)
STELLA ARTOIS – 9.5 (PILSNER 4.8% - BELGIUM)
HEINEKEN – 9.5 (LAGER 5% - NETHERLANDS)

LOCAL

ADELAIDE HILLS APPLE CIDER – 9.5 (5% - HILLS, SA)
PERONI LEGGERA – 9.5 (LOW CARBOHYDRATES, 3.5% - VICTORIA)
PRANCING PONY SUNSHINE ALE - 10.5 (PILSNER 4.8% - MT Barker, SA)
PIRATE LIFE in a can - 10.5 (THROWBACK SESSION IPA 3.5% - SA)
PIRATE LIFE in a can – 14.5 (MOAIC CRAFT IPA 7% - SA)
COOPERS BREWERY LONG NECK 750ML – 15.5 (PALE ALE 4.5% - SA)

COCKTAILS

LIMONCELLO SPRITZ - 15.50
LIMONCELLO, PROSECCO & SODA

TANGELO SPRITZ - rare type of grapefruit - 15.50
TANGELO LIQUOR, BLOOD ORANGE JUICE, PROSECCO, SODA, ROSEMARY & ORANGE

AMBRA BLUSH - 15.50
LIMONCELLO, CRANBERRY JUICE, SODA, LIME & MINT

FLAMINGO SPRITZ - 15
APEROL, PROSECCO & SODA

GIRL IN ROME - 15.50
GIN, AMARO, BLOOD ORANGE JUICE, ROSEMARY SYRUP & SODA

NEGRONI CLASSICO - 17.50
GIN, CAMPARI & CINZANO ROSSO

ESPRESSO MARTINI - 17.50
VODKA, ESPRESSO & FRANGELICO

BLOOD ORANGE MARGARITA - 18.50
TEQUILA, COINTREAU, LEMIN JUICE & BLOOD ORANGE JUICE

REFRESHER – booze free - 10.50
LEMON JUICE, ELDERFLOWER SYRUP, CRANBERRY JUICE & SODA

PEARFACTO – booze free - 10.50
PEAR NECTAR, VANILLA, LEMON JUICE & MINT

SPARKLING WINE

2019 BALTER BRUT TRENTO DOC - btl 95
TRENTINO, ITALY - *for a special occasion*

2018 VAL D'OCA ASOLO PROSECCO SUPERIORE MILLESIMATO DOCG - btl 59
VENETO, ITALY

NV BOTTEGA PROSECCO EXTRA DRY - gl 10.5 / btl 49
VENETO, ITALY

BOTTEGA MOSCATO gl 10 / btl 46
VENETO, ITALY

ROSE' WINE

2018 RUBY MERLOT ROSE' - gl 9 / 500ml 26 / btl 39
ADELAIDE HILLS, SA

2019 HASELGROVE GRENACHE ROSE' - gl 10 / 500ml 29 / btl 44
MCLAREN VALE, SA

2018 MASCIARELLI CERASUOLO D'ABRUZZO - gl 11.5 / 500ml 33.5 / btl 52
ABRUZZO, ITALY

WHITE WINE

2018 LAURO BIANCO - gl 9 / 500ml 26 / btl 39
ADELAIDE HILLS, SA

2018 AMADIO PINOT GRIGIO - gl 10.5 / 500ml 30.5 / btl 48
ADELAIDE HILLS, SA

2019 LINO RAMBLE GRILLO - gl 10.5 / 500ml 30.5 / btl 49
MCLAREN VALE, SA

2019 VERY SPECIAL RIESLING ALPHA BOX & DICE - gl 11 / 500ml 32 / btl 50
ADELAIDE HILLS, SA

2019 GUTRHE SAUVIGNON BLANC 'THE MONDO PROJECT' - gl 10 / 500ml 29 / btl 44
ADELAIDE HILLS, SA

2018 GIANNI MASCIARELLI TREBBIANO - gl 11.5 / 500ml 33.5 / btl 52
ABRUZZO, ITALY

2018 COFFELE SOAVE CLASSICO CASTEL CERINO - btl 55
VENETO, ITALY

2018 TENUTA DI TAVIGNANO VILLA TORRE VERDICCHIO - btl 60
MARCHE, ITALY

2018 CHARDONNAY KOOYONG CLONALE - btl 63
MORNINGTON PENINSULA, VIC

RED WINE

2018 LAURO ROSSO - gl 9 / 500ml 26 / btl 39
ADELAIDE HILLS, SA

2018 PANDOLFA FEDERICO SANGIOVESE - gl 10 / 500ml 29 / btl 45, ROMAGNA, ITALY

2016 VALORI MONTEPULCIANO D'ABRUZZO (VINO BIOLOGICO) - gl 12 / 500ml 35.50 / btl 55, TERAMO, ITALY

2016 LOU MIRANDA "LEONE" CABERNET SAUVIGNON gl 11 / 500ml 32 / btl 50, BAROSSA VALLEY, SA

2018 TOMICH HILL WOODSIDE PINOT NOIR - gl 12 / 500ml 35.5 / btl 52, ADELAIDE HILLS, SA

2018 CANTINE CELLARO LUMA NERO D'AVOLA - gl 11 / 500ml 32 / btl 52, SICILIA, ITALY

2017 DUE TORRI PINOT NOIR TREVENEZIE - btl 48
FRIULI VENEZIA GIULIA

2017 TERRE DEL VULCANO LAVA AGLIANICO - btl 64
CAMPANIA, ITALY

2017 CESARI VALPOLICELLA SUPERIORE RIPASSO - btl 71
VENETO, ITALY

2015 KANGAROO ISLAND AMADIO MERLOT - btl 74
KANGAROO ISLANDO, SA

2016 AMADIO BARBERA SVS - btl 75
ADELAIDE HILLS, SA

2018 SAMUEL'S GORGE GRENACHE - btl 87
MCLAREN VALE, SA

2017 THE HEDONIST RESERVE SHIRAZ - btl 95
MCLAREN VALE, SA

2015 FRATELLI REVELLO BAROLO - btl 140
PIEMONTE, ITALY