



PANI/ BREADS

BRUSCHETTA DI POMODORINI (DF, VEG) <i>Crusty Italian Bread with Cherry Tomato & Basil</i>	12.5
FOCACCIA ALL'AGLIO E ROSMARINO (DF, VEG) <i>Pizza Bread with Garlic & Rosemary</i>	11.5
PANE CASARECCIO (DF, VEG) <i>Selection of Rustic Breads served with Organic Olive Oil & Balsamic</i>	9

FROM OUR ANTIPASTI BAR

AVOCADO & BABY TIGER PRAWN SALAD (DF, GF) <i>Served with a Red Onion Salsa and a Crema of Balsamic</i>	19	Entree
TRICOLORE SALAD (GF, VEG) <i>Buffalo Mozzarella, Avocado, Roma Tomato, Fresh Basil and Organic Extra Virgin Olive Oil</i>	19	
VITELLO TONNATO (GF) <i>White Veal Carpaccio with Tuna Mayonnaise & Baby Capers</i>	19	
HOME MADE ORGANIC MEAT BALLS <i>Served in a Fresh Tomato/Basil Sauce and Green Peas</i>	19	
ZUCCHINI FLOWERS (VEG) <i>Stuffed with Goats Cheese and Topped with an Olive Tapenade</i>	19	
CAPELANTE IN SALSINA (GF, DF) <i>Pan-seared Local Scallops in Half Shell, Oregano, Lime & Tomato Salsa</i>	24	
CHILI PRAWNS (GF, DF) <i>Cooked with Garlic and Chilli</i>	22	
ANTIPASTO MISTO DELLA CASA FOR 1	25	
ANTIPASTO MISTO DELLA CASA PLATTER FOR 4	75	
DEEP FRIED CRUMBED & STUFFED OLIVES (VEG)	12	
BEEF CARPACCIO <i>Brocket, Button Mushrooms & Shaved Parmesan, Porcini Infused Olive Oil</i>	22	
TERRINA DI POMODORINI SECCHI AL FORMAGGIO DI CAPRA (VEG) <i>Salad of Sundried Tomato & Goats Cheese with Mandarin Infused Olive Oil</i>	19	
SAN DANIELE PROSCIUTTO <i>With fresh Figs, Buffalo Mozzarella with Gusto Organic Olive Oil</i>	19	
COZZE ALL'ADRIATICA (DF) <i>Black Mussels Cooked in White Wine, Chilli & Garlic</i>	24	
FRITTURA MISTA <i>Deep Fried Calamari and Zucchini</i>	19	

PIZZERIA

(All mozzarella used in our Pizza is from Cows Milk and Buffalo)

PIZZE ROSSE / TOMATO BASED

MARGHERITA (VEG) <i>Tomato, Mozzarella & Basil</i>	20
NAPOLETANA <i>Tomato, Mozzarella, Anchovies, Baby Capers & Black Olives</i>	24
DIAVOLA <i>Tomato, Mozzarella & Salame Piccante (Spicy)</i>	24
PAVAROTTI <i>Tomato, Mozzarella, Sicilian Sausage & Fresh Onion</i>	24
GIANNI'S FAVOURITE <i>Tomato, Mozzarella, Rocket, Prosciutto & Shaving of Reggiano Cheese</i>	26
SICILIANA (VEG) <i>Tomato, Mozzarella, Eggplant, Basil & Chilli</i>	24
CAPRICCIOSA <i>Tomato, Mozzarella, Olives, Artichokes and Ham</i>	24
AL TONNO <i>Tomato, Tuna, Mozzarella and Onion</i>	24
MARINARA <i>Tomato and Mixed Seafood Drizzled in a Light Aioli</i>	26

PIZZE BIANCHE / OLIVE OIL BASED

RUSTICA <i>Mozzarella, Mushrooms & Prosciutto</i>	24
PATATE (VEG) <i>Mozzarella, Potatoes, Rosemary & Shaving of Reggiano Cheese</i>	24
AL MASSIMO (VEG) <i>Mozzarella, Eggplant, N'Duja, Breadcrumbs and Fresh Mint</i>	24
CAMPAGNOLA <i>Mozzarella, Caramelized Spanish Onion, Broccoli & Italian Sausage</i>	24
ALLA TRENTINA <i>Mozzarella, Potatoes, Rosemary, Onion and Ham</i>	24

PASTA

GNOCCETTI AI GAMBERI <i>Home Made Gnocchi with QLD Prawns, Chilli and Marzano Tomato</i>	26
SPAGHETTI ALLE VONGOLE <i>Spaghetti with South Australian Baby Clams, Garlic, Chilli, Olive Oil & Parsley</i>	25
LINGUINE ALLO SCOGLIO <i>Mixed Seafood, Olive Oil, Garlic, Chilli, Cherry Tomatoes & Parsley</i>	27
CANNELLONI DI POLLO <i>Home Made Cannelloni stuffed with Poached Chicken Ragout with Napoli and Bechamel Sauce</i>	25
ROLLATA ALLA VALDOSTANA (VEG) <i>Rolled Pasta, Ricotta, Spinach and San Marzano Tomato in Aurora Sauce</i>	24

RISI

RISOTTO AI FRUTTI DI BOSCO (GF, VEG) <i>Mushrooms with Porcini infused Olive Oil</i>	25
RISOTTO DEL GIORNO (RISOTTO OF THE DAY) <i>Please check with your waiter for details</i>	

CHILDRENS MENU

(AVAILABLE FOR CHILDREN UP TO 14 YEARS OLD)

SHORT PASTA WITH BASIL AND TOMATO (VEG)	15
SPAGHETTI WITH BOLOGNESE SAUCE	15
CRUMBED FISH SERVED WITH HAND CUT FRIES	15
VEAL SCHNITZEL WITH HAND CUT FRIES	15
KIDS MARGHERITA PIZZA	15

SECONDI / MAINS

CARNI/ MEATS

SCALOPPINA ALLA SORRENTINA <i>Pan-Fried Milk-Fed white Veal with Eggplant, Fiordilatte Cheese & Napoli Sauce</i>	29
PETTO DI GALLINA FARCITO SU FONDO DI FINFERLI (GF) <i>Free Range Organic Chicken Breast with Fontina Cheese, Ham and Wild Mushroom</i>	29
FILETTO DI MANZO CON GRATIN DI PATATE E ASPARAGI (GF) <i>Organic Eye Fillet, Potato Gratin, Asparagus and Thyme Jus</i>	38
BISTECCONE DI MANZO PATATINE E SALSA AL PEPE VERDE (GF) <i>Organic Char Grilled 400g Rib Eye on the Bone, Hand Cut Chips & Green Peppercorn Sauce</i>	43

PESCE E CROSTACELI / FISH AND SHELLFISH

BRODETTO ALL' ANCONETANA (DF) <i>A Selection of Seafood & Fish in a Tomato & Basil Broth, Served in a Terracotta Pot</i>	29
SALMONE SCOTTATO SU RISOTTO ALLA MILANESE (GF) <i>Pan-seared Atlantic Salmon, served with Saffron Risotto & Lemon Infused Olive Oil</i>	29
BARRAMUNDI CON VERDURE SPADELLATE (DF) <i>Pan Seared Cone Bay Barramundi with Sauteed Spinach, Broccolini Sweet-Corn and Tomato Salsa</i>	33
PESCE DEL GIORNO (FISH OF THE DAY) <i>Please check with your waiter for details</i>	

CONTORNI / SIDES

ROASTED POTATOES WITH ROSEMARY AND GARLIC (GF, VEG)	10
STEAMED GREENS IN OLIVE OIL & LEMON JUICE (GF, DF, VEG) <i>with Toasted Sesame Seeds</i>	10
RADICCHIO, ROCKET AND FENNEL SALAD (GF, VEG) <i>with Gusto Organic Olive Oil and Lemon Juice</i>	10
ROCKET, PECORINO AND PEAR SALAD (VEG, GF) <i>with Organic Olive Oil and a Chardonnay Dressing</i>	10
HOT CHIPS WITH AIOLI SAUCE	10

DOLCI / DESSERTS

CHURROS CON CHOCOLATE <i>Traditional Cinnamon Fritters with Italian Dipping Chocolate</i>	13
TIRAMISU <i>Original Recipe with Pavesini & Mascarpone</i>	13
PANNACOTTA <i>With Fresh Mango and Raspberry Coulis</i>	12
GELATO MISTO (GF) <i>A Selection of three Italian Ice Creams</i>	12
AFFOGATO <i>Vanilla Ice Cream, Espresso, Biscotti</i>	8
With Frangelico or Amaretto Liqueur (15ml)	12
BUDINO AL CARMELLO <i>Crema Caramel with Fresh Strawberries and Mint</i>	13
CROSTATA DI MANGO COL PEPPERONCINO E GELATO <i>Traditional Italian Rustic Tart with Chilli-Mango Jam and Vanilla Bean Ice Cream</i>	13
FORMAGGIO <i>Three Cheeses served with Moscatel Grapes & Strawberry Paste</i>	24