

ANTIPASTI

POLENTA CHIPS

Polenta Chips with Homemade Garlic Aioli

POLPETTE

Homemade Beef & Pork Meatballs in Napoli Sauce (3 pcs)

BOLOGNESE ARANCINI

Homemade Arancini filled with Bolognese & Mozzarella, served with Aioli Sauce

CALAMARI FRITTI

Fried calamari with semola and flour served with sliced Lemon, Parsley & Aioli

PROSCIUTTO & BUFALA

Prosciutto and buffalo cheese served on a bed of rocket (Comes with bread)

PASTA

BOLOGNESE

Penne with Beef and Pork Ragù, and Parmesan

LASAGNA

Layers of Egg pasta sheets, with Pork and Beef Ragù, Mozzarella and Grana Padano

CARBONARA

Spaghetti with Guanciale, Eggs, Grana Padano and Pecorino

GNOCCHI SORRENTINA (VG)

Gnocchi with rich Napoli Sauce, Parmesan, Stracciatella and Basil

FOUR CHEESE GNOCCHI

Gnocchi with a Creamy blend of Gorgonzola, Pecorino, parmesan and mascarpone

NDUJA & PARMESAN RIGATONI

Cream sauce infused with spicy nduja with Parmigiano Reggiano and Pangrattato

BEEF RAGÙ

Rigatoni Pasta with slow-cooked Beef cheek Ragù and Grana Padano

MARINARA

Spaghetti with Prawns, Calamari, Mussels and cherry tomatoes

PIZZE

GARLIC & CHEESE (VG)

20

MARGHERITA (VG)

23

Pomodoro, Grana Padano, Mozzarella, EVOO, Basil

ANANAS

26

Pomodoro, Mozzarella, Ham, Pineapple

PATATOSA

26

Pomodoro, Mozzarella, Pork Sausage, Baked Potato

THE BING

26

Pomodoro, Mozzarella, Hot Salami, Spicy n´Duja

VERDURE (VG) (VO)

26

Fior Di Latte, Mix Capsicum, Eggplants, Zucchini, Fresh Basil & Mushrooms

CALABRESE

27

Pomodoro, Mozzarella, Salami, Capsicum, Onions and Olives

CAPRICCIOSA

27

Pomodoro, Mozzarella, Ham, Mushrooms, Olives

CRUDO

28

Smoked mozzarella, Basil, Prosciutto, shaved Parmesan

MARGHERITA DOC

28

Pomodoro, Buffalo Mozzarella, Cherry Tomatoes

MEAT LOVERS

28

Pomodoro, Mozzarella, Ham, Hot Salami, Pork Sausage

MORTADELLA

27

Mozzarella, Mortadella, Crushed Pistachios, Stracciatella, Basil Pesto

GENOVESE (VG)

29

Mozzarella, Basil pesto, Cherry Tomatoes, Buffalo Burrata

SLOW-COOKED LAMB

28

Mozzarella, Slow-cooked Lamb, Truss Cherry Tomatoes, Basil Pesto & Yogurt

PROSCIUTTO

28

Pomodoro, Bocconcini, Prosciutto, Rocket, EVOO

WILD MUSHROOM (VG)

28

Truffle base, Porcini, Mushrooms, Truffle oil, Bocconcini, Fresh Basil and Gorgonzola

CHILLI PRAWNS

29

Pomodoro, Mozzarella, Garlic & Chilli Lemon-pepper Marinated Prawns with Cherry Tomatoes

NO HALF/HALF PIZZAS

CONTORNI

PATATINE FRITTE

12

Beer-battered Chips

CAPRESE SALAD

16

Truss Tomatoes, Buffalo cheese, Tomatoes, Balsamic Glaze, Basil and Oregano

ROCKET SALAD

17

Rocket, pear, Parmesan, Walnuts, Truffle Honey

SECONDI

CHICKEN PARMIGIANA

30

Panko Crumbed Chicken Breast schnitzel with Napoli sauce, Mozzarella served with Rocket Salad or Beer-battered Chips (+ Extra Ham)

+3

DOLCI

CANNOLI

7

Served with Ricotta Cheese, Pistachio, Dark Chocolate Crushed and Lemon Zest

NUTELLA DOUGHNUTS

14

Mini Sugar Coated Doughnuts with Nutella over the top

NUTELLA PIZZA / CALZONE

16

(+ Ice cream)

+5

HOMEMADE TIRAMISÙ

18

Classic Italian Tiramisù with Mascarpone Cheese, Savoiardi Biscuits and coffee

PISTACHIO PIZZA / CALZONE

20

Pistachio Spread with crushed pistachio (+ Ice cream)

+5

Gluten-free pizza base	+6
Gluten-free Penne	+6
Gluten-free Doughnuts	+6
Vegan mozzarella	+5

Extra Toppings will include an Additional Charge

Please note, pizzas are cooked in the same oven therefore we do not advise for a severe celiac

DISCLAIMER:

We cannot guarantee that our pizzas and other menu items are 100% gluten-free, as there is always a possibility of trace amounts crossing over from other kitchen areas. Olive may contain seed. We cannot guarantee olives are 100% seed-free

PROSECCO DOC

SALATIN PROSECCO DOC

Veneto, Italy
delicate notes of green apple, pear and citrus.

Glass	Bottle
12	48

VINO BIANCO (WHITE)

SALATIN PINOT GRIGIO 2022

Veneto, Italy
Intense, harmonious and complex with noticeable citrus, apricot and white flower scents

12	48
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THE PRINCE CHARDONNAY 2022

Regional Victoria, Australia
Fine, tightly structured and pure, finishing with fine citrus acidity

12	48
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GREEN ACRES SAUVIGNON BLANC

Marlborough, New Zealand
Elegant with hints of lemon and lime citrus flavours with and its crisp acidity

12	54
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VINO ROSSO

ITHE PRINCE SHIRAZ

South East Australia
Rich mid-palate of chocolate, spices and a hint of regional menthol

12	48
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SALATIN PINOT NERO

Veneto, Italy
Fresh and lively with scent evoke cherries and raspberries, plum marmalade

12	48
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IL PALAZZO CHIANTI (SANGIOVESE)

Chianti Arezzo, Tuscany
A dominant freshness with good quality tannin, fruity & floral

13	54
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MENHIR SALENTO PRIMITI 13 54

Lecce, Puglia
Palate-pleasing finish with tones of cocoa, vanilla and coffee

13	54
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PREFISSO 3088

ROSE

IL PALAZZO LA CURIA ROSATO 2021

Chianti Arezzo, Tuscany
Pleasant, fresh with hints of pomegranate, wild strawberry, cherry and raspberry

Glass	Bottle
12	48

SPRITZ

PEAPEROL SPRITZ

Aperol, Prosecco & soda.
Refreshing, citrusy and lightly bittersweet.

18

CAMPARI SPRITZ

Campari, Prosecco & soda.
Bold, vibrant and pleasantly bitter.

18

BIRRA (BEER) & SOFT DRINKS

PERONI NASTRO AZZURRO

9.5

PERONI RED

9.5

BIRRA MORETTI

10

LEMON LIME BITTERS

7

CHINOTTO

6

LIMONATA

6

ARANCIATA ROSSA

6

COKE

4

COKE NO SUGAR

4

SPARKLING

Small	Big
4.5	10

WELCOME TO



We are a local restaurant committed to offering fresh, authentic Italian cuisine made with passion and high-quality ingredients.

Our woodfired pizza, homemade pasta and traditional desserts are prepared daily to bring you the best of Italian comfort food — full of flavour, tradition and love.

Grazie for sharing your meal with us.



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