



SALUMI PLATES

Prosciutto Crudo di Parma – 16
Mornello 20 mths (50g)

Wagyu Bresaola – 16
Air-dried Wagyu Beef (50g)

Cacciatore – 14
Hunters' style Italian Salami (50g)

Salame Fellino – 16
Pure Pork pressed Salami (50g)

Hot Cacciatore – 16
Hot Hunters' style Italian Salami (50g)

Capocollo – 16
Salt & Pepper cured Pork Loin (50g)

*Chef's Selection of
Salumi e Formaggio* – 20/39

INSALATE

Insalata Caprese (V, NF) – 15
Fresh Mozzarella, Tomato, Basil & EVOO

Insalata di Rucola (V, NF) – 15
Rocket Leaves, Shaved Pears, Raspadura
Cheese & Balsamic Dressing

Insalata di Barbabietole (V) – 15
Fresh Mozzarella, Roasted Beetroot, Chard
Leaves, Puffed Black Rice & Radish

FORMAGGI

*Imported Italian Cheese served with Quince
& Pane Carasau*

Gorgonzola Dolce – 15
Cow's Milk Honey, Toasted Walnuts

Parmigiano Reggiano – 14
Hard, Aged Cow's Milk

Pecorino – 14
Mild, Shee's Milk

Asiago – 14
Mild, Cow's Milk

Taleggio – 14
Soft, Cow's Milk

ANTIPASTI

Polpette al Sugo – 16
Meatballs, Napoli & Basil

Polenta Chips – 9
Served with Grated Parmesan

Calamari Fritti – 22
Flash-fried Calamari, Squid-Ink sauce, burnt
Imon

Arancini ai Funghi – 14
Mushroom Arancini

Bruschetta al Pomodoro – 12
Tomatoes, Basil, Fior di Latte

PASTA & RISOTTO

Gnocchi (V) – 24
Homemade Potato Gnocchi with Napoli
Sauce, topped with Fior di Latte Mozzarella
& Basil

Orecchiette (V) – 25
Basil Pesto, Fresh Tomato and Spinach

Risotto Pollo – 25
Arborio Rice mixed with Chicken and
Autumn Mushrooms

Spaghetti Carbonara – 25
Carbonara with guanciale cured meat, free
range eggs, black pepper and Parmigiano
Reggiano

Tagliatelle Bolognese – 25
Tagliatelle Pasta served with our delicious
and freshly homemade Beef Bolognese
Sauce

Lasagna – 26
Homemade Wagyu Beef Lasagna with
Fontina Cheese and a touch of Truffle

Lamb Rigatoni – 26
24hr braised Lamb Shoulder cooked with
Tomato Sugo, fresh Basil and Pecorino
Cheese

Linguine Salmone – 29
Linguine with Cream and Citrus, Leek, Pea,
Chive and Oak Roasted Salmon

Linguine Osteria – 32
Linguine with pan-roasted Prawns,
Calamari, Zucchini, Garlic, Olive Oil and
Fresh Tomatoes

Linguine Pescatore – 38
Linguine with Mussels, Clams, Prawns,
Scallops with a touch of Napoli Sauce and
Vasse Felix Chardonnay

PIZZA

ALL OUR PIZZA CAN BE
DONE IN GF BASE

Focaccia (V) – 12
Garlic or Mix Herb Focaccia

Garlic Pizza (V) – 14
Garlic and Cheese

Margherita (V) – 19
San Marzano Tomatoes, Fior Di Latte, Basil
& EVOO

Patate (V) – 22
White Base, Thinly sliced Potatoes, Taleggio,
Parsley and Rosemary

Gorgonzola – 22
White Base, Gorgonzola, Shaved Pear,
Walnuts and Truffle Honey

Puttanesca – 23
San Marzano Tomatoes, Fior Di Latte,
Anchovies, Cherry Tomatoes, Capers, Fresh
Chilli, Olives & Basil

Salami – 23
San Marzano Tomatoes, Salami, Eggplant,
Spinach and Chilli

Prosciutto – 25
San Marzano Tomatoes, Fior Di Latte,
Prosciutto, Rocket, Pecorino

Capricciosa – 23
San Marzano Tomatoes, Fior Di Latte,
Artichokes, Olives, Ham and Mushrooms

Salsiccia – 24
San Marzano Tomatoes, Fior Di Latte, Pork
Sausage, Vincotto, Pecorino and Radicchio

Calabrese – 25
San Marzano Tomatoes, Fior Di Latte,
'Nduja, Prawns, Red Capsicum

Piccante – 24
San Marzano Tomatoes, Fior Di Latte,
Onion, Blue Cheese, Hot Salami

Tutto – 28
San Marzano Tomatoes, Fior Di Latte,
Ham, Salame, Olives, Capsicum, Onion,
Mushroom

CONTORNI

Sautéed Broccolini – 9
Anchovies, Garlic, Chilli

Patatine, Rosemary, Lemon Pecorino (V) – 9

SWEETS

Tiramisu – 6

Sticky Date – 6
Butter Scotch Sauce

Pistacchio Cannoli (3 pieces) – 8

COCKTAILS

Americano – 14
Martini Vermouth ‘Rubino’, Martini Bitter & Capi Soda

Godfather – 16
Whiskey & Amaretto

Espresso Martini – 18
Grey Goose Vodka, Coffee Liqueur & Espresso

Cosmopolitan – 18
Vodka, Cointreau, Lime & Cranberry Juice

Long Island Iced Tea – 16
Bombay Gin, Cointreau, Barcadi Rum, Tequila, Vodka & Coca Cola

Moscow Mule – 18
Vodka, Ginger Beer

Love Potion – 18
Gin, Lychee Liqueur, Watermelon Liqueur

Frozen Blue Angel – 18
Tequila, Blue Curacao, Lime

SOUR

Whiskey – 18
Bourbon, Egg White, Lemon Juice & Syrup

Pisco – 18
Pisco, Egg White, Lemon Juice & Syrup

Amaretto – 18
Amaretto, Egg White, Lemon Juice & Syrup

NEGRONI

Classico – 18
Bombay Gin, Martini Vermouth ‘Rubino’ & Martini Bitter

Sbagliato – 18
Prosecco, Martini Vermouth ‘Rubino’ & Martini Bitter

SPRITZ

Aperol Spritz – 14
Aperol, Prosecco & Capi Soda

Pink Spritz – 14
Grapefruit Malfy Gin, St. Germain & Prosecco

MOCKTAILS

Virgin Pina Colada – 10
Pineapple Juice, Coconut Syrup, Lime Juice

Virgin Watermelon Margarita – 10
Watermelon Puree, Agave Syrup, Lime Juice, Soda Water

Mango Mule – 10
Honey, Ginger Beer, Mango Puree, Fresh Lime

BEER ON TAP

**Mountain Goat Billy
The Mid (Mid Pale Ale)** – 8.5
Richmond, Vic

Mountain Goat Lager – 9
Richmond, Vic

Mountain Goat Steam Ale – 10
Richmond, Vic

Mountain Goat Summer Ale – 10
Richmond, Vic

BEER BY BOTTLE

Peroni Light Lager – 8
Italy

Peroni Rossa Lager – 8.5
Italy

Menebrea Premium Lager – 9
Italy

Hawthorn Pilsner – 9
Hawthorn, Vic

Holgate XPA – 9
Woodend, Vic

White Rabbit Dark Ale – 9
Geelong, Vic

Prickly Moses Red Ale – 9
Barongarook, Vic

CIDER BY BOTTLE

The Hills Apple Cider – 10
Adelaide Hills, SA

The Hills Pear Cider – 10
Adelaide Hills, SA

SPARKLING WINE

**NV Ruggeri ‘Arego’
Prosecco DOC** – 10/55
Veneto, Italy

**NV Paul Louis
Sparkling Rosé** – 12/62
Loire Valley, France

**NV Billecart-Salmon
Brut Réserve** – 22/144
Champagne, France

**2009 Pol Roger
Blanc de Blancs Vintage** – 275
Champagne, France

RIESLING

**2018 Riposte By Knappstein
‘The Scimitar’ Riesling** – 10/49
Adelaide Hills, SA

ITALIAN WHITE VARIETALS

**2017 Bertani
‘Sereole’ Soave** – 73
Veneto, Italy

**2016 Spadafora
Catarrato IGP** – 62
Sicily, Italy

**2018 Growers
Gate Moscato** – 9/44
Riverland, SA

PINOT GRIS & GRIGIO

2016 TAP Pinot Grigio – 9
Friuli, Italy

**2018 Quartier
Pinot Gris** – 12/60
Mornington Peninsula, Vic

**2017 Tenuta Maccan
Delle Venezie Pinot Grigio DOC** – 62
Friuli, Italy

SAVIGNON BLANC

**2018 Babich ‘Black Label’
Sauvignon Blanc** – 10/48
Marlborough, NZ

CHARDONNAY

**2017 Vass Felix
Chardonnay** – 13/65
Margaret River, WA

**2016 Domaine
Laroche Chablis** – 89
Chablis, France

**2016 Seville Estate Reserve
Chardonnay** – 119
Yarra Valley, Vic

ROSÉ

**2018 Tenuta Ulisse
Rosé IGP** – 11/52
Abruzzo, Italy

**2017 Dominique
Portet Fontaine Rosé** – 62
Yarra Valley, Vic

PINOT NOIR

**2018 San Pietro
Pinot Noir** – 12/55
Mornington Peninsula, Vic

**2016 Riposte by Knappstein
‘Sabre’ Pinot Noir** – 72
Adelaide Hills, SA

**2010 Domaine A
Pinot Noir** – 129
Coal River, Tas

CABERNET & BLENDS

2017 Vasse Felix Cabernet Sauvignon – 58
Margaret River, WA

**2012 Wild Duck Creek
‘Alan’s’ Cabernets** – 105
Heathcote, Vic

ITALIAN RED VARIETALS

2015 TAP Sangiovesse – 9
Tuscany, Italy

**2016 Viberti Langhe
Nebbiolo DOC** – 83
Piedmont, Italy

**2015 Setteporte Etna Rosso
Nerello Mascalese DOC** – 75
Sicily, Italy

**2016 Avignonesi
Rosso di Montepulciano DOC** – 72
Tuscany, Italy

**2016 Elio Perrone
Barbera d’Asti DOCG** – 60
Piedmont, Italy

**2015 Fondo Antico Nero
d’Avola DOC** – 57
Sicily, Italy

**2014 Varvaglione Papale
Primito di Manduria** – 119
Puglia, Italy

**2014 Marchesi di
Barolo Barolo DOCG** – 199
Piedmont, Italy

**2017 Messapi
Negroamaro IGP** – 12/55
Puglia, Italy

SHIRAZ & GRENACHE BLENDS

**2017 Torzi Matthews
‘Schist Rock’ Shiraz** – 11/50
Barossa Valley, SA

**2015 Indigo
‘Blue Label’ Shiraz** – 72
McLaren Vale, SA

2015 Mitolo ‘Angela’ Shiraz – 83
McLaren Vale, SA

**2016 Dominique Portet
Grenache Shiraz** – 101
Yarra Valley, Vic

**2014 Delas Châteauneuf-du-Pape ‘Haute
Pierre’ GSM** – 165
Rhône Valley, France