

Antipasti

Arancini with mushrooms taleggio and aioli -3 pieces- GF \$9

Calamari fritti fried calamari with aioli GFO \$12/\$25

Panzerotti Half moon shaped fried dough, filled w mozzarella, tomato, oregano
-3 pieces- \$7

Insalata

Garden Salad Cos lettuce, mushrooms, carrots, radish, Grana \$10 V

Contorni \$6

Patate al forno Pugliese style roasted potatoes GF, V

Funghi fritti battered & fried mushrooms GF, V, VG

Sicilian Caponata roasted eggplant, onion, tomato, olives, celery, capers GF, V, V

GF: gluten free - GFO: gluten free option - V:vegetarian - VG: vegan

Take away home meals (frozen)

Beef Lasagna \$36 (6 serves)

Eggplant Parmigiana \$18 GF FODMAP (2 serves), dairy free option

Potato gnocchi \$10 (500gr), gluten free option

Gluten Free Lamb Lasagna \$23 (2 serves)

Homemade pasta sauce

Arrabbiata tomato, chilli, oregano, parsley, garlic, carrot, celery \$8.5

Amatriciana tomato, pancetta, onion, celery, carrot, white wine, black pepper \$8.5
4 packs \$30

Focaccia

Focaccia Aglio & Rosmarino garlic & rosemary, mozzarella \$10

Focaccia Barese tomato, kalamata olives, oregano \$10

Pizza - one size only 12" -

Margherita buffalo mozzarella, black pepper, basil \$21

Trulli: Craig Young's Italian sausage, fior di latte, mushrooms, cherry tomato, chilli oil, Grana Padano, rocket \$24

Tarwin spicy soppressata, mushrooms, Berry Creek blue, black kalamata olives, parsley \$24

Al Crudo San Daniele prosciutto, fior di latte, rocket, Grana Padano \$24

Capricciosa mushroom, kalamata olives, Nev's ham, artichoke, black pepper \$23

Pugliese spicy soppressata, caciocavallo, semi-dried tomato, red onion, parsley (bianca) \$23

Sicula caponata, ricotta, semi-dried tomato, roasted pine nut, chilli oil, basil (bianca) \$24

Il Prom seafood mix, cherry tomatoes, coriander, smoked garlic dressing (bianca) \$25

Calabrese spicy sopressata, Kalamata olives, chilli flakes \$23

Pumpkin smoked pumpkin, spinach, pine nut, goat's cheese (bianca) \$23

*All pizzas have tomato base & mozzarella unless otherwise specified
*gluten free available - \$2
*vegan cheese available - \$2
*add buffalo mozzarella \$6 (limited)

*add ons \$1 veg, \$2 cheese, \$3 meat
*please limit changes to 2
*no split bills
*10% surcharge on Public Holiday

Dolci -single serve-

Chocolate ganache tart \$8

Banana & peanut cremoso : layers of peanut and banana cremoso topped with milk chocolate shell GF \$8

Salted caramel & chocolate mousse cake Chocolate sponge cake, salted caramel mousse, and dark chocolate mousse GF, NF \$8

Tiramisu Coffee sponge cake, chocolate and mascarpone mousse with a hint of brandy GF , NF \$12 (2 serves)

Zuccotto gelato cake Chocolate and hazelnut gelato covered with shards of dark chocolate \$8

Pavlova gelato cake Apricot, passionfruit, white choc, raspberry gelato dome covered with Italian burnt meringue GF, DF, NF \$8

Mimosa Layers of sponge cake, baked with crushed raspberry, strawberry mousse and a vanilla custard mousse GF, NF \$8

Lemon tart Handmade shortcrust base, filled with a lemon curd, covered with burnt Italian meringue NF \$8

Dark chocolate & apricot sponge cake Cocoa sponge cake, hazelnut cremoso, apricot & passionfruit compote GF, DF, VG \$8

Lemon & basil mousse Sponge cake with lemon cremoso, basil & white chocolate mousse GF \$8

Gelati

½ liter \$15 or 1 liter \$26

Honeycomb&Macadamia, ~~Choc-hazelnut~~ *, ~~Chocolate~~, Cookies&Cream* ,
Liquorice&Toffee, Strawberry&Cream, Vanilla, White Chocolate&Nutella,
Raspberry Sorbet, Mango Sorbet, Chocolate Sorbet, Choco-mint,
Apricot&Passionfruit Sorbet, Rocky Road, Salty Peanut, Coffee- haz, Salted
Caramel