

## Antipasti

**Arancini** with Bolognese ragu & peas with 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

**Fish croquettes** local Port Franklin fish, lemon & herbs with aioli -3 pieces- \$9 GF

## Insalata

**Garden Salad** Cos lettuce, mushrooms, carrots, radish, almonds, Grana \$10 V  
- add grilled chicken \$5

## Carne

**Smoked & grilled chicken** available in 1/2 or whole chicken GF-FODMAP \$10/\$18

## 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, VG

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" -

**Fiorentina** Isola Chianina salami, fior di latte, tartufata, rocket, provolone piccante, honey lemon mustard (bianca) \$25

**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, cacioavallo, semi-dried tomato, red onion, parsley (bianca) \$23

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

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

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

**Il Peccato** grilled pineapple, Tuscan marinated chicken, rocket, lemon dressing (bianca) \$23

**Hawaiian** Nev's ham, pineapple \$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

\*10% surcharge on Public Holiday

## **Dolci** -single serve-

**Chocolate ganache tart** \$9

**Banana & peanut cremoso** : layers of peanut and banana cremoso topped with milk chocolate shell GF \$9

**Salted caramel & chocolate mousse cake** Chocolate sponge cake, salted caramel mousse, and dark chocolate mousse GF, NF \$9

**Tiramisu** Coffee sponge cake, chocolate and mascarpone mousse with a hint of brandy GF , NF \$14 (2 serves)

**Zuccotto gelato cake** Chocolate and hazelnut gelato covered with shards of dark chocolate \$9

**Pavlova gelato cake** Apricot, passionfruit, white choc, raspberry gelato dome covered with Italian burnt meringue GF, DF, NF \$9

**LadyBug** Strawberry sorbet & vanilla gelato, chocolate & shortcrust crumble \$9

**Profiterole** Puffs filled with a light hazelnut mousse, layered with a sweet whipped cream \$9

**Mimosa** Layers of sponge cake, baked with crushed raspberry, strawberry mousse and a vanilla custard mousse GF, NF \$9

**Lemon tart** Handmade shortcrust base, filled with a lemon curd, covered with burnt Italian meringue NF \$9

**Dark chocolate & apricot sponge cake** Cocoa sponge cake, hazelnut cremoso, apricot & passionfruit compote GF, DF, VG \$9

**Lemon & basil mousse** Sponge cake with lemon cremoso, basil & white chocolate mousse GF \$9

## **Gelati**

**½ liter \$15 or 1 liter \$26**

Choc-hazelnut \*, Chocolate, Honeycomb&Macadamia, Cookies&Cream\* ,  
Rocky Road, Salted Caramel, Strawberry&Cream, Vanilla, White  
Chocolate&Nutella, Raspberry Sorbet, Chocolate Sorbet

## **Cakes** -8/10 serves-

Tiramisu, Salted Caramel, Profiterole, Mimosa, Zuccotto, Vegan cake \$40

Lemon Tart cake \$35