

## Antipasti

**Arancini** with mushrooms & taleggio gf,veg \$13

**Calamari fritti** fried calamari w lemon mayo gfo \$12/\$25

**Lo Spuntino di Pasquale** burrata, San Daniele Prosciutto, Panzanella gfo \$21

**Antipasto Italiano** daily offering of meats & cheeses gfo \$25/\$45

## Pasta

**Lasagna di manzo** w beef Bolognese \$25

**Pasta Napoli** Pantry's ricotta gnocchi w Napoli sauce, for di latte, basil & EVOO  
veg \$24

**Risotto** with smoked pumpkin and prawns \$27

**Pasta Boscaiola** Orecchiette pasta with mushroom, "Craig's Young" Italian  
sausage, cream & Grana Padano \$25

## Carne

**Agnello** "Cherry Tree Organic" smoked lamb on mash potato with bread  
crackers gfo \$27

## Insalate

**Garden salad** cos lettuce, rocket, radish, carrot, red onion, cherry tomato,  
alfalfa sprout v \$18

**Dalla Murgia:** mix leaf, burrata, taralli, sun-dried tomato veg \$20

Add Tuscan marinated grilled chicken 5

## Contorni 8

**Patate al forno** Pugliese style roasted potatoes gf,veg, vo

**Verdure grigliate** grilled & marinated vegetables gf, veg, v

**Insalatina** cos lettuce, pickled capsicum, red onion & cherry tomatoes gf, v,veg

gf: gluten free | gfo: gluten free option | Veg: Vegetarian | V: Vegan | Vo: vegan option

## Focaccia

**Focaccia Aglio & Rosmarino** garlic & rosemary, mozzarella \$9

**Focaccia Barese** tomato, kalamata olives, oregano \$10

**Focaccia di Nonna** red & yellow capsicum, red onion, salami, olive \$12

## Pizza

**-Please note pizza will be uncut- 1 size only 12"**

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

**Margherita** fior di latte, black pepper, basil \$20

**Trulli:** Craig Young's Italian sausage, fior di latte, mushrooms, cherry tomato, chilli oil, Grana Padano \$25

**Tarwin** spicy soppressata, mushrooms, Berry Creek blue, black kalamata olives, parsley \$23

**Capricciosa** mushroom, kalamata olives, Virginia ham, grilled artichoke, black pepper \$23

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

**Siciliana** ricotta, semi-dried tomato, roasted pine nut, chilli oil, basil (bianca) \$23

**Orticello** grilled zucchini, eggplant & artichoke, mushroom, olives, red & yellow capsicum, fior di latte (bianca) \$23

**Il Prom** seafood mix, slow cooked cherry tomatoes, coriander, smoked garlic dressing (bianca) \$28

**Calabra** 'nduja, fior di latte, red onion, red & yellow capsicum, olives, oregano \$24

**Il Peccato** grilled pineapple, Tuscan marinated chicken, rocket, lemon dressing \$24

\*All pizzas have tomato base & mozzarella unless otherwise specified

\*gluten free (10") available - \$2

\*vegan cheese available - \$2

\*add burrata-\$5

\*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

## Take away home meals

**Beef Lasagna** \$36 (6 serves)

Lamb Ragu Lasagna \$38 (6 serves)

**Ricotta & Spinach Cannelloni** \$30 (6 serves)

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

**Potato gnocchi** \$8 150gr

**Gluten Free Beef Lasagna** \$21 (2 serves)

**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

## **Dolci** -single serve-

**Chocolate ganache tart** \$8

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

**Tiramisu** Coffee sponge cake, chocolate and mascarpone mousse with a hint of brandy GF \$8

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

**Pavlova gelato cake** For di latte gelato with strawberry & passionfruit coulis, covered with Italian burnt meringue GF \$8

**LadyBug** Strawberry sorbet & vanilla gelato, chocolate & shortcrust crumble \$8

**Profiterole** Puffs filled with a light hazelnut mousse, layered with a sweet whipped cream \$10

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

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

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

Tiramisu, Salted Caramel, Profiterole, Mimosa, Black Forest, Vegan cake \$40  
Lemon Tart cake \$35

## **Gelati**

**½ liter \$15 or 1 liter \$26**

Pick your flavour:

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

\* Contains gluten

All the Sorbet are dairy free