

ASSAGGINI

FOCACCIA 16

Balsamic reduction, extra virgin olive oil, confit garlic
V, DF

MARINATED OLIVES 12

with grissini
V

PIADINA 15

Flatbread, smooth ricotta, pickled zucchini and eggplant, honey
V, NF

OSTRICHE 7.5 EACH

Natural oysters, shallots mignonette
NF, DF, GF

ANTIPASTI

ASTICE ALLA GRIGLIA 36

Grilled Whitsunday bug, spiced nduja butter

CALAMARI SPEZIATI 28

Spiced calamari, rocket, lemon aioli

CARPACCIO DI BRESAOLA 28

Wagyu bresaola, crispy capers, parmesan crisp, rocket, lemon
NF, GF

CAPRESE DI BUFULA 28

Buffalo mozzarella, cherry tomatoes, basil, extra virgin olive oil, balsamic
V, NF, GF

TORTINO SALATO 30

Tomato and olive tart, rocket insalata, vincotto
V

GAMBERETTI PICCANTI 35

Chilled Queensland prawns, shaved rockmelon and pancetta, lemon dressing
DF, NF, GF

PASTA & GNOCCHI

BUCATINI GRANCHIO 42

Queensland spanner crab, garlic and white wine, guanciale, capers
NF

RIGATONI BOLOGNESE 40

Romanos style bolognese ragu
NF, DF

TAGLIATELLE AI GAMBERI 45

Prawns, garlic and chilli, herb butter
NF

HOUSE MADE GNOCCHI ALLA VODKA 40

Traditional sauce, cherry tomatoes, herbs
V, NF

SPAGHETTI CARBONARA 40

Pancetta, pecorino, cream sauce
NF

RAVIOLI 40

Eggplant and smoked provolone, napoli sauce, crispy breadcrumbs
V

SECONDI

PESCE SPADA ALLO GRIGLIA 45

Swordfish, fregola insalata, caramelized celeriac puree
NF

PESCE DEL GIORNO 45

Barramundi, fried herb potatoes, salsa verde, crispy kale, lemon
NF

PORCHETTA PANICA 45

Pork belly, pumpkin puree, red cabbage and speck, shaved fennel
DF, NF

FILETTO DI MANZO 60

200g eye fillet served pink, mushroom tortellini, whipped mash, beef jus
NF

CONTORNI

INSALATA DI PERE 15

Rocket, pear and parmesan

PUREA DI PATATE 15

Potato mash

PATATINE FRITTE 15

Fries

VERDURE VERDE 15

Green vegetables

SIGNATURE COCKTAILS

LIMONCELLO SPRITZ 25

Limoncello, prosecco, lemon, topped with soda water

ROSAMARIA 26

Ketel one vodka, peach schnapps, raspberry, lime, rosemary

PALMA DA GIN 26

Tanqueray gin, peach schnapps, pineapple, lemon

LEMON MERINGUE 27

Vanilla infused ketel one vodka, limoncello, tuaca, double cream, lemon

DOLCI

TIRAMISU 22

Mascarpone zabaglione, coffee, marsala and amaretto soaked biscuits, chocolate dust, berries

BOMBOLONE 22

Italian style fried doughnut, hazelnut and chocolate sauce

GELATO OR SORBET 19

Daily trio selection of gelato or sorbet

AFFOGATO 28

Coffee, frangelico, vanilla gelato, chocolate topped sponge finger

Gluten free pasta available.

V - vegetarian **GF - gluten free** **NF - nut free** **DF - dairy free**

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free | Menu subject to change | Please note a 10% surcharge applies on sundays and 15% on public holidays. A non-refundable 1.25% surcharge (inclusive of any applicable sunday and public holiday surcharge) applies for all 'credit' and 'tap and go' transactions made via credit or debit card. Fee free payments can be made via EFTPOS upon your request to our staff. Once requested, please insert your card and select 'savings' or 'cheque'.