FOCACCE

**GARLIC FOCACCIA** (ve) (vg) garlic, oregano, salt and EVO oil **15** buffalo mozzarella **– add 6** 

**ROSAMARINO FOCACCIA** (ve) (vg) rosemary, sea salt and EVO oil 15 buffalo mozzarella – add 6

BLACK OLIVES & MOZZARELLA FOCACCIA (veo) (vg) 17

**BRUSCHETTA** (ve) (vg) ripened tomatoes and fresh basil **19** buffalo mozzarella **– add 6** 

MARINATED OLIVES (ve) (glo) selection of Mount Zero marinated mixed olives 12

**FRIES** (ve) (vg) 14

EGGPLANT CHIPS (veo) (vg) with honey glaze and gorgonzola fondue 16

SICILIAN ARANCINI (vg) rice balls with tomato, pea sauce and mozarella 18

**SCALLOPS** (gl) (cn) pan seared, served on cauliflower puree with lemon balm and almond flakes **21** 

PORK BELLY (gl) crispy skin pork belly with szechuan pepper glaze 24

**FRESH BURRATA** (glo) served on capsicum nduja pesto, basil oil, with homemade grilled focaccia **26** 

KING FISH CRUDO (gl) chilli, lemon oil, coriander seed dressing, with basil oil 28

CALAMARI dusted in semolina with rocket and aioli 30

INSALATA CAPRESE (gl) (vg) slection of seasonal tomatoes, burrata, basil drizzled with EVO 22

**PROSCIUTTO & BURRATA** (glo) 24 month aged Devodier Prosciutto crudo di Parma, rocket, buratta, grissini, EVO oil **35** 

\* ve - vegan, veo - vegan option, gl - gluten low, glo - gluten low option vg - vegetarian, vgo - vegetarian option, cn - contains nuts

15% SURCHARGE ON PUBLIC HOLIDAYS | 10% SURCHARGE ON SUNDAYS CREDIT CARD SURCHARGE 1.76% | WE DO NOT SPLIT BILLS

SIDES AND SALADS

GNOCCHI (veo) (glo) (vg) pan tossed in napoli sauce and stracciatella 32

RISOTTO (gl) (vg) arborio rice, baby king oyster mushrooms, rosemary and truffle oil 34

RIGATONI (ql) pork neck and sausage raqu in napoli sauce topped with pecorino romano 36

PAPPARDELLE (glo) slow cooked beef ragu topped with parmigiano reggiano 36

TONARELLI PESCATORA (glo) served al cartoccio, mussels, clams, prawns, calamari, cherry tomatoes, garlic and chilli 42

TAGLIOLINI (glo) moreton bay bugs, cherry tomatoes, lobster bisque, garlic and chilli 44 gluten free pasta - add 5

**SNAPPER** (gl) crispy skin, served on cauliflower puree with spinach 45

POLLO (gl) crispy skin chicken breast served with peperonata and basil oil 37

SCOTCH FILLET (gl) 300g, MBS 3+, served tagliata with lemon and rosemary 62

GREEN BEANS (gl) (veo) (cn) with ricotta salata and almond flakes 14

**FRIES** (ve) (vg) 14

INSALATA MISTA (gl) (ve) radicchio, iceburg lettuce, cos lettuce and vinaigrette 15

INSALATA CAPRESE (vg) (gl) selection of seasonal tomatoes, burrata and basil drizzled with EVO 22

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DIAVOLA san marzano tomatoes, fior di latte, hot salami and nduja 28

**SAN DANIELE** san marzano tomatoes, buffalo mozzarella, prosciutto San Daniele and rocket **34** 

BUFFALO (vg) buffalo mozzarella, pecorino cheese, cherry tomato and fresh basil 32

SALSICCIA Italian sausage, friarielli, fior di latte and chilli oil 30

CALABRESE spicy pork sausage, roasted potato, fior di latte and rosemary 28

**PARMIGIANA** (veo) (vg) san marzano tomatoes, fior di latte, eggplant, parmesan and fresh basil **28** 

**CAPRICCIOSA** san marzano tomatoes, fior di latte, leg ham, mushroom, artichokes, olives and oregano **30** 

**S0H0** (veo) (vg) pumpkin cream, caramelised onion, fior di latte, rocket and goat cheese **30** 

**TARTUFATA** (veo) (vg) mushroom cream, porcini mushroom, fior di latte, rocket, parmesan and truffle oil **30** 

**GAMBERI** (cn) local marinated prawns, pesto, buffalo mozzarella, fior di latte, rocket and lemon **31** 

gluten free pizza base **– add 5** vegan cheese **– add 5** 

## ADD ONS

rocket 2 anchovies 3 buffalo mozzarella 7 prawns 6 prosciutto 5

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Please make us aware of any dietary requirements you may have.

We cannot guarantee completely allergy free meals. This is due to the potential traces of alllergens in the working environment and supplied ingredients.

**AZZI**c

DIGESTIVES BY THE GLASS

**CHOCOLATE FONDANT** (gl) with an oozing chocolate centre, vanilla ice cream and fresh strawberries 14

NUTELLA PIZZA topped with icing sugar and strawberries 24

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PEDRO XIMENEX SHERRY Spain 14

**AVERNA** Italy 14

LIMONCELLO PALLINI Italy 13

**GALWAY PIPE 12 YO PORT Australia 14** 

MONTENEGRO Italy 14

OPAL BIANCO OR NERA SAMBUCA Italy 13

NOCELLO Italy 13

**HENNESSY VS France 14** 

PENFOLDS 20 YO GRANDFATHER PORT Australia 16

**HENNESSY VSOP France 17** 

\*Vintage and Beverage items Subject to Change