

# ANTIPASTI

## APPETISERS

<b>GARLIC BREAD</b> <b>VE</b>	<b>5</b>	<b>CALAMARI FRITTI</b>	<b>26</b>
Traditional garlic bread with real butter & garlic		Tender deep fried calamari	
<b>BRUSCHETTA CON POMODORO</b> <b>VE</b> <b>VG</b>	<b>10.5</b>	<b>PROSCIUTTO E BUFALA</b> <b>GF</b>	<b>29</b>
Toasted bread topped with marinated tomatoes		Imported Italian buffalo mozzarella & 24 months cured prosciutto San Daniele	
<b>POLENTA CHIPS</b> <b>VE</b>	<b>16</b>	<b>PARMIGIANA DI MELANZANE</b> <b>VE</b>	<b>21</b>
Deep fried polenta chips served with gorgonzola cheese		Slices of fried eggplant layered with cheese & napoletana sauce	
<b>GAMBERI ALL'AGLIO</b> <b>GF</b>	<b>29</b>	<b>SUPPLI 'ALLA ROMANA</b>	<b>19.5</b>
Sizzling prawns marinated in garlic, extra virgin olive oil & white wine		Deep fried rice balls prepared in a slow-cooked meat sauce & stuffed with mozzarella	
<b>POLPETTE IN SUGO</b>	<b>24</b>	<b>KINGFISH CARPACCIO</b>	<b>32</b>
Tender veal & pork meatballs slow cooked in a rich tomato sauce		Thinly sliced poached kingfish, marinated with citronette & topped with chilli flakes & fennel	
<b>TAGLIERE DI SALUMI E GNOCCO FRITTO</b> <b>28</b>	<b>28</b>	<b>IMPEPATA DI COZZE</b>	<b>29.5</b>
Selection of cured meats served with deep fried dough puffs		Black mussels in a tomato, garlic, black pepper & white wine sauce	
<b>ANTIPASTO MISTO PER 2</b>	<b>45</b>	<b>ZUPPA DEL GIORNO</b>	
SERVES 2 - A selection of Italian delicacies		Please ask our staff for the Chef's special soup of the day	

# PRIMI

## PASTA DISHES

<b>GNOCCHI BOLOGNESE</b>	<b>29.5</b>	<b>SPAGHETTI MARINARA</b>	<b>34</b>
<i>HANDMADE ON PREMISES</i> Potato dumplings in traditional bolognese meat sauce		Sautéed fruits of the sea with garlic, white wine & napoletana sauce	
<b>PENNE ALLA NORMA</b> <b>VE</b>	<b>23.5</b>	<b>PAPPARDELLE LIGURE</b> <b>VE</b>	<b>26</b>
Short pasta with napoletana sauce, eggplant, onion & grated cacioricotta cheese		<i>HANDMADE ON PREMISES</i> Pappardelle pasta with pesto, green bean, pine nuts & pecorino chips	
<b>FETTUCCINE MORETTI</b>	<b>35</b>	<b>RISOTTO ZUCCHINE E GAMBERI</b> <b>GF</b>	<b>35</b>
<i>HANDMADE ON PREMISES</i> Fettuccine with prawns, mushrooms, napoletana & touch of cream		Carnaroli rice sautéed with white wine, prawns & zucchini	
<b>CANNELLONI DI CREPPELLE</b> <b>VE</b>	<b>28</b>	<b>PAPPARDELLE AL RAGU' D'AGNELLO</b>	<b>34</b>
<i>HANDMADE ON PREMISES</i> Light and airy, spinach and ricotta crepes au gratin with napoletana sauce and Béchamel		<i>HANDMADE ON PREMISES</i> Pappardelle pasta with slow-cooked lamb ragu	
<b>FETTUCCINE BOSCAIOLA</b>	<b>28</b>	<b>AGNOLOTTI DI ARAGOSTA</b>	<b>36</b>
<i>HANDMADE ON PREMISES</i> Fettuccine with ham, mushrooms & cream		<i>HANDMADE ON PREMISES</i> Handmade agnolotti stuffed with lobster, buffalo ricotta & mozzarella, butter prawns & tomato confit sauce	
<b>SPAGHETTI ALLO SCOGLIO</b>	<b>39</b>		
Wine, garlic, extra virgin olive oil & chilli with Australian prawns, vongole & mussels			



Set menu required for group bookings above 12. A surcharge of 10% applies on Sunday.

A surcharge of 12.5% applies on Public Holidays

Cake serving fee \$3 per person

Strictly NO BYO



## SECONDI

### MAINS

#### SOGLIOLA ALLA GRIGLIA

Grilled lemon sole drizzled with EVOO & lemon juice served with mixed salad

39

#### SALTIMBOCCA ALLA ROMANA

Veal slices with 24 months cured prosciutto, sage and wine served with mixed salad

39

#### INVOLTINI DI POLLO

Pan roasted chicken thigh roll stuffed with pecorino cheese, wrapped in pancetta, topped with caramelised onion & honey mustard dressing. Served with sauteed baby spinach

42

#### SCALOPPINE AL LIMONE

Veal slices with lemon juice & white wine served with mixed salad

35

#### SPALLA D'AGNELLO AL FORNO

Slow cooked boneless lamb shoulder, mirepoix puree, sautéed potatoes & cabbage with white wine vinegar.

42

#### FILETTO DI BARRAMUNDI

Pan fried wild barramundi, vegetable caponata, braised spring onion.

45

#### TAGLIATA DI MANZO

MB3+ grain fed Angus sirloin served on rocket & topped with Parmesan shavings, cherry tomato & balsamic reduction

52

#### PIATTO DEL CONTADINO **VE**

Grilled halloumi, basil & eggplant puree, asparagus, cauliflower, dutch carrots, cherry tomato confit.

32

## INSALATE

### SALADS

#### INSALATA MISTA **VE VG GF**

Lettuce, tomato, cucumber, onion & black olives in Italian dressing

Small 7 Large 13.5

#### ZUCCHINI RIBBON SALAD **GF**

Rocket, marinated zucchini, mint, toasted hazelnut, feta cheese, crispy prosciutto, mustard dressing

21

#### INSALATA MORETTI **GF**

Chicken breast, avocado, bocconcini & lettuce in homemade dressing

26

#### INSALATA CAPRESE CON MOZZARELLA DI BUFALA **VE GF**

Italian buffalo mozzarella & tomatoes with oregano, capers & EVOO

24

#### INSALATA DI PERA **VE**

Rocket, poached pear, raw pear, pecorino cheese, in home made dressing

19

## CONTORNI

### SIDES

#### SPINACI SALTATI **VE VG GF** 12

Spinach sautéed with extra virgin olive oil & garlic

#### PATATINE FRITTE **VE VG** 9.5

Beer battered french fries

#### PATATE AL FORNO **VE VG** 12

Roast potatoes

#### BROCCOLINI SALTATI **VE** 12

Broccoli sautéed with extra virgin olive oil & garlic

## KIDS

### MENU

#### PENNE NAPOLETANA 10

Penne in Neapolitan sauce

#### SPAGHETTI BOLOGNESE 12

Spaghetti in traditional bolognese sauce

#### BOCCONCINI DI POLLO 15

homemade chicken nuggets with chips

# PIZZA

<b>BIANCA</b> <b>VE</b> garlic, rosemary, oregano & extra virgin olive oil	12	<b>DIAVOLA</b> tomato sauce, mozzarella & hot salame	23.5
<b>MARGHERITA</b> <b>VE</b> tomato sauce, mozzarella & basil	20	<b>SPAGNA</b> tomato sauce, garlic, prawns, artichoke hearts, basil & chilli	27
<b>NAPOLETANA</b> tomato sauce, mozzarella, anchovies & black olives	22	<b>POPOLO</b> tomato sauce, mozzarella, mushrooms & prosciutto	26
<b>CHIARA</b> mozzarella, gorgonzola, mushroom & pancetta	25.5	<b>CONTADINA</b> tomato sauce, mozzarella, mushrooms & our own roman sausage	25.5
<b>VENEZIA</b> tomato slices, mozzarella, parmigiano, potato, anchovies & black olives	24.5	<b>CAPRICCIOSA</b> tomato sauce, mozzarella, mushroom, artichoke hearts, organic cage free egg & prosciutto crudo	27
<b>ORTOLANA</b> <b>VE</b> mozzarella, zucchini, eggplant, feta cheese & sun-dried tomatoes	25	<b>PIAZZA</b> mozzarella, prawns, grilled zucchini, cherry tomato & fresh basil	27
<b>BARBERINI</b> mozzarella, rocket, parmigiano shavings & 24 months prosciutto San Daniele	27.5	<b>MAIALONA</b> tomato sauce, mozzarella, our own roman sausage, hot salame & smoked ham	26
<b>TRASTEVERE</b> mozzarella, potato, rosemary & our own roman sausage	25.5	<b>CAMPIDOGGIO</b> mozzarella, capsicum, red onion, olives, capers, anchovies, bread crumb, parmigiano	26
<b>VEGETARIANA</b> <b>VE</b> tomato sauce, mozzarella, zucchini, olives, eggplant, mushroom, capsicum	25	<b>COLONNA</b> <b>VE</b> sliced potato, mozzarella & rosemary	22
<b>FRUTTI DI MARE</b> tomato sauce, garlic, calamari, octopus, black mussels, prawns	28	<b>CALABRESE</b> tomato sauce, mozzarella, scamorza cheese, eggplant, nduja & basil	25.5
<b>ISABELLA</b> tomato sauce, mozzarella, our own roman sausage, spinach & fresh ricotta	26	<b>ROMANESCA</b> mozzarella, artichokes, smoked pork belly, pecorino & mint leaves	25.5
<b>CINQUE FORMAGGI</b> <b>VE</b> mozzarella, mascarpone, gorgonzola, grana Padano & taleggio	25	<b>PIEMONTESE</b> mozzarella, porcini mushrooms, smoked pork belly, rocket & truffle paste	28
<b>GROTTA</b> mozzarella, cherry tomatoes, hot salame, porcini mushrooms, pecorino cheese & bread crumbs	28	<b>CALZONE</b> folded pizza bread studded with mozzarella, ham & mushrooms	23
<b>MORTAZZA</b> mozzarella, fresh baby spinach, mortadella, fresh burratina & pistachio crumble	27.5	<b>CALZONE MORETTI</b> folded pizza bread stuffed with mozzarella, buffalo ricotta & hot salame	26
<b>ITALIA</b> <b>VE</b> mozzarella, rocket, cherry tomato & fresh buffalo mozzarella	28		

**VE** Vegetarian   **VG** Vegan   **GF** Gluten free



Half & half pizzas \$2.50 extra on top of higher priced pizza. Pizza must have same base topping for proper cooking.  
Imported Italian buffalo mozzarella on pizza please add \$8.  
Gluten free pizza base available at \$5