

# DINNER MENU

5:30pm - 9.00pm, Daily

## ANTIPASTI

### Garlic Focaccia

Whipped mascarpone, 12 (D, V)

### Antipasto (2 pax)

San Danielle prosciutto, soppressa salami, bresaola, focaccia, agrodolce vegetables, 36 (GFA, D)

### Bruschetta

Avocado, pomegranate, onions, tomatoes, aged balsamic, parmesan, 16 (V, GFA)

### Capesante

Seared scallops, cauliflower puree, ratatouille, pangrattato, 25 (S, GF, D)

### Polpette

Beef meatball, soft polenta, truffle pecorino, 20 (GF, D)

### Croquettes

Macaroni & cheese, mushroom ragu, parmesan, 17 (D)

### Mozzarella Impanata

Crumbed mozzarella, Cauliflower puree, fig compote, pistachio nut, 23 (S, D, GF)

### Calamari Limone e Pepe

Lemon & pepper calamari with Napoli sauce, capers gremolata 23 (S, D)

## INSALATE

### Caprese

Heirloom tomatoes, bocconcini, basil, sea salt, 21 (GF, D)

### Polpo Marinato

Marinated Fremantle octopus, olive, arugula, tomatoes, caper gremolata, 25 (GF, S)

### Chicken Caesar

Baby cos, chicken, croutons, poached egg, parmesan dressing, candied bacon, anchovies, 24 (GFA, D, E, S)

## PRIMI PIATTI

### Melanzana

Marinated eggplant, white beans, mushroom, olives, broccolini, Napoli sauce, 29 (VE, GF)

### Parmigiana di Pollo

Chicken parmigiana, pepperoni, tomato basil sauce, mozzarella, salad, Crunchy Chips, 38 (D, E)

### Pollo Scaloppine

Mt baker chicken, parmesan mash potato, broccolini, mushroom marsala, 39 (GFA, D)



## CHEF FAVOURITES

### Pesce del Giorno

Fish of the Day, roast potatoes, broccolini, anchovies, salmoriglio, 45 (S GF, D)

### Costata di Manzo, 300g

Black Angus Scotch Filet from the Harvey Region, parmesan mash potato, broccolini, beef jus, 50 (GFA, D)

## LA PASTA

### Linguine

Marinara Exmouth prawn cutlets, mussels, squid, tomato basil sauce, capers, parmesan, 37 (S, D)

### Agnolotti

Dardanup Veal & Mushroom, Roasted vegetable caponata, baby spinach, Grana Padano, 38 (D)

### Ravioli

House made truffle and mushroom, creamy garlic, onions, baby spinach, parmesan, 36 (D)

### Gnocchi

Hand Made Ricotta, caramelized mushroom, baby spinach, garlic, onions, cherry tomatoes, pangrattato, 34 (D, V)

## PIZZA

### Carnivora

Pepperoni, ham, prosciutto, Fior Di Latte, 30 (D)

### Calabrese

Italian sausage, onions, roasted capsicum, tomato, chilli, Fior Di Latte, 29 (D)

### Margherita

Cherry tomatoes, Napolitana sauce, mozzarella, basil, sea salt, 28 (D)

## CONTORNO

### Patate al Forno

Roast potatoes, truffle oil, parmesan cheese, 12 (D, E)

### Caulini & Broccolini

Arrabiata, olives and pecorino, 11 (V, GF)

### Insalati di Arugula

Pears, candied walnuts, balsamic dressing, parmesan, 11 (G, V, N, D)

### Piselli e Carote

Green Beans & Baby Carrot, Garlic butter, 10 (V, GF)

## DOLCI

### Tiramisu

Gelato, chocolate flakes, 21 (N, D, E)

### Formaggi di Stagione

Seasonal cheese selection, quince, fruits, crackers, 26 (V, D, GF)

### Dolce Nera

Chocolate sponge, fresh cream, maraschino cherries, 20 (D, E)

### Cheese Cake

Limoncello flavour, Fruit sorbet, cappuccino crunch, 19 (D, E)

### Trio Gelato

Chocolate flakes, 16 (D, E)

### Affogato

Scoop of vanilla ice cream, espresso, 9

### Add Frangelico, 15

A merchant service fee of 1.9% applies to MasterCard, Visa, American Express, and 3% applied to JCB. Public Holiday Surcharge of 15% Applies

V - vegetarian | VE - vegan | P - contains peanuts | D - contains dairy  
N - contains nuts | E - contains eggs | S - contains seafood  
GF - gluten-free | GFA - gluten-free option available