

SMALL PLATES

House-made Breadsticks [VOA]

nduja butter, EVOO, balsamic vinegar **\$10**

Chips [V, VOA]

beer-battered, aioli **\$11**

Chips Gone Rogue

guanciale, pecorino, tempered egg, cracked pepper, aioli **\$18**

Garlic Pizza [V],

garlic crème, rosemary, pecorino **\$16**

Burrata [V]

marinated tomatoes, Geraldton wax EVOO, basil, saltbush-macadamia dukkah, balsamic, pesto, black garlic, crostini **\$24**

Gnocco Fritto (2) [V]

fried dough, mortadella OR grilled eggplant, pistachio, stracciatella, balsamic, pesto, beet powder **\$20**

House Salad [V, VOA]

rocket, radicchio, fennel, kale, parmigiano honey Dijon, EVOO **\$20**

Beef Carpaccio

seared tenderloin, pickled onion, crispy capers, black garlic aioli, cured egg yolk, Geraldton wax EVOO, pecorino, crostini **\$24**

Crumbed Calamari

guindilla peppers, fried saltbush, lemon myrtle & black garlic aioli **\$24**

Charcuterie Board

pickled veg, guindilla, olives, selection of cold meats, selection of cheeses, seasonal fruit marmalade, black garlic, caramelised onions, crostini **\$38**

PASTAS (Gluten-free pasta +\$5)

Lamb Ragu Pappardelle

slow cooked lamb, pecorino, parsley **\$28**

Prawn Linguine 🌶️

garlic, white wine, prawn bisque, chilli romesco, rocket, lemon myrtle pangrattato **\$29**

Goat's Cheese Tortellini [V]

butter brodo, beetroot powder, lemon zest, fresh herbs, pecorino **\$30**

Nduja Rigatoni 🌶️

garlic, white wine, nduja bechamel, smoked chorizo, stracciatella, basil, pepper berry dust **\$29**

Meatball Linguine

pork & beef meatballs, sugo di pomodoro, crispy chicken skin, basil, pecorino **\$27**

Pesto Rigatoni [V]

split cherry tomatoes, balsamic, ripped burrata, crushed macadamia **\$28 (add chicken +\$5)**

Beef Cheek Panzotti

burnt butter, sage, walnuts, fresh herbs, lemon myrtle mascarpone **\$30**

Chicken + Mushroom Pappardelle

portobello, porcini cream, walnuts, kale, truffle oil, pecorino **\$29**

Linguine Vongole 🌶️

clams, garlic, chilli, white wine, fresh herbs, pickled fennel, fried saltbush, bottarga **\$28**

Gluten-Free Pizza +\$5 / Pasta +\$5 * Vegan Cheese +\$4 * [V] Vegetarian * [VOA] Vegan Option Available * 🌶️ Chilli Scale-O-meter

Tuesday - Friday: 4PM - 9PM * Saturday & Sunday: 12PM - 9PM * ☎️ (08) 9437 9863

****Please note all plates are made to be shared and will be brought out as they are prepared****

PIZZA (Gluten-free pizza base +\$5)

Margherita Pizza [V, VOA]

fior di latte, mozzarella, basil, pecorino , tomato base
\$22 (add stracciatella +\$4)

Chimi Chorizo Pizza

La Boqueria smoked chorizo, pineapple, chimichurri,
mozzarella, pecorino, tomato base \$26

Prosciutto Pizza

gorgonzola dolce, pear, mozzarella, honey, rocket, walnuts,
pecorino \$27

🍷 Ortolana Pizza [V, VOA]

eggplant, zucchini, artichoke, sun-dried tomatoes, olives,
pickled fennel, mozzarella, tomato base \$26

Portobello Pizza [V, VOA]

fior di latte, thyme, pickled fennel, rocket, truffle cream
base, pecorino, fried enoki \$26

Troppo Pizza

fior di latte, smoked bacon, pineapple, mozzarella, tomato
base \$25

🍷 Prawn + Zucchini Pizza 🌱

fermented chilli, grilled zucchini, capers, onions,
mozzarella, tomato base \$28

🍷 Carnivore Pizza

beef mince, chicken, hot salami, mozzarella, chicken skin,
pecorino, tomato base \$28

🍷 Carbonara Pizza guanciale, mozzarella, tempered egg yolk, pecorino, cracked pepper \$26

Mortadella Pizza

pistachio, honey, stracciatella, pickled zucchini,
guindilla, fior di latte \$27

Pesto Chicken Pizza

grilled chicken, sundried tomatoes, olives, balsamic,
pecorino, mozzarella, pesto base \$27

🍷 Italian Sausage + Nduja Pizza 🌱 🌱 🌱

hot salami, fior di latte, roast capsicum, chilli,
mozzarella, pecorino \$26

🍷 Cheese Burger Pizza

beef mince, pickles, white onion, smoked cheddar, chipotle
burger sauce, burger cheese \$27

LITTLE NOMZ

Kid's Schnitty + Chips

crumbed chicken, tomato sauce \$14

Kid's Linguine [V, VOA]

choice of tomato OR butter brodo OR pesto, pecorino \$13

Kid's Meatball Pasta

house-made meatballs, pecorino \$14

DESSERTS

🍷 Om Nom Nom (2) [V]

fried dough, choice of hazelnut choc & ricotta OR custard &
caramelised sugar, pistachios, seasonal berries, crushed
meringue \$13

Brownie [V, GFO]

banana, dark choc, wattle seed mascarpone, maraschino cherries,
salted caramel, candied walnuts \$13
(add vanilla ice-cream +\$4)

Banana Split [V]

banana, vanilla ice-cream, candied walnuts, salted caramel,
maraschino cherries, biscoff, crushed meringue, popcorn \$13

Gluten-Free Pizza +\$5 / Pasta +\$5 * Vegan Cheese +\$4 *

[V] Vegetarian * [VOA] Vegan Option Available * Chilli Scale-0-meter

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