

# Antipasti

- WOOD-FIRED BREAD** 9  
Freshly baked Italian bread, Rylstone extra virgin olive oil, aged balsamic (V) (VG) (Gluten, Sulphite)
- WOOD-FIRED CHEESE BREAD** 11  
Italian flatbread with garlic, Italian herbs, fior di latte cheese (V) (VGR) (Dairy, Gluten)
- POTATO & TRUFFLE CROQUETTES** (Rome) 15  
Crispy fried croquettes filled with truffle, potato, fior di latte cheese, aioli, gremolata (V) (Dairy, Egg, Fish, Gluten)
- ARANCINI NORMA** (Sicily) 15  
Crispy risotto balls filled with eggplant, tomato, mozzarella, arrabbiata sauce (V) (Dairy, Egg, Gluten)
- CALAMARI FRITTI** (Venice) 19  
Flour dusted, golden fried baby calamari, squid ink aioli (Egg, Gluten, Shellfish)
- SMOKED BUFFALO MOZZARELLA** 23  
Wood-smoked buffalo mozzarella with marinated eggplant, pine nuts, marjoram (V) (Dairy, Tree Nut)
- WAGYU CARPACCIO** (Piedmont) 21  
Mayura Wagyu roast beef, thinly sliced with salsa tonnata, crispy capers, thyme (GF) (Egg, Fish, Sulphite)
- ISABELLA'S SIGNATURE ANTIPASTI** 49  
Calamari, croquettes, prosciutto D'Abruzzo, capocollo, salame Norcia, mixed olives, buffalo mozzarella, Sardinian pecorino cheese, carta di musica, sweet chilli jam, peppers, homemade bread (GFR) (Dairy, Egg, Fish, Gluten, Shellfish, Sulphite)

# Pizza

- MARGHERITA** 19  
Tomato base, fior di latte cheese, basil (V) (VGR) (Dairy, Gluten)
- BUFFALO MARGHERITA** 22  
Tomato base, buffalo mozzarella, basil, Parmesan (V) (Dairy, Gluten)
- DIAVOLA** 29  
Tomato base, fior di latte cheese, salami, spicy pork nduja, mushrooms, basil (Dairy, Gluten)
- PROSCIUTTO** 25  
Tomato base, fior di latte cheese, prosciutto D'Abruzzo, rocket, Parmesan (Dairy, Gluten)
- PRAWN & NDUJA** 30  
Tomato base, fior di latte cheese, marinated chilli & garlic prawns, spicy pork nduja, roasted cherry tomatoes, capers, rocket (Dairy, Gluten, Shellfish, Sulphite)
- ITALIAN SAUSAGE** 26  
Kale and mascarpone cream base, pork and fennel sausage, marinated Italian greens, chilli (VR) (Dairy, Gluten)
- PORCINI MUSHROOM** 29  
Fior di latte base, Fontina, Gorgonzola, porcini mushrooms, gremolata (V) (VGR) (Dairy, Fish, Gluten, Soy, Sulphite)
- FOUR CHEESE & HONEY** 24  
Fior di latte, buffalo mozzarella, Parmesan, Fontina, honey (V) (Dairy, Gluten)
- CALZONE** 21  
Folded pizza dough filled with ricotta, buffalo mozzarella, caramelised onion, spicy pork nduja, thyme (VR) (Dairy, Gluten)

# Secondi

- SNAPPER ACQUA PAZZA** (Amalfi) 34  
Pan-fried snapper, mussels, clams, lobster stock, roast cherry tomatoes, crispy capers, Kalamata olives, chilli (GF) (Dairy, Fish, Shellfish, Sulphite)
- CHICKEN COTOLETTA** (Milan) 29  
Crispy crumbed chicken breast fillet with truffle paste, Fontina and prosciutto D'Abruzzo, rocket, Parmesan, fried egg (Dairy, Egg, Gluten)
- PORCHETTA** (Ariccina) 36  
Roast pork belly, apple and fennel purée, Pioppini mushrooms, guanciale, red wine jus, crispy sage, mushroom sauce (GFR) (Dairy, Fish, Gluten, Soy, Sulphite)
- STEAK TAGLIATA** (Pisa) 39  
300g Shorthorn Rump, roast cherry tomatoes, rocket, Parmesan, aged balsamic, rosemary garlic chips (GFR) (Dairy, Egg, Fish, Gluten, Soy, Sulphite)
- BISTECCA** (Florence) 65  
500g Black Diamond Striploin on the bone, black truffle butter, crispy sage, red wine jus, Parmesan truffle chips (GFR) Add 10g of Truffle+10 (Dairy, Fish, Gluten, Soy, Sulphite)
- ROAST PUMPKIN SALAD** 21  
Slow roasted pumpkin, rocket, Stracciatella cheese, pistachios, aged balsamic (V) (VGR) (GF) (Dairy, Sulphite, Tree Nut)

# Contorni & Insalate

- ROSEMARY GARLIC CHIPS** 9  
Skin-on chips, rosemary, crispy garlic, aioli (V) (VGR) (Dairy, Egg, Gluten)
- PARMESAN TRUFFLE CHIPS** 11  
Skin-on chips, Parmesan, truffle oil, aioli (V) (VGR) (Dairy, Egg, Gluten)
- RADICCHIO & ROCKET INSALATA** 11 (Treviso)  
Rocket, radicchio, Parmesan, toasted almonds, aged balsamic (V) (VGR) (GF) (Dairy, Sulphite, Tree Nut)
- SAUTÉED GREENS** 11  
Baby green beans, guanciale (VGR) (VR) (GF) (Dairy)

# Cocktails

-  **ISABELLA'S SPRITZ** 18  
Cinzano Bianco / Pinot Grigio / Blood Orange Soda
-  **NEGRONI** 19  
Gin / Campari / Rosso Vermouth
-  **BELLINI** 17  
Prosecco / Peach Purée
-  **ESPRESSO MARTINI** 19  
Vodka / Kahlua / Coffee

# PASTA FATTO IN CASA MADE IN HOUSE

Gluten Free options available

## Filled



- PUMPKIN & RICOTTA ROTOLINI** (Emilia - Romagna) 29  
Pasta sheets rolled and filled with butternut pumpkin and ricotta, amaretti biscuit, burnt butter, sage, Parmesan (V) (Dairy, Egg, Gluten)

- PROSCIUTTO TORTELLINI** (Bologna) 29  
Tortellini filled with beef and mortadella, cream and prosciutto sauce, Parmesan (Dairy, Egg, Gluten)

## Traditional



- LAMB RAGU CASARECCE** (Abruzzo) 34  
Short pasta twists, slow cooked lamb shoulder, red wine, garlic, horseradish, mint gremolata, pecorino cheese (GFR) (Dairy, Egg, Gluten, Sulphite)

- SAFFRON & OXTAIL RISOTTO** (Milan) 36  
Aged carnaroli rice, slow cooked oxtail, saffron, Parmesan, gremolata (VR) (GFR) (Dairy, Sulphite)



- GNOCCHI BOLOGNESE** (Bologna) 25  
Slow cooked beef Bolognese, Parmesan, pangrattato (GFR) (Dairy, Gluten, Sulphite)

## Seafood



- GARLIC PRAWN SPAGHETTI** (Venice) 36  
Fried garlic prawns, arrabbiata sauce, chilli, roasted cherry tomatoes, capers, lobster stock, rocket (GFR) (Dairy, Egg, Gluten, Shellfish, Sulphite)



- CRAB RAVIOLI** (Veneto) 37  
Paprika flavoured pasta, filled with crab and mascarpone, lobster stock, cherry tomatoes, basil, chilli, gremolata (Dairy, Egg, Fish, Gluten, Shellfish)

# Bambini

(Children up to 12 years old)  
Includes a scoop of vanilla gelato

- PIZZA MARGHERITA** 12  
Tomato base, fior di latte cheese (V) (VGR) (Dairy, Gluten)
- SPAGHETTI NAPOLI** 12  
Napoli sauce, Parmesan (V) (VGR) (GFR) (Dairy, Egg, Gluten)
- SPAGHETTI BOLOGNESE** 12  
Beef Bolognese sauce, Parmesan (GFR) (Dairy, Egg, Gluten)
- HAM & PINEAPPLE PIZZA** 12  
Tomato base, fior di latte cheese, ham, roasted pineapple (Dairy, Gluten, Sulphite)

# Dolci

- TIRAMISU** (Treviso) 15  
Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream (V) (Dairy, Egg, Gluten, Sulphite)
- RICOTTA CANNOLI** (Sicily) 8 ea  
Pistachio (Dairy, Gluten, Tree Nut) or chocolate (Dairy, Gluten, Soy)  
Crispy pastry tube filled with sweet ricotta (V)
- AMARETTO CHOCOLATE PUDDING** 15  
Amaretti biscuit, whipped cream, Amarena cherries (V) (Dairy, Egg, Gluten)
- AFFOGATO** 10  
Espresso, vanilla gelato  
Add Liqueur - Amaretto / Frangelico / Kahlua / Baileys +7 (Dairy)





## Lunch Menu

Available Monday - Friday until 3pm. Includes one house beverage  
1-course \$21 2-course \$28 3-course \$35  
\*Not available on public holidays. Minimum spend \$21 per person

### Entrée

#### WOOD-FIRED CHEESE BREAD

Italian flatbread with garlic, Italian herbs and fior di latte cheese (V) (VGR)  
(Dairy, Gluten)

#### CALAMARI FRITTI (Venice)

Flour dusted, golden fried baby calamari, squid ink aioli (Egg, Gluten, Shellfish)

#### POTATO & TRUFFLE CROQUETTES (Rome)

Crispy fried croquettes filled with truffle, potato, fior di latte cheese, aioli, gremolata (V)  
(Dairy, Egg, Fish, Gluten)

### Secondi

#### MARGHERITA PIZZA

Tomato base, fior di latte cheese, basil (V) (VGR) (Dairy, Gluten)

#### PROSCIUTTO PIZZA

Tomato base, fior di latte cheese, prosciutto D'Abruzzo, rocket, Parmesan  
(Dairy, Gluten)

#### RIGATONI BOLOGNESE

Slow cooked beef Bolognese, Parmesan (Dairy, Egg, Gluten, Sulphite)

#### PUMPKIN & RICOTTA ROTOLINI (Emilia - Romagna)

Pasta sheets rolled and filled with butternut pumpkin and ricotta, amaretti biscuit,  
burnt butter, sage, Parmesan (V) (Dairy, Egg, Gluten)

#### ROAST PUMPKIN SALAD

Slow roasted pumpkin, rocket, Stracciatella cheese, pistachios, aged balsamic  
(V) (VGR) (GF) (Dairy, Tree Nut, Sulphite)

### Dolce

#### TIRAMISU (Treviso)

Traditional layered espresso-dipped savoiardi biscuits, Marsala  
and mascarpone cream (V) (Dairy, Egg, Gluten, Sulphite)

#### AFFOGATO

Fresh espresso, vanilla gelato (Dairy)

### Bevande

Peroni Red/Leggera  
Vino Rosso or Bianco  
Heaps Normal Quiet XPA (Non-Alcoholic)  
Soft Drinks  
Coffee

(V) Vegetarian (VG) Vegan (GF) Gluten Free (R) On Request

\*\*I am pleased to offer a wide variety of gluten free and vegetarian options on my menu. However, please note that the team use flour and gluten across our whole venue to make delicious fresh pasta and pizza dough and cannot ensure our food is suitable for coeliacs.

Please let our friendly wait staff know of any dietary requirements when ordering and we will do our best to accommodate you.

