

ANTIPASTI

MIXED OLIVES	5
Warm Italian olives, chilli, garlic & herbs (V) (VG) (GF)	
WOOD-FIRED BREAD	9
Garlic & herb flatbread served with Rylstone olive oil & aged balsamic (V) (VG) (Gluten, Sulphite)	
WOOD-FIRED CHEESE BREAD	12
Garlic, herb & cheese flatbread (V) (VGR) (Dairy, Egg, Gluten)	
PROSCIUTTO PLATE	9
Prosciutto D'Abruzzo aged 18 mths (GF)	
SALAMI PLATE	9
De Palma salami Norcia (GF)	
CAPOCOLLO PLATE	9
De Palma capocollo (GF)	
CARBONARA FRITTI	17
Golden fried pasta fritta (3) filled with macaroni carbonara, garlic aioli, crispy guanciale, pecorino (Dairy, Egg, Gluten)	
CALAMARI FRITTI (Venice)	18
Flour dusted, golden fried calamari, confit garlic aioli (Egg, Gluten, Shellfish)	
BURRATA	23
Handmade buffalo Burrata, sweet & sour capsicums, pine nuts, Rylstone olive oil (V) (GFR) (Dairy, Gluten, Sulphite, Treenut)	
ARANCINI	17
Fried risotto balls (2) filled with eggplant, tomato, mozzarella, served with pesto & Parmesan (V) (Dairy, Egg, Gluten, Treenut) Without pesto (Dairy, Egg, Gluten)	
WAGYU CARPACCIO (Piedmont)	21
Mayura Wagyu beef, thinly sliced with salsa tonnata, crispy capers (GFR) (Egg, Fish)	
ISABELLA'S SIGNATURE ANTIPASTI	49
Calamari, carbonara fritti, prosciutto D'Abruzzo, capocollo, salami Norcia, mixed olives, buffalo mozzarella, Sardinian pecorino cheese, carta di musica, sweet chilli jam, & semi-dried cherry tomatoes (GFR) Add wood-fired bread (Gluten)	5
(Dairy, Egg, Gluten, Shellfish)	

PIZZA

MARGHERITA	19
Tomato base, fior di latte cheese, basil (V) (VGR) (Dairy, Gluten)	
BUFFALO MARGHERITA	24
Tomato base, buffalo mozzarella, basil, Parmesan (V) (Dairy, Gluten)	
DIAVOLA	29
Tomato base, fior di latte cheese, salami, spicy pork nduja, pioppini mushrooms, basil (Dairy, Gluten)	
PROSCIUTTO	27
Tomato base, fior di latte cheese, prosciutto D'Abruzzo, rocket, Parmesan (Dairy, Egg, Gluten)	
PRAWN & NDUJA	30
Tomato base, fior di latte cheese, prawns, spicy pork nduja, chargrilled zucchini, mint (Dairy, Gluten, Shellfish)	
ITALIAN SAUSAGE	27
Kale, mascarpone cream & fior di latte cheese base, pork & fennel sausage, chilli & garlic Italian greens (VR) (Dairy, Egg, Gluten)	
FOUR CHEESE & HONEY	25
Fior di latte, buffalo mozzarella, Parmesan, Gorgonzola, honey (V) (Dairy, Egg, Gluten)	
PESTO PEPPERONATA	27
Fior di latte cheese base, mixed capsicum, char-grilled zucchini, semi-dried tomatoes, pesto, Stracciatella (V) (VGR) (Dairy, Gluten, Sulphite, Treenut)	

SECONDI

CHICKEN COTOLETTA (Milan)	29
Crispy crumbed chicken breast fillet with truffle paste, Fontina & prosciutto D'Abruzzo, rocket, Parmesan, fried egg (Dairy, Egg, Gluten)	
BARRAMUNDI	37
Crispy barramundi fillet, lobster stock, seasonal beans, crispy artichoke, mint (GF) (Dairy, Fish, Shellfish, Sulphite)	
PORCHETTA (Ariccia)	36
Slow-roasted pork belly, eggplant & mint purée, chilli & garlic Italian greens, red wine jus, pesto (GFR) (Dairy, Sulphite, Treenut)	
STEAK TAGLIATA (Pisa)	39
300g Shorthorn rump, semi-dried cherry tomatoes, rocket, Parmesan, aged balsamic, rosemary garlic chips (GFR) (Dairy, Egg, Fish, Gluten, Soy, Sulphite)	
TRUFFLE RIB-EYE	69
400g bone-in rib-eye, truffle butter, crispy sage, red wine jus, rosemary garlic chips (GFR) Add 10g of Truffle+10 (Dairy, Fish, Gluten, Soy, Sulphite)	
ZUCCHINI SALAD	21
Roast zucchini, green beans, rocket, mint, buffalo mozzarella, pine nuts, aged balsamic (V) (VGR) (GF) (Dairy, Sulphite, Treenut)	

CONTORNI & INSALATE

ROSEMARY GARLIC CHIPS	9
Rosemary, crispy garlic, aioli (V) (VGR) (Dairy, Egg, Gluten)	
PARMESAN TRUFFLE CHIPS	12
Parmesan, truffle oil, aioli (V) (VGR) (Dairy, Egg, Gluten)	
RADICCHIO & ROCKET INSALATA	12
(Treviso) Rocket, radicchio, Parmesan, toasted almonds, aged balsamic (V) (VGR) (GF) (Dairy, Egg, Sulphite, Treenut)	
SAUTÉED GREENS	11
Baby green beans, guanciale (VGR) (VR) (GF) (Dairy)	
ZUCCHINI SALAD	12
Roast zucchini, green beans, rocket, mint, buffalo mozzarella, pine nuts, aged balsamic (V) (VGR) (GF) (Dairy, Sulphite, Treenut)	

Cocktails

	ROSSO SPRITZ	19
	Campari / Sangiovese / Lemon Soda	
	MOJITO-CELLO	20
	Limoncello / Bacardi / Lime / Mint / Soda	
	PALOMA	20
	Espolon Tequila / Pink Grapefruit / Soda	
	SUMMER BLOSSOM (Non-Alc)	15
	Lyre's Italian Blood Orange / Blood Orange Juice	

PASTA

FATTO IN CASA

MADE IN HOUSE

Gluten Free options available

Filled



RICOTTA & NETTLE MEZZELUNE RAVIOLI	29
Filled with ricotta & nettle, pomodoro sauce, stracciatella, basil (V) (Dairy, Egg, Gluten)	
CRAB RAVIOLI (Veneto)	37
Filled with crab & mascarpone, lobster stock, cherry tomatoes, basil, gremolata (Dairy, Egg, Fish, Gluten, Shellfish)	

Traditional



LAMB RAGU CASARECCE (Abruzzo)	34
Slow-cooked lamb shoulder, red wine, garlic, mint, gremolata, pecorino (GFR) (Dairy, Egg, Gluten, Sulphite)	
GNOCCHI GENOVESE (Liguria)	26
Basil & pine nut pesto, Parmesan, crispy guanciale (Dairy, Egg, Gluten, Sulphite, Treenut)	
RIGATONI BOLOGNESE (Bologna)	27
Slow-cooked beef Bolognese, Parmesan, pangrattato (GFR) (Dairy, Egg, Gluten, Sulphite)	

Seafood



SPAGHETTI VONGOLE (Venice)	28
Clams, garlic, chilli, anchovy, capers, white wine, parsley (GFR) (Dairy, Egg, Fish, Gluten, Shellfish, Sulphite)	
PRAWN BUCATINI	36
Prawns, garlic, chilli, capers, Napoli sauce, lobster stock, rocket (GFR) (Dairy, Egg, Gluten, Shellfish, Sulphite)	

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)	8ea
Pistachio or Chocolate. Crispy pastry tube filled with sweet ricotta and pistachios (Dairy, Gluten, Treenut) or chocolate (V) (Dairy, Gluten, Soy)	
PINEAPPLE & COCONUT PANNA COTTA	15
Coconut panna cotta, pineapple tartare, aged balsamic roasted pineapple, amaretti biscuit, mint (V) (GFR) (Egg, Gluten, Sulphite)	
AFFOGATO	12
Espresso, vanilla gelato (Dairy) (V) (GF) Add Liqueur - Amaretto (Treenut) / Frangelico (Treenut), / Kahlua / Baileys	+7

Lunch Menu

Available Monday - Friday until 3pm. Includes one house beverage
1-course \$19 2-course \$29 3-course \$35
*Not available on public holidays. Minimum spend \$25 per person

ENTRÉE

WOOD-FIRED CHEESE BREAD

Garlic, herb & cheese flatbread (V) (VGR)
(Dairy, Egg, Gluten)

ARANCINO

Fried risotto ball filled with eggplant, tomato, mozzarella,
served with pesto & Parmesan (V)
(Dairy, Egg, Gluten, Treenut)

CALAMARI FRITTI (Venice)

Flour dusted, golden fried calamari, confit garlic aioli
(Egg, Gluten, Shellfish)

SECONDI

GNOCCHI GENOVESE

Basil & pine nut pesto, Parmesan (V)
(Dairy, Egg, Gluten, Sulphite, Treenut)

RIGATONI BOLOGNESE

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

MARGHERITA PIZZA

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

FOUR CHEESE & HONEY PIZZA

Fior di latte, buffalo mozzarella, Parmesan, Gorgonzola, honey (V)
(Dairy, Egg, Gluten)

ZUCCHINI SALAD

Roast zucchini, green beans, rocket, mint, buffalo mozzarella, pine nuts,
aged balsamic (V) (VGR) (GF)
(Dairy, Sulphite, Treenut)

RUMP MEDAGLIONE +\$8pp

200g rump eye served with rocket, semi-dried cherry tomatoes,
Parmesan, aged balsamic (Dairy, Egg, Fish, Gluten, Soy, Sulphite)

DOLCI

TIRAMISU (Treviso)

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

AFFOGATO

Espresso, vanilla gelato

ADD liqueur: Amaretto, Frangelico, Kahlua, Baileys +7pp

BEVANDE

Peroni Red/Leggera

Vino Rosso or Bianco

Heaps Normal Quiet XPA (Non-Alcoholic)

Soft Drink

Coffee



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

Please advise your waiter of any dietary requirements or allergies you may have. While we will do our utmost to fulfil requests, please note this is not an allergen free kitchen. There is a risk of cross contamination and any dish may contain trace elements due to the nature of our ingredients and kitchen environment.

