

## ANTIPASTI

<b>MIXED OLIVES</b>	7
Warm Italian olives, chilli, garlic & herbs (V) (VG) (GF)	
<b>WOOD-FIRED BREAD</b>	9
Garlic & herb flatbread served with olive oil & aged balsamic (V) (VG)      Gluten free +\$4	
<b>WOOD-FIRED CHEESE BREAD</b>	13
Garlic, herb & cheese flatbread (V) (VGR)	
<b>PROSCIUTTO PLATE</b>	11
Prosciutto D'Abruzzo aged 18 mths (GF)	
<b>SALAMI PLATE</b>	11
De Palma salami Norcia (GF)	
<b>CAPOCOLLO PLATE</b>	11
De Palma capocollo (GF)	
<b>CARBONARA CROQUETTES</b>	17
Golden fried pasta balls (3) filled with macaroni cheese, garlic aioli, crispy guanciale, pecorino (VR)	
<b>CALAMARI FRITTI</b>	18/29
Flour dusted, golden fried calamari, confit garlic aioli	
<b>BURRATA</b>	24
Fresh burrata, sweet & sour capsicums, pine nuts, olive oil (V) (GF)	
<b>ARANCINI</b>	18
Risotto balls stuffed with eggplant & mozzarella, Parmesan, Arrabbiata sauce (2) (V)	
<b>WAGYU CARPACCIO</b>	24
Mayura Wagyu beef, salsa tonnata, crispy capers (GF)	
<b>ISABELLA'S SIGNATURE ANTIPASTI</b>	49
Calamari, carbonara croquettes, 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 5	

## Sharing

\$55 per person. Minimum 2 people.  
Add a glass of Cavedon Prosecco for \$10

### STARTERS TO SHARE

<b>MIXED OLIVES</b>
Warm Italian olives, chilli, garlic & herbs
<b>WOOD-FIRED CHEESE BREAD</b>
Garlic, herb & cheese flatbread
<b>BURRATA</b>
Fresh burrata, sweet & sour capsicums, pine nuts, olive oil

### SIDE TO SHARE

<b>RADICCHIO &amp; ROCKET INSALATA</b>
Rocket, radicchio, Parmesan, toasted almonds, aged balsamic

## SECONDI

<b>CHICKEN COTOLETTA</b>	32
Crispy chicken breast filled with truffle paste, Fontina & prosciutto D'Abruzzo, rocket, Parmesan, fried egg	
<b>BARRAMUNDI</b>	39
Barramundi fillet, olive & caper sauce, chilli, garlic, lobster stock, lemon, fresh herbs (GF)	
<b>PORCHETTA</b>	36
Slow-roasted pork belly, mushroom sauce, chiodini mushrooms, apple & fennel puree, red wine jus (GFR)	
<b>STEAK TAGLIATA</b>	39
300g Shorthorn rump, semi-dried cherry tomatoes, rocket, Parmesan, aged balsamic, rosemary garlic chips (GFR)	
<b>TRUFFLE RIB-EYE</b>	69
400g bone-in rib-eye, truffle butter, crispy sage, red wine jus, rosemary garlic chips (GFR)      Add 10g of Truffle+10	
<b>BEETROOT SALAD</b>	23
Beetroot, rocket, pistachios, fennel, orange, aged balsamic, goats cheese (V, VGR, GF)	

## CONTORNI & INSALATE

<b>ROSEMARY GARLIC CHIPS</b>	10
Rosemary, crispy garlic, aioli (V) (VGR)	
<b>PARMESAN TRUFFLE CHIPS</b>	13
Parmesan, truffle oil, aioli (V) (VGR)	
<b>RADICCHIO &amp; ROCKET INSALATA</b>	14
Rocket, radicchio, Parmesan, toasted almonds, aged balsamic (V) (VGR) (GF)	
<b>SAUTÉED GREENS</b>	12
Baby green beans, guanciale (VGR) (VR) (GF)	
<b>BEETROOT SALAD</b>	14
Beetroot, rocket, pistachios, fennel, orange, aged balsamic, goats cheese (V) (VGR) (GF)	

### MAINS TO SHARE

(Please choose two for the table)

<b>GNOCCHI NAPOLI</b>
Napoli sauce, stracciatella cheese, basil, Parmesan
<b>RIGATONI BOLOGNESE</b>
Slow-cooked beef Bolognese, Parmesan, pangrattato
<b>CHICKEN COTOLETTA</b>
Crispy chicken breast filled with truffle paste, Fontina & prosciutto D'Abruzzo, rocket, Parmesan, fried egg
<b>BEETROOT SALAD</b>
Beetroot, rocket, pistachios, fennel, orange, aged balsamic, goat's cheese
<b>STEAK TAGLIATA</b>
200g Shorthorn rump, semi-dried cherry tomatoes, rocket, Parmesan, aged balsamic, rosemary garlic chips

### DESSERT TO SHARE

<b>TIRAMISU</b>
Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream

# FATTO IN CASA

## Made In House

## PIZZA

Add Burrata to any pizza +\$10

<b>MARGHERITA</b>	22
Tomato base, fior di latte cheese, basil (V) (VGR)	
<b>BUFFALO MARGHERITA</b>	25
Tomato base, buffalo mozzarella, basil, Parmesan (V)	
<b>PEPPERONI</b>	25
Tomato base, fior di latte cheese, pepperoni	
<b>DIAVOLA</b>	29
Tomato base, fior di latte cheese, salami, spicy pork nduja, chiodini mushrooms, basil	
<b>PROSCIUTTO</b>	27
Tomato base, fior di latte cheese, prosciutto D'Abruzzo, rocket, Parmesan	
<b>PRAWN &amp; NDUJA</b>	30
Tomato base, fior di latte cheese, prawns, spicy pork nduja, char-grilled zucchini, mint	
<b>CARNE</b>	26
Tomato base, fior di latte cheese, porchetta, pork & fennel sausage, pepperoni	
<b>FOUR CHEESE &amp; HONEY</b>	24
Fior di latte, buffalo mozzarella, Parmesan, Gorgonzola, honey (V)	
<b>PEPERONATA</b>	26
Fior di latte cheese base, mixed capsicum, char-grilled zucchini, semi-dried tomatoes, stracciatella (V) (VGR)	
<b>TRUFFLE &amp; POTATO</b>	24
Truffle & cauliflower base, roast potatoes, caramelised onions, chiodini mushrooms, goat's cheese (V)	
<b>CAPRICCIOSA</b>	26
Tomato base, fior di latte cheese, ham, artichokes, Kalamata olives, chiodini mushrooms (VR) (VGR)	
<b>ITALIAN SAUSAGE</b>	26
Kale, mascarpone cream & fior di latte cheese base, pork & fennel sausage, chilli & garlic Italian greens (VR)	
<b>PINEAPPLE</b>	24
Fior di latte cheese base, buffalo mozzarella, caramelised pineapple (V) (VGR)	
Include Ham	2

## PASTA

Gluten Free options available

<b>GNOCCHI NAPOLI</b>	26
Napoli sauce, stracciatella cheese, basil, Parmesan (V)	
<b>PROSCIUTTO TORTELLINI</b>	32
Tortellini filled with beef and mortadella, cream and prosciutto sauce, Parmesan	
<b>RIGATONI BOLOGNESE</b>	27
Slow-cooked beef Bolognese, Parmesan, pangrattato (GFR)	
<b>PUMPKIN RAVIOLI</b>	29
Filled with butternut pumpkin, burnt butter, sage, amaretto biscuit, Parmesan, orange zest (V)	
<b>SEAFOOD FREGOLA</b>	35
Calamari, clams, barramundi, prawns, garlic, chilli, lobster stock, fresh herbs, breadcrumbs, lemon	
<b>LAMB RAGU CASARECCE</b>	34
Slow-cooked lamb shoulder, red wine, garlic, mint, pecorino (GFR)	
<b>SPAGHETTI GAMBERI</b>	34
Prawns, Arrabbiata sauce, lobster stock, capers, rocket (GFR)	

## DOLCI

<b>TIRAMISU</b>	16
Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream (V)	
<b>RICOTTA CANNOLI</b>	8ea
Pistachio or Chocolate. Crispy pastry tube filled with sweet ricotta and pistachios or chocolate (V)	
<b>COCONUT &amp; CHERRY PANNA COTTA</b>	15
Amaretto biscuit, amarena cherries (GFR)	
<b>AFFOGATO</b>	12
Espresso, vanilla gelato (V) (GF) Add Liqueur - Amaretto / Frangelico / Kahlua / Baileys +7	

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.

Public Holiday 10% Surcharge Applies.

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

## BAMBINI

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

**PIZZA MARGHERITA** 12  
Tomato base, fior di latte cheese (V) (VGR)

**SPAGHETTI NAPOLI** 12  
Napoli sauce, Parmesan (V) (VGR) (GFR)

**SPAGHETTI BOLOGNESE** 12  
Beef Bolognese sauce, Parmesan (GFR)

**HAM & PINEAPPLE PIZZA** 12  
Tomato base, fior di latte cheese, ham, roasted pineapple

## Lunch Menu

Available Monday - Friday until 3pm. Includes one house beverage  
1-course \$25pp 2-course \$32pp 3-course \$39pp  
\*Not available on public holidays.

### ENTRÉE

**WOOD-FIRED CHEESE BREAD**  
Garlic, herb & cheese flatbread (V) (VGR)

**ARANCINO**  
Risotto ball served with Arrabbiata sauce & Parmesan (I) (V)

**CALAMARI FRITTI**  
Flour dusted, golden fried calamari, confit garlic aioli

### SECONDI

**GNOCCHETTI NAPOLI**  
Napoli sauce, stracciatella cheese, basil, Parmesan (V)

**RIGATONI BOLOGNESE**  
Slow-cooked beef Bolognese, Parmesan, pangrattato (GFR)

**MARGHERITA PIZZA**  
Tomato base, fior di latte cheese, basil (V) (VGR)

**FOUR CHEESE & HONEY PIZZA**  
Fior di latte, buffalo mozzarella, Parmesan, Gorgonzola, honey (V)

**BEETROOT SALAD**  
Beetroot, rocket, pistachios, fennel, orange, aged balsamic, goats cheese (V) (VGR) (GF)

**RUMP MEDAGLIONE** +\$8pp  
200g rump eye served with rocket, semi-dried cherry tomatoes,  
Parmesan, aged balsamic (GFR)

### DOLCI

**TIRAMISU**  
Traditional layered espresso-dipped savoiardi biscuits,  
Marsala and mascarpone cream (V)

### BEVANDE

Peroni Red/Leggera  
Vino Rosso or Bianco  
Peroni Zero (Non-Alcoholic)  
Soft Drink  
Coffee

