

# MENÙ

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Grain Organic Bakery Sourdough, olive oil or butter	\$3
House-marinated Olives	\$9
Zucchini & Provolone croquette with chilli mayo	\$14
Deep-fried school prawns with aioli	\$20
Silverbeet, roasted pumpkin salad with Burrata cheese	\$28
Chicken Parmagiana (tomato sauce and mozzarella)	\$28
Fresh pappardelle slow-cooked beef ragù	\$30
Fresh spaghetti aglio, olio, peperoncino, fresh tomato, rocket and Balasmic reduction	\$30
Brodetto -Mussel, squid, fish and prawn stew and crouton	\$34

## CONTORNI

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Roasted potatoes	\$13
Broccolini with Ricotta salata and Vincotto	\$13

## DOLCI

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Chocolate Mousse and Raspberry (GF)	\$12
Pistachio Tiramisù	\$12
Banoffee pie	\$12

*Buon Appetito!*



Surcharge: All Credit Cards 1.3% and Amex. 2.5%

## COCKTAILS & BEERS

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Beer The Grifter Pale	\$12
Negroni (gin, Campari, sweet vermouth)	\$20
Spritz (Aperol/ Campari, Prosecco, soda)	\$18
Armando (gin, tonic, and yumbo Italian lemon)	\$18

## VINI BIANCHI & FRIZZANTE

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	<u>Glass - 500 ml- Bottle</u>		
NV Albino Armani 1607, Prosecco DOC (IT)	\$13	- -	\$60
E2023 Sassolino, Pinot Grigio (IT)	\$14	\$44	\$66
2022 Campagnola, Vigneti Foscarino, Soave (IT)	\$14	\$44	\$66
2021 Zuani, Vigne, Friuli (IT)			\$110
2022 Vie di Romans, Chardonnay, Friuli (IT)			\$110

## VINI ROSSI & ROSÈ

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2022 Poggio Al Sole Primavera Rosè (IT)	\$14	\$44	\$66
2022 Le Salette, Valpolicella (IT)	\$15	\$47	\$70
2021 Podere Frontino, Montepulciano d'Abruzzo (IT)	\$15	\$47	\$70
2020 Pietraventosa, Volere Volare, Primitivo (IT)	\$15	\$47	\$70
2021 Girolamo Russo 'A Rina' Etna Rosso, Sicilia (IT)			\$110

## NON-ALCOHOLIC

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Baladin (Spuma Nera & Cola)	\$10
Yumbo Italian Lemon soda	\$10

*Salute!*



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