

ENTREE BITES (VEGAN)

ITALIAN FLAT BREAD WITH GRILLED PUMPKIN, 'NOTZARELLA' CHEESE + CARAMELIZE SPRING ONION (G/F OPT. ADD \$4)	14
CHICK PEA + CORN SICILIAN FRITTERS, SAN MARZANO TOMATO CHUTNEY	15
KALE + BLACK BEAN SALAD WITH AVOCADO + BLOOD ORANGE (G/F)	15
GRAINS, SEEDS + QUINOA SALAD <u>W</u> PEAR BARLEY, SUNFLOWER SEEDS + GRILLED SEASONAL VEGETABLES	17

ITALAIN ASSAGGI

SPINACH AND MOZZARELLA ARANCINI, TALEGGIO, SAN MARZANO AND BASIL CHUTNEY	14
CRESCENZA CHEESE & MOSTO D'VA, CARAMELIZED LEEK 11 + SPEAK 15	15
LOCAL BUFFALO MOZZARELLA & PROSCIUTTO, TOASTED THIN HERB BREAD, FRESH FIGS	17
FLOUR + SALT CRUSTED CALAMARI, ROCKET STRAWBERRY SALAD	16
SAUTÉ TIGER PRAWNS- MEDITERRANEAN TOMATO SUGO, SPRING ONION, CHILLI, FRESH OREGANO	18

CHEESE PLATE SERVED WITH QUINCE PASTE, CRACKERS + FRESH GRAPES

1 CHEESE / 7

2 CHEESE / 14

3 CHEESE / 21

'PIG OUT' CURED MEATS

COLD CURED MEATS, FRESH CHEESES, OLIVES, ARITCHOKES + ROASTED EGGPLANT	25
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PIZZA (G/F + VEGAN OPT AVILABLE +4)

VEGETERIAN

MARGERHITA - SAN MARZANO TOMATO + FIORE DI LATTE + FRESH BASIL ADD FRESH PROSCIUITTO 4	20
PUMPKIN - SCAMORZA + ROASTED BUTTERNUT PUMPKIN, SPINACH, RICOTTA + CHILLI GRISSINI CRUMBS	22
EARTH PIZZA - SCAMORZA CHEESE + ROASTED VETABLES + PUMPKIN + CHERRY TOMATO, EGGPLANT + CAPSICUM + POTATO + OLIVES + BASIL (VG) ADD SALAMI 4	21
GREENS - +FIORE DI LATTE +SPINACH + BROCOLLINI+PEAS+CRISPY KALE +CHILLI CRUSHED WALNUTS 24 (VG)	23

SEAFOOD

SQUID INK - CALAMARI + MUSSELS + PRAWNS + CLAMS + CHILLI + CHERRY TOMATOS + ZUCCINI + ANCHOVIES	27
PISTACHIO CREAM – SMOKED SCAMORZA + CHERRY TOMATO + SPINACH + PRAWNS + CRUSHED PISTACHIO	24
TASMANIAN SALMON - FIORE DI LATTE + CHERRY TOMATO + ROCKET + PARMIGIANO + ITALIAN GLAZE + FRESH LEMON	25

MEAT

SDP - SAN MARZANO TOMATO + FIOR DI LATTE + SAN DANIELE PROSCIUTTO + FRESH ROCKET + PARMASAN CHEESE	22
POTATO PANCETTA - BAKED POTATOES + TALEGGIO + SCAMORZA BIANCA + FRESHLY SHAVEN PANCETTA + ROSEMARY	20
ITALIAN PORK SAUSAGE - MUCHROOMS + SCAMORZA +MARINATED PORK SAUSAGE + BRIE + ROSEMARY	22
SOPRESSA SALUMI - SAN MARZANO TOMATO + SOPRESSA SALAMI + ROASTED CAPSICUM + PORK SAUSAGE + NDUJA + CHILLI	24
HAWAII - SAN MARZANO TOMATO + SLOW COOKED HAM HOCK + OVEN BAKED PINAPPLE GLAZED	23
SMOKEY BBQ – HOUSE BBQ SAUCE + SMOKED SCAMORZA + HOT SALUMI + CARAMALIZED ONION + MUSHROOMS	23
SPECK – GORGONZOLA + SAN MARZANO TOMATO + BAKED POTATOES + SCAMORZA + GORGONZOLA + FRESH SPECK	23
CAPRICIOSA - SAN MARZANO TOMATO + FIORE DI LATE + CURED SMOKED HAM + MUSHROOM + OLIVES + ANCHOVIES	22

VEGAN

GREEN - BROCCOLI PUREE + GARLIC + CAULIFLOWER + PORCINI MUSHROOMS + CHERRY TOMATO + CRISPY KALE + CHILLI + TRUFFLE ADD 'NOTZARELLA' CHEESE 4	23
HERBED ZUCCHINI – 'NOTZARELLA' CHEESE + POTATO + SPINACH + CARMIMILZED LEEK + PISTACHIO CRUMBS	24
PLANET EARTH - SAN MARZANO TOMATO + 'NOTZARELLA' CHEESE + SWEET POTATOE + ROAST CAPSICUM + ZUCCINI + MIXED HERBS + FRESH BASIL	22

KIDS

PIZZA 1- MARGHERITA	12
PIZZA 2- BENTLEY MARGHERITA WITH OLIVES	13
PIZZA 3- MAMMA MARGHERITA WITH FRIES	13
SPAGHETTI BOLOGNESE & PARMESAN CHEESE	12
FISH & CHIPS - AND TOMATO SAUCE	13
LOADED FRIES – CRISPY FRIES TOPPED WITH BOLOGNESE SAUCE + CHEESE (OVEN BAKED)	12

DESSERT ALL GELATI + ICE-CREAM FROM IL MELOGRANO

ITALIAN STYLE MADE TO ORDER DOUGHNUTS WITH NUTELLA <u>OR</u> CLOTTED CREAM	13
SAFFRON POACHED PEAR, BUTTERMILK PUDDING, STRAWBERRY GRANITA	14
HONEY COMB SUNDAE, CARAMEL MACADAMIA GELATO , COCONUT CREAM, LIME SYRUP	14
ARTISAN GELATI YOUR CHOICE	4
NUTELLA PIZZA WITH VANILLA BEAN ICE-CREAM	13

FRESH PASTA (G/F PASTA AVILABLE +3)

ASPARAGUS & PROSECCO RISOTTO ASPARAGUS, TALEGGIO, PROSECCO WINE, YOUNG HERBS 21 (VEGAN OPT. AVIALBLE)	21
SPINACH FUSILLI –ROAST PUMPKIN, CHERRY TOMATO, TOASTED PINE NUTS, ‘NOTZARELLA’ CHEESE 19 (VEGAN)	19
LINGUINE AL NERO - LOCAL SEAFOOD, SNAPPER SAUCE, FRESH CHILLI, SPRING ONION, GARDEN HERB 25	25
BITTER COCOA SEDANINI PASTA - PRAWNS CUTLET, CHILLI, FRESH COCONUT, CREAM, FRESH TOMATO 22	22
CASERECCO WITH VEAL & JUS RAGÚ - VEAL JUS BASE BEEF BOLOGNAISE, CHAMPIGNON MUSHROOMS, SHAVED PARMY 19	19
ROAST PUMPKIN & RICOTTA RAVIOLI - BROWN BUTTER & SAGE, MEDLEY TOMATO, TOASTED ALMOND 26	26
SUMMER RISOTTO -GRILLED PEACH, ITALIAN SMOKED SPEAK, SQUACQUERONE CHEESE, ROCKET PESTO 24	24

MAINS AT MARKET PRICES

FISH OF THE DAY – LOCAL FRESH FISH FROM MELBOURNE’S MARKET, SERVED WITH HOUSE SALAD OR VEGGIES

STEAK OF THE DAY– AUSTRALIAN AND IMPORTED PREMIUM QUALITY MEATS WITH CHEF’S CHOICE SIDES AND SAUCE

SIDES (VEGAN)

HAND CUT, TRIPPLE COOKED, OVEN BAKED + PROVENZALE HERB SALT	9
ROAST BROCCOLI, FRESH RICOTTA, TOASTED HAZELNUTS	9
ROCKET, SHAVED PARMESAN, FRESH PEAR, AGED BALSAMIC	9
COLESLAW SALAD, ROAST PINEAPPLE, CHERRY VINEGAR DRESSING	9
CAPRESE SALAD, LOCAL BUFFALO MOZZARELLA CHEESE, ROMA & GREEN TOMATO, BASIL PESTO	13