



STARTERS

HOUSE MADE BREAD OF THE DAY (Serves 2pax)	5.5
DUE BRUSHCETTE Two serves of house made bread Tomato Basil & Garlic – Zucchini, Fennel & White Anchovy	9.5
OLIVE MARINATE CALDE Selection of south Australian mixed Olives warmed Marinated in Garlic, Chili, fresh herbs and Extra Virgin Olive Oil	8.5
ZUPPA DEL GIORNO Chef's winter soup with Parmesan Toast (Served petite)	10.5

ANTIPASTI

CAPESANTE ALL ARANCIA (GF) Seared Scallops in Thyme and Garlic Butter with Orange and Fennel salsa On a bed of Cauliflower puree finished with crispy Prosciutto (4 per serve)	17.5
MARINATO BARBAIETOLE PESCE (GF) Beetroot Cured Swordfish, creamy fried Goats Cheese, Pomegranate Molasses, Blistered Cherry Tomatoes and Red Grapes	18.5
COZZE E VONGOLE (GF) Sautéed Local Cockles & Black Lip Mussels with Garlic White Wine, Parsley & Chilli with grilled Ciabatta	17.5
ANTIPASTO DEL LA CASA (some items GF)(Vegan Option Available) For 2 – 3 persons -gourmet sliced small goods, a selection of seafood & house made specialties	37.0 Extra 5.0pp
ARANCINI Traditional Italian risotto lightly crumbed and deep fried 2 flavours Pumpkin, Ricotta, Pancetta, & crisp Pancetta Beetroot, Goats Cheese, Rocket and Beetroot crisps	13.5
INSALATA CAPRESE e PANGRATTATO (Less Bread (GF) Tomato Panacotta, Imported Bufala Mozzarella, fresh mixed Tomatoes With fresh Basil & Rocket Pesto, mixed Olives, Balsamic reduction. Finished with crispy croutons	15.9
CARPACCIO Di CARNI BOVINE Herb wrapped Premium Beef thinly sliced with Black Garlic Aioli Pickled Shallots, and Crisp Parmesan Chips	18.5
CUBETTI di POLENTA Crisp fried Polenta cubes warm White Bean puree, Fennel Citrus & Radicchio salad with Orange Vinaigrette	16.0

Mangia Bene, Ridi Spesso, Ama Molto

(Eat Well, Laugh Often, Love Much)



PRIMI (DEAR PASTA LOVER, WE SERVE OUR RISOTTO & PASTA AL DENTE)

GNOCCHI LA PANCETTA AFFUMICATA

House made Gnocchi, Smoked Pancetta, roasted Fennel,
Baby Peas, roasted Garlic finished with shaved Pandano 28.5

SPAGHETTI VONGOLE e BOTTARGA

Spaghetti with Cockles, Garlic and white wine and a hint of Chilli
Finished with grated Bottarga (Air Dried Mullet Roe) 27.0

PAPPARDELLE AL RAGU d'AGNELLO e PEPERONI

Long, flat, ribbon pasta with slow cooked Lamb
Roasted sweet Red Peppers, Italian plump Tomatoes
Ground Black Pepper, torn fresh Basil and shaved Pandano 27.5

RAVIOLI ALLA ANATRA e FUNGHI PORCINI

House Made Fleurieu Free Range Egg Ravioli filled with Confit Duck
and Adelaide Hills Porcini Mushroom on a bed of Smoked Pea Puree
Topped with Chilli Caramel and crispy Duck Skin 29.0

TAGLIATELLE LIMONE RICOTTA (Vegan Option Available)

Ribbon Pasta tossed in Lemon Ricotta, toasted Walnuts, Spring Onion
Finished with fresh Rocket, Lemon Zest and Pecorino Cheese 27.5

Gluten Free Penne Available 3.0

RISOTTO

RISOTTO MARE CON GRANCHIO (GF)

Blue Swimmer Crab meat, Mussels, Cockles, Prawns
Cherry Tomatoes, Spring Onion, White Wine, Crab Bisque & Garlic
Topped with Fresh Crab Legs 36.0

RISOTTO ALLO ZAFFERANO VERDE (Veg)

Creamy Saffron risotto, Asparagus, Artichoke, Mozzarella di Bufala
Toasted Pine Nuts and Parmesan Crisps 27.0

Come il cacio sui maccheroni

(Like Cheese on Macaroni)



SECONDI

INVOLTINI di POLLO (GF)

Free Range Chicken Breast rolled with fresh Pear, Rocket and Teleggio Cheese
On Peperonata, Baked Risotto finished with Sage Jus and crispy Sage leaves 30.0

FILLETTO (Gf)

250gms Murry Lands Grass Fed Eye Fillet,
with Potato & Sweet Potatoes roasted in Rosemary and Garlic
Whole slow cooked Tomato, Broad Beans and sautéed Endive and Rosemary Jus 36.0

PORCHETTA AL FORNO

Slow roasted Pork Belly rolled with Italian herbs baked Parmesan Polenta,
Braised Spinach and Radicchio finished with a Lenswood Valley Apple Grappa 32.0

FILLETO di DENTICE al FORNO (GF)

Baked Snapper Fillet with Lemon and Herbs on Creamed Polenta
Oven roasted Cherry Tomatoes, Broad Beans and Almonds 33.0

TRIS VEGETARIANO di GABRIELLAS

Perfect Trio –Red Capsicum filled with Tomato Rice,
Cabbage filled with Capponata,
Cannelloni filled with Ricotta and fresh Italian Herbs
Finished with Courgette Ribbons and Napolitano sauce 28.0

CONTORNI

RUCOLA Rocket, Pear & Shaved Parmesan with White Balsamic & Olive Oil 8.5

SEASONAL VEGETABLES Sautéed Chilli, Garlic & Lemon 9.5

INSALATA MISTA: Mixed Greens with Tomato, Olives,
Cucumber, Red Onion, basil, Olive Oil & Balsamic 7.5

PATATE Fried Kifler Potatoes with Rosemary, Sea Salt & Garlic Aioli 9.0

Buon cibo, buon Vino, Buoni Amici

(Good Food, Good Wine, Good Friends)



QUALCOSA di DOLCE (*Something Sweet*)

TIRAMISU

(Pick Me Up) Italian courtesans used to eat Tiramisu before their gentlemen arrived so they could have energy for the date.)

This popular Italian coffee flavoured dessert is made by many but mastered by few. Layers of sponge biscuit soaked in fresh espresso with lashings of whipped mascarpone cream cheese

14.0

BACI DI CIOCCOLATO MERINGA

Freshly baked Italian Meringue filled with Chocolate Ganache topped with Lime curd served with Raspberries 14.0

ARANCIO TORTA SCIROPPO

House made pudding cake soaked in Peach Amaretto and Citrus Syrup Finished with roasted Pistachios and whipped Mascarpone

14.0

PER FINIRE LA CENA (*To Finish Dinner*)

The final step of a traditional Italian feast always ends with a digestivo and caffè.

CAFFÉ

Cappuccino	4.0
Latte	4.0
Flat white	4.0
Espresso	4.0
Macchiato	4.0
Affogato	8.0
Affogato with liqueur	15.0

DIGESTIVO

Nonnino Grappa Tradizione	13.0
Grappa Stravecchia 1946	12.0
Nonnino Prunella	11.0
Nonnino Amaro	10.0
Amaro Montenegro	8.5
Amaro Averna	9.0
Amaro Del Capo	9.0
Bottega Limoncello	9.0
Giori Limoncello	8.5
Mirto Bianco & Mirto Rosso	9.0

Sempre Spazio Per Il Dessert

(Always Room For Dessert)