

# Frizzanti

La Corte del Pozzo Prosecco Veneto IT	11.00	49.50
NV Ruggeri Prosecco Superiore		65.00
NV Laurent-Perrier Brut Champagne FR (375ml)		68.00
NV Laurent-Perrier Brut Champagne FR	22.50	130.00
11 Louis Roederer Vintage Rosé Reims Champagne FR		195.00

# Bianchi

16 Rolf Binder Riesling Eden Valley SA		40.00
15 Cantina Di Gallura Gemellae Vermentino IT		49.00
16 Fontanabianca Arneis Piemonte IT	11.50	52.50
14 Belisario Verdicchio Matelica Marche IT		45.00
15 Seresin Estate Sauvignon Blanc Marlborough NZ	11.00	49.50
15 Sound of White Sauvignon Blanc Marlborough NZ		55.00
16 Ca Rugate San Michelle Soave Classico Veneto IT	11.00	51.00
15 Quartz Reef Pinot Gris Central Otago		65.00
15 Condes de Albarei Albarino Rias Baixas SP		62.00
15 Collevento 921 Pinot Grigio Friuli IT	10.50	47.50
15 Subida Di Monte Pinot Grigio Friulano IT		59.00
16 Paringa Estate Chardonnay Mornington Peninsula VIC	11.50	52.50
15 St Michael Shulthausen Pinot Bianco Alto Adige		75.00
15 Stefano Lubiana Chardonnay TAS		89.00

# Rossi

16 Rameau d'Or Provence Rose Provence FR	11.00	49.50
16 Yal Yal Pinot Noir Mornington Peninsula VIC	11.00	50.00
15 Nanny Goat 'Super Nanny' Central Otago NZ		75.00
15 Frescobaldi Pater Sangiovese Tuscany IT	11.00	50.00
15 Poderi del Paradiso Chianti Colli Senesi DOCG, Tuscany IT	11.00	49.50
14 Castellare Chianti Classico IT		79.00
14 Fasoli Valpolicella Classico DOC, Veneto IT	13.50	58.00
14 Koden Tempranillo Rioja SP	11.50	52.50
14 San Lazzaro Podere Montepulciano/Sangiovese Marche IT	12.00	55.00
13 Dodici dodici Barbera Piemonte IT		65.00
16 Two Hands Gnarly Dudes Shiraz Barossa Valley SA	11.50	52.50
15 Comm. G. B. Burlotto Langhe Nebbiolo Piemonte IT		79.00
15 Heathcote Estate Shiraz Heathcote VIC		78.00
12 Villa Medoro Montepulciano d'Abruzzo IT (3 Glass GR Award)		105.00

# Dolci

NV Astoria Moscato Frizzante 187ml Treviso IT	12.00	
15 Pellegrino Passito Di Pantelleria 500ml Sicily IT	12.00	56.00

# Aperitivi

Campari	8.50
Aperol	8.50
Pimms	8.50
Punt e Mes	8.00
Campari Grapefruit	9.50
Campari Orange Juice	9.50
Aperol Spritzer	14.00
Beccofino Breeze	14.00
Bellini	13.50
Negroni	16.50

# Birre/Cider

Asahi (on tap)	9.00
Peroni Nastro Azzuro	8.50
Peroni Leggera (mid)	8.00
Little Creatures Pilsner	9.50
Menabrea Pale Lager	9.50
White Rabbit White Ale	9.50
4 Pines Pale Ale	9.50
Cascade Light	7.00
Batlow Cloudy Cider	9.00

# Analcoliche

Soft Drinks	4.00
(Coke, Diet Coke, Coke Zero, Sprite)	
Juice (OJ, Grapefruit)	4.50
Capi Natural Selection (Grapefruit, Blood Orange, Ginger Beer)	4.00

# Digestivi

Averna	9.00
Amaro Montenegro	9.00
Amaro Ramazzotti	9.00
Fernet Branca	9.00
Branca Menta	9.00
Amaro Nonino	10.00

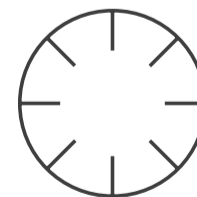
# Liquori

Penfolds Grandfather Port	12.50
Nocello	9.00
Amaretto di Saronno	9.50
Cointreau	9.00
Frangelico	9.00
Drambuie	9.00
Sambuca Molinari	8.50
Baileys	9.00
Limoncello	9.00

# Distillati

Glenfiddich 12 yr	11.00
Strathisla 12 yr	15.00
Marolo Grappa di Moscato	11.50
Marolo Grappa di Nebbiolo	11.50
Grappa Berta	18.00
De Lord Bas Armagnac	22.00
Paul Giraud Cognac	15.00
Ron Zacapa	16.00

# JULIUS



PIZZA

# Rosse

<b>Marinara Deluxe</b> Tomato, oregano, garlic and buffalo mozzarella	23.50
<b>Margherita</b> Tomato, fior di latte and basil	21.00
<b>Number 1</b> Tomato, fior di latte, basil and thinly sliced Prosciutto di Parma	24.50
<b>Prosciutto</b> Tomato, mozzarella, oregano and thinly sliced Prosciutto di Parma	23.50
<b>Salsiccia</b> Tomato, chilli, mozzarella, provolone, pork and fennel sausage and rocket leaves	23.50
<b>Salame e Fontina</b> Tomato, mozzarella, salame, chilli and fontina cheese	23.00
<b>Gorgonzola</b> Tomato, mozzarella, pancetta, radicchio and gorgonzola	24.00
<b>Siciliana</b> Tomato, mozzarella, bocconcini, anchovies, capers olives and oregano	23.00
<b>Zucchini</b> Tomato, mozzarella, zucchini, cherry tomatoes, basil pesto and scamorza	23.50

PIZZA

# Bianche

<b>Gamberi Piccanti</b> Mozzarella, local tiger prawns, cherry tomatoes, garlic, chilli, herbs, olive oil and rocket leaves	26.00
<b>Funghi Misti</b> Mozzarella, asiago, mixed mushrooms and thyme	23.00
<b>Porcini</b> Mozzarella, porcini mushrooms, pork and fennel sausage and fontina cheese	24.00
<b>Tartufo</b> Mozzarella, smoked bacon, portobello mushrooms, stracchino and truffle paste	24.00
<b>Nduja</b> Mozzarella, spicy spreadable salame, marinated broccoli leaves and provolone cheese	24.00

STARTERS

# Antipasti

<b>Calamari fritti con rucola</b> Fried baby calamari with rocket and lemon	17.50 / 23.50
<b>Affettati Misti</b> Thinly sliced cured meats with marinated olives and grissini	20.50
<b>Polpo alla Piastra</b> Grilled tasmanian octopus with spicy spreadable salami, broad beans and fennel puree	18.50
<b>Bresaola e Caprino</b> Shaved bresaola (air dried beef) with Woodside goats curd, grilled zucchini ribbons and almonds	18.50
<b>Asparagi alla Griglia</b> Grilled asparagus with straciatella cheese, marinated white anchovies, crostini and fresh herbs	17.50

PASTA

# Primi

<b>Pappardelle al Ragù d'Anatra</b> Flat ribbon pasta with a duck and tomato ragu	25.00
<b>Linguine ai Gamberi e Zucchini</b> Linguine with local tiger prawns, zucchini, garlic, chilli, white wine and grated bottarga	26.50
<b>Garganelli al Ragù d'Agnello</b> Garganelli with slow cooked lamb shoulder, sage and white wine ragu	25.00
<b>Strozzapreti ai Carciofi</b> Strozzapreti with artichokes, smashed peas, mint and pecorino pepato	24.50
<b>Risotto del giorno</b> Risotto of the day	23.50
Gluten free pasta available	1.50

MAINS

# Secondi

<b>Cotoletta di Maiale</b> Crumbed pork chop on the bone served with shaved red cabbage, fennel, carrot, red onion and red wine vinaigrette	31.50
<b>Pollo Arrosto</b> Roasted chicken supreme filled with provolone cheese and served with capo collo and creamed Brussels sprouts	31.50
<b>Bistecca di Manzo</b> Grilled 250gr black onyx rump steak served with fried polenta, grilled radicchio and green peppercorn sauce	33.00
<b>Pesce del giorno</b> Fresh fish of the day with extra virgin olive oil and lemon	31.50

SIDES

# Contorni

<b>Patate</b> Thinly sliced fried potatoes	10.50
<b>Rucola e Parmigiano</b> Rocket and parmesan salad	10.50
<b>Fagiolini Verdi</b> Steamed green beans with goats cheese dressing and toasted almonds	10.50
<b>Insalata di Radicchio</b> Salad of radicchio, fennel, baby cos, salted ricotta and red wine vinaigrette	10.50

DESSERT

# Dolci

<b>Frittelle</b> Fried ricotta dumplings stuffed with salted caramel and served with fior di latte ice cream	12.00
<b>Tiramisu</b> Italian style trifle made with coffee, mascarpone and sponge finger biscuits	11.00
<b>Pannacotta</b> Pannacotta with fresh strawberries, balsamic vinegar and shortbread crumb	11.00
<b>Torta di Carote</b> Carrot and pistachio cake with lemon syrup and cream fraiche	11.00
<b>Cioccolato Fondente</b> Sweet pizza with dark chocolate and vanilla bean ice cream*	12.00
<b>Fragole e Mandorle</b> Sweet pizza with white chocolate, strawberries and toasted almonds	13.50
<b>Calzoncino</b> Mini pizza stuffed with nutella and banana and vanilla bean ice cream*	13.50

FOR KIDS ONLY

# Bambini

PIZZA

<b>Reginella</b> Tomato and fiore di latte	13.00
<b>Cotto</b> Tomato, mozzarella and ham	13.00

PASTA

<b>Plain</b>	6.50
<b>Burro</b>	8.00
<b>Napoli</b>	9.50
<b>Ragu (duck)</b> Long or short pasta	12.50

DESSERT

<b>Semifreddo</b> Vanilla ice cream with chocolate sauce	7.50
<b>Pannacotta</b> Vanilla pannacotta with chocolate sauce	7.50

## COME EARLY, COME OFTEN

Amex cards will incur a 1.8% surcharge

One bill per table.

Takeaway boxes 50c each.

\*Ice cream not available for takeaway. All pastas are cooked "al dente".