

# Frizzanti

La Corte del Pozzo Prosecco Veneto IT	12.00	52.50
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

17 Rolf Binder Riesling Eden Valley SA		42.00
16 Cantina Di Gallura Gemellae Vermentino IT		49.00
16 Fontanabianca Arneis Piemonte IT	12.00	52.50
15 Belisario Verdicchio Matelica Marche IT		45.00
16 Seresin Estate Sauvignon Blanc Marlborough NZ	11.00	50.00
15 Sound of White Sauvignon Blanc Marlborough NZ		55.00
16 Ca Rugate San Michelle Soave Classico Veneto IT	11.50	52.50
16 Quartz Reef Pinot Gris Central Otago		65.00
16 Condes de Albarei Albarino Rias Baixas SP		62.00
16 Villa Chiopris Pinot Grigio Friuli Venezia Giulia IT	11.00	50.00
16 Subida Di Monte Pinot Grigio Friulano IT		59.00
16 Paringa Estate Chardonnay Mornington Peninsula VIC	11.50	52.50
16 St Michael Shulthausen Pinot Bianco Alto Adige		75.00
16 Stefano Lubiana Chardonnay TAS		89.00

# Rossi

16 Domaine Peyrol Rosè Provence FR	11.00	50.00
16 In Dreams Pinot Noir Yarra Valley VIC	12.50	56.50
16 Villa Trasqua Traluna Sangiovese Toscana IT	11.00	50.00
16 Poderi del Paradiso Chianti Colli Senesi DOCG Toscana IT	11.00	50.00
15 Castello di Querceto Chianti Classico DOCG Toscana IT		79.00
14 Zenato Valpolicella Classico DOCG Veneto IT	13.50	62.00
14 Zinio Tempranillo Rioja SP	12.50	55.00
15 San Lazzaro Podere Montepulciano/Sangiovese Marche IT	12.50	55.00
16 Oltretorrente Barbera/Dolcetto Piemonte IT		65.00
15 Mitolo Jester Shiraz Mc Laren Vale SA	12.00	52.50
14 Cascina Fontana Langhe Nebbiolo Piemonte IT		79.00
16 Mount Langi Cliff Edge Shiraz Grampians VIC		75.00
15 Chard Farm River Run Pinot Noir Central Otago NZ		79.00
13 Villa Medoro Montepulciano d'Abruzzo IT (3 Glass GR Award)		105.00
13 Quantico Nerello Mascalese Etna Sicily IT		120.00

# Dolci

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

# Aperitivi

Campari (40ml)	10.00
Pimms (40ml)	9.00
Punt e Mes	9.00
Campari Grapefruit	10.00
Campari Orange Juice	10.00
Aperol Spritzer	14.00
Beccofino Breeze	14.00
Bellini	14.00
Negroni	17.00

# Birre/Cider

Peroni (on tap)	9.00
Peroni Leggera (mid)	8.00
James Squire Pilsener	9.50
Menabrea Pale Lager	9.50
White Rabbit White Ale	9.50
Young Henrys Pale Ale	9.50
Cascade Light	7.00
The Hills Apple Cider	9.00
Sapporo	9.50

# 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

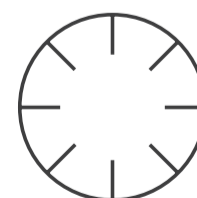
# Liquori

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
Nikka from the barrel	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	22.00
<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	24.00
<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	23.50
<b>Melanzane</b> Tomato, mozzarella, eggplant, goat's cheese, cherry tomatoes and basil	24.00
<b>Siciliana</b> Tomato, mozzarella, bocconcini, anchovies, capers, olives and oregano	23.50
<b>Amatriciana</b> Tomato, mozzarella, pancetta, red onion and pecorino pepato	24.00

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	23.50
<b>Porchetta</b> Mozzarella, provolone, porcini mushrooms, rolled roasted pork belly and parsley	24.50
<b>Tartufo</b> Mozzarella, smoked bacon, portobello mushrooms, stracchino and truffle paste	24.50
<b>Soppressa</b> Mozzarella, gorgonzola, soppressa salami and potatoes	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	22.50
<b>Capesante alla Griglia</b> Pan seared scallops with grilled corn, salsa verde, watercress and toasted sourdough crumbs	18.50
<b>Carpaccio di Manzo</b> Seared beef with crumbled goat's cheese, sautéed broccoli leaves and shallots	18.50
<b>Cavolfiore Fritto</b> Crumbed cauliflower with smoked burrata cheese, capers, celery hearts and basil	17.50

PASTA

# Primi

<b>Pappardelle al Ragù d'Anatra</b> Flat ribbon pasta with a duck and tomato ragu	25.50
<b>Linguine al Granchio</b> Thin long flat pasta with blue swimmer crab, chilli, garlic, white wine and tomato	26.50
<b>Garganelli alla Pancetta e Piselli</b> Short tubular pasta with bacon, peas, onion, chicken stock and parmesan cheese	25.50
<b>Lumache ai Ceci e Scarmorza</b> Small shell pasta with braised chickpeas, fennel, cherry tomatoes and smoked mozzarella	24.50
<b>Risotto del giorno</b> Risotto of the day	23.50
Gluten free pasta available	1.50

MAINS

# Secondi

<b>Collo di Maiale alla Griglia</b> Grilled pork collar with roasted peppers, wild oregano, garlic and charred cime di rapa	33.00
<b>Cotoletta di Pollo</b> Crumbed chicken thigh with grilled marinated zucchini ribbons, buffalo mozzarella, heirloom tomatoes and basil	33.00
<b>Bistecca di Manzo</b> Grilled Cape Grim rib fillet with potato gratin, baby chard and tarragon, shallot butter	35.00
<b>Pesce del giorno</b> Fresh fish of the day with extra virgin olive oil and lemon	33.00

SIDES

# Contorni

<b>Patate</b> Thinly sliced fried potatoes	11.00
<b>Rucola e Parmigiano</b> Rocket and parmesan salad	11.00
<b>Fagiolini e Pinoli</b> Panfried green beans, garlic, pine nuts and crispy shallots	11.00
<b>Insalata di Zucchini e Finocchio</b> Shaved zucchini, witlof, fennel, orange and vino cotto	11.00
<b>Insalata Caprese</b> Mixed seasonal tomatoes with fiore di latte cheese, basil and toasted sourdough	12.00

DESSERT

# Dolci

<b>Frittelle</b> Fried ricotta and raisin dumplings with vanilla and local honey ice cream*	13.00
<b>Tiramisu</b> Italian style trifle made with coffee, mascarpone and sponge finger biscuits	11.00
<b>Pannacotta</b> Pannacotta with poached rhubarb and pistachio	11.00
<b>Torta di Pere e Frangipane</b> Pear and frangipane tart with mascarpone and pear syrup	11.00
<b>Ciocolato Fondente</b> Sweet pizza with dark chocolate and vanilla bean ice cream*	12.50
<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>	12.50
Long or short pasta	

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".