

# 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

17 Rolf Binder Riesling Eden Valley SA		40.00
16 Cantina Di Gallura Gemellae Vermentino IT		49.00
16 Fontanabianca Arneis Piemonte IT	11.50	52.50
15 Belisario Verdicchio Matelica Marche IT		45.00
16 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
16 Quartz Reef Pinot Gris Central Otago		65.00
15 Condes de Albarei Albarino Rias Baixas SP		62.00
16 Villa Chiopris Pinot Grigio Friuli Venezia Giulia IT	11.00	49.50
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 Yal Yal Pinot Noir Mornington Peninsula VIC	11.00	50.00
16 Allies Balnarring Mornington Peninsula VIC		75.00
16 Villa Trasqua Traluna Sangiovese Toscana IT	11.00	50.00
15 Poderi del Paradiso Chianti Colli Senesi DOCG Toscana IT	11.00	49.50
15 Castello di Querceto Chianti Classico DOCG Toscana IT		79.00
16 Fasoli Valpolicella Classico DOC, Veneto IT	13.50	58.00
16 Vina Almate Tempranillo Castilla Y Leon SP	12.50	54.00
15 San Lazzaro Podere Montepulciano/Sangiovese Marche IT	12.00	55.00
16 Oltretorrente Barbera/Dolcetto Piemonte IT		65.00
15 Mitolo Jester Shiraz Mc Laren Vale SA	11.50	52.50
16 Albino Rocca Langhe Nebbiolo Piemonte IT		79.00
15 Heathcote Estate Shiraz Heathcote VIC		78.00
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	
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

Peroni (on tap)	9.00
Peroni Leggera (mid)	8.00
Theresianer Pils	9.50
Menabrea Pale Lager	9.50
White Rabbit White Ale	9.50
4 Pines 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

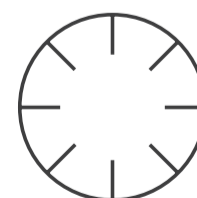
# Liquori

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	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>Trapanese</b> Tomato, mozzarella, provolone, capocollo, mushrooms, olives, and oregano	24.00
<b>Siciliana</b> Tomato, mozzarella, bocconcini, anchovies, capers, olives and oregano	23.00
<b>Spinaci</b> Tomato, mozzarella, ham, spinach and ricotta	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>Asparagi e Uova</b> Mozzarella, pancetta, asparagus, free range egg and parmesan	24.00
<b>Tartufo</b> Mozzarella, smoked bacon, portobello mushrooms, stracchino and truffle paste	24.00
<b>Mortadella</b> Mozzarella, caciocavallo, mortadella, rocket and cherry tomatoes	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>Crudo di Ricciola</b> Raw Yellowtail King fish with radish, pickled spring onion and cucumber	18.50
<b>Quaglia Fritta</b> Crumbed quail with tomato, basil, shallots, red wine vinaigrette and pecorino pepato	18.50
<b>Melanzane al Forno</b> Wood roasted eggplant with red peppers, chillies, wild oregano, buffalo mozzarella and basil	17.50

PASTA

# Primi

<b>Pappardelle al Ragù d'Anatra</b> Flat ribbon pasta with a duck and tomato ragu	25.00
<b>Spaghetti ai Gamberi e Calamari</b> Long thin pasta with local tiger prawns, baby calamari, chilli, garlic and cherry tomatoes	26.50
<b>Mezze Maniche alla Gricia</b> Short tubular pasta with pancetta, chilli, egg yolk, black pepper and ricotta	25.00
<b>Casarecce alle Verdure</b> Short twisted pasta with asparagus, broad beans, leafy greens, garlic and toasted breadcrumbs	24.50
<b>Risotto del giorno</b> Risotto of the day	23.50
Gluten free pasta available	1.50

MAINS

# Secondi

<b>Saltimbocca Di Vitello</b> Pan seared veal lined with sage and prosciutto, served with baked semolina and white wine butter sauce	31.50
<b>Coscia di Pollo Arrosto</b> Roasted boneless chicken leg with fire roasted broccoli, crispy pancetta, toasted breadcrumbs and anchovy dressing	31.50
<b>Lombo d'Agnello Alla Griglia</b> Grilled lamb loin with kipfler potatoes, Sicilian green olives, heirloom cherry tomatoes and salmoriglio	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>Verdure al Forno</b> Wood roasted carrots and red onion with fennel and mint	10.50
<b>Insalata Estiva</b> Butter lettuce, iceberg lettuce, radish, grilled corn and chardonnay vinaigrette	10.50

DESSERT

# Dolci

<b>Frittelle</b> Fried ricotta dumplings filled with nutella and served with honeycomb 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 roasted peaches and cat's tongue biscuits	11.00
<b>Torta di Cioccolato</b> Chocolate cake with coffee ice cream* and peanut praline	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>	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".