

# 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
17 Wairau River Pinot Gris Malbouorugh NZ		55.00
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 Dark Ale	9.50
Young Henrys Pale Ale	9.50
Cascade Light	7.00
The Hills Apple Cider	9.00
Asahi	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

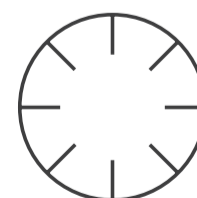
# Liquori

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>Bresaola</b> Tomato, mozzarella, bresaola, rocket leaves and shavings of Parmigiano	24.00
<b>Siciliana</b> Tomato, mozzarella, bocconcini, anchovies, capers, olives and oregano	23.50
<b>Capriccio</b> Tomato, mozzarella, scamorza, shaved ham, artichokes and mushrooms	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>Diavola</b> Mozzarella, goat's cheese, nduja and roasted peppers	24.50
<b>Tartufo</b> Mozzarella, smoked bacon, portobello mushrooms, stracchino and truffle paste	24.50
<b>Tricolore</b> Mozzarella, buffalo mozzarella, zucchini pesto and cherry tomatoes	24.00
<b>Rucola Saltata</b> Mozzarella, taleggio, pancetta, garlic and wilted rocket	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>Gamberoni e Farro</b> Grilled king prawns with farro, saffron, pickled mussels and water cress	18.50
<b>Carpaccio di Bresaola e Radicchio</b> Air dried, cured beef with charred radicchio, beetroot relish, horseradish and creme fraiche	18.50
<b>Carote Grigliate</b> Chargrilled baby carrots with straciatella, carrot top pesto, white anchovies and crostini	17.50

PASTA

# Primi

<b>Pappardelle al Ragù d'Anatra</b> Flat ribbon pasta with a duck and tomato ragu	25.50
<b>Spaghetti al Nero di Seppia con Gamberi</b> Squid ink spaghetti with tiger prawns, zucchini, chilli, garlic and bottarga	26.50
<b>Maccheroni al Ragù di Manzo</b> Short tubular pasta with braised beef shoulder, red wine and tomato ragu	25.50
<b>Strozzapreti con Cime di Rapa</b> Short twisted pasta with cime di rapa, garlic, chilli, fresh ricotta 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>Porchetta al Forno</b> Slow roasted pork belly with parsnip purée, roasted carrots, sorrel and vino cotto	33.00
<b>Involtini di Pollo</b> Chicken involtini filled with pecorino, wrapped in pancetta and served with roasted mixed mushrooms, soft polenta and pan juices	33.00
<b>Bistecca di Manzo</b> Grilled 250gm Black Onyx Rump with fried sebago potatoes, rosemary and salsa verde	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 shavings of Parmigiano	11.00
<b>Broccoli ai Quattro Formaggi</b> Broccoli, garlic, quattro formaggi and almonds	11.00
<b>Insalata di Radicchio</b> Radicchio, frisée, cucumber and sweet Chardonnay and mustard vinaigrette	11.00

DESSERT

# Dolci

<b>Frittelle</b> Fried ricotta dumplings filled with blackberry jam and zabaglione 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 pears, chocolate sauce and roasted hazelnuts	11.00
<b>Torta all' Arancia</b> Orange and Almond cake with sweet ricotta	11.00
<b>Cioccolato 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 (butter)</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".