

Frizzanti

NV Spagnol Col de Sas DOCG Prosecco Superior Veneto IT	15.50	69.00
NV Delamere Pinot Noir Cuvée Rosé Pipers Brook TAS		79.00
NV Taittinger Brut Champagne FR (375ml)		72.00
NV Taittinger Brut Champagne FR	26.00	140.00
14 Louis Roederer Blanc De Blanc Champagne FR		220.00

Bianchi

23 Nick O'Leary Riesling Canberra NSW		57.00
22 Pio Cesare Gavi DOCG Piemonte IT	18.50	79.00
22 Fontanabianca Arneis Piemonte IT	15.00	64.00
21 Antonella Corda Vermentino Di Sardegna Doc IT		69.00
23 Mahi Sauvignon Blanc Marlborough NZ	15.00	63.00
22 Tamellini Soave Veneto IT	15.50	68.00
22 Castelfeder Mont Mes Pinot Grigio Alto Adige IT	15.50	67.00
22 Subida di monte Pinot Grigio Friulano IT		79.00
23 Credaro Kinship Chardonnay Margaret River WA	15.00	65.00
22 Howard Vineyard Amos Chardonnay Adelaide Hills SA		89.00
21 Bodegas Castro Martin Albariño SP		89.00
22 Graci Etna Bianco Sicily IT		95.00

Rossi

22 Artea Rosé Provence FR	15.00	65.00
22 Sa Raja Rosato Sardegna IT		79.00
22 In Dreams Pinot Noir Yarra Valley VIC	15.50	68.00
22 Polini & Rossetti Chianti DOCG Tuscany IT	15.00	65.00
20 Dal Cero Valpolicella Classico Veneto IT	16.00	69.00
21 Karman Tinto Tempranillo Rioja SP	15.00	65.00
20 San Lazzaro Podere Montepulciano/Sangiovese Marche IT	16.00	69.00
21 Yetto Shiraz McLaren Vale SA	15.00	65.00
19 Leone de Castris Negroamaro Puglia IT		78.00
18 Castello di Cigognola Barbera Lombardy IT		85.00
21 Bekkers 'Tome' Syrah/Grenache McLaren Vale SA		95.00
21 Nanny Goat Queensberry Pinot Noir Central Otago NZ		95.00
21 Bruno Rocca Nebbiolo Piemonte IT		98.00
20 Vini Cali Moro Etna Rosso Sicily IT		99.00
22 Montepeloso Super Tuscan Tuscany IT		105.00
15 Neromoro Montepulciano d'Abruzzo Riserva IT		150.00

Dolci

18 Poderi del Paradiso Vin Santo Tuscany IT	13.50	57.50
---	-------	-------

Aperitivi

Campari (40ml)	11.50
Pimms (40ml)	12.00
Punt e Mes	12.00
Campari Grapefruit	14.00
Campari Orange Juice	14.00
Aperol Spritzer	19.00
Sbagliato	19.00
Bellini	17.00
Negroni	21.00

Birre/Cider

Peroni (on tap)	12.00
Peroni Leggera 3.5 (mid)	10.50
Menabrea Pale Lager	12.50
White Rabbit Dark Ale	12.50
Coopers Pale Ale	12.00
Asahi	12.00
Cascade Light	10.50
The Hills Apple Cider	12.00

Analcoliche

Soft Drinks	5.00
(Coke, Diet Coke, Coke Zero, Sprite)	
Juice (OJ, Grapefruit)	5.00
Capi Natural Selection (Grapefruit, Blood Orange, Ginger Beer)	5.00
Peroni Zero	9.00
Crodino Non Alcoholic Aperitivo	10.50

Digestivi

Averna	11.50
Amaro Montenegro	11.50
Amaro Ramazzotti	11.50
Fernet Branca	11.50
Branca Menta	11.50
Amaro Nonino	12.00

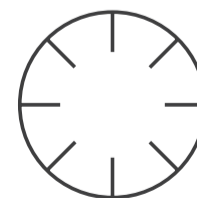
Liquori

Saltram Mr Pickwicks Tawny	12.00
Nocello	11.00
Amaretto di Saronno	11.00
Cointreau	11.00
Frangelico	11.00
Drambuie	11.00
Sambuca Molinari	11.00
Baileys	11.00
Limoncello	11.00

Distillati

Glenfiddich 12 yr	12.00
The Balvenie 12 yr	15.00
Tokinoka	15.00
Grappa White	14.00
Grappa (Barrel aged)	14.00
De Lord Bas Armagnac	22.00
Paul Giraud Cognac	15.00
Ron Zacapa	16.00

JULIUS



PIZZA

Rosse

Campania Tomato, buffalo mozzarella, olives, capers, anchovies, wild oregano and garlic	27.50
Margherita Tomato, fior di latte and basil	25.50
Number 1 Tomato, fior di latte, basil and thinly sliced Prosciutto di Parma	29.00
Prosciutto Tomato, mozzarella, oregano and thinly sliced Prosciutto di Parma	28.00
Salsiccia Tomato, chilli, mozzarella, provolone, pork and fennel sausage and rocket leaves	27.50
Salame e Fontina Tomato, mozzarella, salame, chilli and fontina	27.50
Capricciosa Tomato, mozzarella, smoked ham, mushrooms, artichokes and olives	28.00
Capocollo Tomato, mozzarella, buffalo mozzarella, capocollo, chiodini mushrooms, olives and oregano	28.00
Caprino Tomato, mozzarella, zucchini, red peppers, red onion, goat cheese and wild oregano	27.50

PIZZA

Bianche

Gamberi Piccanti Mozzarella, local tiger prawns, cherry tomatoes, garlic, chilli, herbs, olive oil and rocket leaves	30.50
Funghi Misti Mozzarella, asiago, mixed mushrooms and thyme	26.50
Tartufo Mozzarella, smoked bacon, portobello mushrooms, stracchino and truffle paste	28.50
Patate e Pancetta Mozzarella, scamorza, pancetta, potatoes and rosemary	27.50
Porri Mozzarella, ricotta, pork and fennel sausage, leeks and thyme	28.00
Trevisana Mozzarella, goat cheese, pancetta, red onion, radicchio, lemon dressing and shavings of parmigiano	28.00

STARTERS

Antipasti

Olive all'ascolana e Mortadella Shaved mortadella, crumbed olives stuffed with pork and veal and pecorino Romano	20.50
Focaccia Rossa Wood fired focaccia with tomato, garlic, oregano, extra virgin olive oil, sea salt and straciatella cheese	22.50
Calamari Fritti con Rucola Fried baby calamari with rocket and lemon	22.50/29.50
Affettati Misti Thinly sliced cured meats with marinated olives and grissini	28.50
Polpo Grilled Western Australian octopus with spicy nduja butter, semi-dried tomatoes, soft herbs and pearl cous cous	23.50
Maiale alla Griglia Grilled boneless pork spare ribs with oregano, roasted red chilli salsa and mustard greens	22.50
Melanzane Fritte Crispy fried eggplant with straciatella, cherry tomato sugo and basil	22.00

PASTA

Primi

Pappardelle al Ragù d'Anatra Flat ribbon pasta with a duck and tomato ragu	30.50
Scialatielli ai Frutti di Mare Long thin pasta with tiger prawns, baby calamari, cherry tomatoes, garlic, chilli and a seafood bisque	35.00
Rigatoni al Ragù di Salsiccia Short tubular pasta with a ragu of pork and fennel sausage, tomato, white wine and friarielli	31.00
Biricci ai Funghi Misti Short flat wavy pasta with mixed seasonal mushrooms, garlic, truffle and mascapone cream	29.50
Risotto del giorno Risotto of the day	30.00

MAINS

Secondi

Cotoletta di pollo Fried crumbed boneless chicken thigh with chargrilled zucchini, broad beans, mint and buffalo mozzarella	41.50
Piccata di Vitello al Limone Veal scaloppine with capers, parsley and a lemon butter sauce, served with roasted portobello mushrooms and charred leeks	44.00
Anatra Pan seared duck breast with potato purée, roasted red cabbage, balsamic onion and port wine jus	43.00
Pesce del giorno Fresh fish of the day with extra virgin olive oil and lemon	44.00

SIDES

Contorni

Patate Fried sebago potatoes with rosemary and Sicilian sea salt	12.00
Rucola e Parmigiano Rocket and shavings of parmigiano	13.00
Cavoletti di Bruxelles Roasted brussels sprouts, crispy pancetta, vino cotto and whipped ricotta	14.00
Insalata Autunnale Radicchio, baby cos, radish, walnuts, fennel, nashi pear and a cabernet vinaigrette	14.00
Insalata Caprese New season tomatoes, buffalo mozzarella, basil, oregano and extra virgin olive oil	21.00

DESSERT

Dolci

Pannacotta Pannacotta with poached blueberries, crushed pistachios and honey	13.50
Tiramisù Italian style trifle made with coffee, mascarpone and sponge finger biscuits	13.50
Torta di Pere e Nocciole Pear and hazelnut cake with Chantilly cream and chocolate sauce	13.50
Frittelle Ricotta dumplings filled with spiced apple sauce and nougat gelato*	16.00
Calzoncino Mini folded pizza, stuffed with nutella, sweet ricotta and served with vanilla bean gelato*	16.50

FOR KIDS ONLY

Bambini

PIZZA 20cm/30cm	
Reginella Tomato and fior di latte	15.50/24.00
Cotto Tomato, mozzarella and ham	15.50/24.00
PASTA	
Plain	7.50
Burro (butter)	8.50
Napoli	12.00
Ragù (duck/pork)	15.00
Long or short pasta	
DESSERT	
Pannacotta	9.00
Vanilla pannacotta with chocolate sauce	
Semifreddo	8.50
Vanilla gelato with chocolate sauce	

COME EARLY, COME OFTEN

ALL EFTPOS AND CREDIT CARD TRANSACTIONS
WILL INCUR 1.4% SURCHARGE.

Takeaway boxes 50c each. One bill per table.

No GF pizza available.

*Gelato not available for takeaway. All pastas are cooked "al dente".

GF PASTA AVAILABLE 2.00