



SOURDOUGH FLATBREAD

HOUSE Garlic butter & rosemary **GF* NF 14**
add house cashew mozzarella **3**

SICILY
Garlic-bianca sauce, artichoke, fried capers, red onion, BBQ cashew mozzarella **GF* NF* 19**

SOURDOUGH PIZZA

MARGHERITA
Pomodoro sauce, cashew mozzarella, basil, olive oil **GF* 24**

PIZZA PATATINE
Garlic-bianca sauce, shaved potato, red onion, smoked cheddar, cashew mozzarella, parmesan, rosemary **GF* NF* 26**

BBQ POLLO
Pomodoro sauce, plant based 'chicken', red onion, cashew mozzarella, smoked cheese, BBQ, herbed aioli drizzle **GF NF* 28**

TARTUFO
Garlic-bianca sauce, truffled mushrooms, smoked cheese, sunflower seed parmesan, rocket, truffle oil **GF* NF 26**

BUFFALO CHICKEN
Pomodoro, spicy buffalo chicken, red onion, jalapeños, horseradish aioli swirl, cashew mozzarella **GF* NF* 26**

MANHATTAN
Pomodoro sauce, sausage, olives, mushrooms, peppers, fried capers, cashew mozzarella **NF* 27**

VERDE
Garlic-bianca sauce, pan-seared broccoli, basil pesto, pickled zucchini & red chillies, rocket, cashew mozzarella, lemon & basil oil **GF* NF* 24**

ADD ONS		
Plant based chicken NF 7	Artichokes GF NF 4	Cashew mozzarella GF 4
Sausage NF 7	Rocket GF NF 3	Herbed aioli GF NF 2
Kalamata olives GF NF 3	Red onion GF NF 2	BBQ sauce GF NF 2
Capers GF NF 3	Mushrooms GF NF 3	
	Smoked cheese GF NF 3	

GF = GLUTEN FREE; NF = NUT FREE; * = ON REQUEST; GF BREAD \$2 EXTRA

SHARING PLATES AND SALADS

POLENTA STICKS with herb aioli **GF NF 14**

FRIES with herb aioli **GF NF 12**

GNOCCO FRITTO
Fried dough balls, olive salt, Pomodoro **NF 12**

TRUFFLE LOADED FRIES
Fries with truffled mushroom, truffle oil, sunflower seed parmesan **GF NF 18**

PAN-FRIED GREENS
Seasonal pan-fried greens in lemon oil **GF NF 14**

CAESAR PICCOLA
Cos lettuce, Caesar dressing, croutons, sunflower seed parmesan, fried capers **GF* NF 16**

BIGGER PLATES

GNOCCHI AI FUNHGI
Truffled mushrooms, wilted spinach, thyme, parsley, rosemary & white wine **GF NF 26**

CARBONARA
Fettucine with a rich 'egg' sauce, crispy capers & microgreens **NF 26**

ORZO BOSCAIOLA
Orzo with seared portobello mushroom, fried leek, garlic, parsley & thyme **24**

RIGATONI ARRIABIATA
Rigatoni with green tomato & chilli sauce, fried capers, cashew bocconcini & microgreens **NF 26**

EGGPLANT PARMAGIANA
Layers of roasted eggplant with mozzarella & rich Pomodoro sauce topped with mozzarella & baked in a skillet, with a side salad OR house focaccia **GF 28**

TRUFFLE BURGER
Plan*t beef patty, truffled mushrooms, smoked cheese, caramelised onion, romaine, pickles & herb mayo, in a brioche bun, with fries **GF* NF 26**

CAESAR GRANDE
Plant based chicken, Cos lettuce, Caesar dressing, croutons, sunflower seed parmesan, fried capers **GF* NF 25**

ORANGE FETA SALAD
Orange, feta, red onion, salad greens & crispy lentil salad with orange ginger vinaigrette **GF NF 16**

CAPRESE SALAD
Tri coloured cherry tomatoes, roma tomatoes, marinated bocconcini, rocket, fresh basil & herbed lemon oil **GF 17**

ANTIPASTI PLATTER
Housemade sourdough focaccia, pickled zucchini, Epic smoked cheddar, olives, semi-dried tomato pesto & hummus **GF* NF 32**

DOLCE

CHEESECAKE
Tiramisu inspired cheesecake with Marsala soaked biscuits, mascarpone, chocolate coffee mousse, coffee syrup & vanilla gelato **GF NF 14**

BANOFFEE CALZONE
Dark chocolate, banana & toffee sauce calzone with vanilla gelato **NF 14**

LEMON CUSTARD PIE
Italian-style decadent coconut lemon custard, vanilla biscuit base, candied lemon & vanilla gelato **GF NF 14**

CINNAMON GNOCCO FRITTO
Cinnamon sugar dough balls & chocolate **NF 12**

GELATO
Choose two flavours of Gelissimo gelato: chocolate / vanilla / strawberry **GF* NF* 10**

AFFOGATO
Espresso with chocolate, vanilla or strawberry gelato **GF* NF 10**
Add Frangelico / Amaretto **5**

AFTERNOON APERITIVO!
Glass of house wine or tap beer \$10

ANTIPASTI ARVO
500ml carafe of house wine & marinated olives \$25

HAPPY HOUR
3-5PM