



## 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**  
Fried green tomatoes, basil pesto, pickled zucchini & red chillies, cashew mozzarella, lemon & basil oil **GF\* NF\* 24**

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

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**

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

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

## BIGGER PLATES

**GNOCCHI PRIMAVERA**  
Pickled zucchini, asparagus, pea, marinated bocconcini, fresh tarragon & mint emulsion, pickled red chilli, microgreens **GF NF 26**

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

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

**RAVIOLI**  
House made ravioli filled with spinach, cream cheese & ricotta, with burnt orange butter, fried capers & artichoke with microgreens **NF 28**

**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**

**ORZO SALAD**  
Orzo with pan seared asparagus & broccoli, pickled zucchini, marinated bocconcini, mint tarragon dressing & microgreens **NF 16**

**CAPRESE SALAD**  
Tri coloured cherry tomatoes, green & red tomatoes, marinated bocconcini, rocket, fresh basil & herb 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 lemon custard, on 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**