

## MENU

Oysters \$6 ea

Rizzoli anchovy toast + leek + ricotta \$12 (2pce)

Shark Bay Scallop in shell + baked garlic & herb crust + guanciale \$12

Our bread + whipped ricotta + volcanic salt + olive oil \$12

Our marinated olives \$12

Hand sliced Salumi + capocollo, cullata + fennel sopressa + mortadella \$32

Burrata + eggplant caponata + woodfired bread \$25

Cos lettuce + tarragon emulsion + pistachio + ricotta salata \$14

Duck liver parfait + Mandarin + toasted brioche \$24

Rocket + reggiano parmesan + balsamic dressing \$12

Beef Tartare + egg yolk + bottarga + potato wafers \$28

Confit duck arancini + spiced orange aioli \$18 3pc

Char grilled octopus + kipfler potatoes + Sicilian olives + capers \$28

Calamari fritto + oregano + our garlic aioli \$26

Meatballs + tomato sugo + scamorza bianca \$22

Woodfired focaccia + mozzarella + garlic + rosemary \$16

Green beans + almond + basil + tomato + pecorino \$14

Shoestring fries \$12

Woodfired cauliflower + currants + pine nuts + pancetta \$14

Whole fish + white wine + butter + tomato + marjoram + capers + lemon \$MP

Barramundi + mussels + saffron sauce + fennel + white beans \$39

Milk braised pork neck + soft Polenta + cime di rapa \$38

Our Sardinian goat leg + polenta dumplings \$46

Eggplant parmigiana + tomato sugo + mozzarella + basil \$36

*Grass Fed + beef tallow potatoes + secret pepe sauce*

300gm Scotch fillet - marble score 4+ \$62

750g Bistecca alla Fiorentina - marble score 4+ \$110

Organic potato gnocchi + Oxtail ragu + salsa verde \$36

Inked spaghetti + Spanner crab + chili + garlic + lemon \$44

Egg tagliatelle + Ciao beef Bolognese \$20 / \$30

Mafaldine + duck ragu + mushroom + pecorino \$36

Rigatoni Calabrese + capsicum pesto + fried artichoke + almond + stracciatella \$30

*Woodfired Pizza 48 hours 12" + Vegan options \*\**

Margherita - tomato + mozzarella + basil + olive oil \$26\*\*

Spicy - tomato + mozzarella + nduja + green onion \$29

Old Fave - tomato + mozzarella + prosciutto + rocket \$30

Mushroom - mozzarella + field mushrooms + truffle oil + pecorino \$30\*\*

Pumpkin - mozzarella + zucchini + goat cheese + pine nuts + sage \$29

Big Boy - tomato + mozzarella + Salami felino + calabrese \$29

Capricciosa - tomato + mozzarella + ham + olive + mushroom + artichoke \$30

OG Prawn - tomato, mozzarella + prawns + chili + garlic + ricotta salata \$32

Shhhhhh - tomato, smoked scamorza + mozzarella + prosciutto + pineapple \$32

Mortadella - mortadella + honey + stracciatella + pistachio + chilli \$30

*We offer our own hand stretched pizza using Italian gluten free flour \$6*

*Vegan cheese can be substituted where possible.*

*Vegan or gluten free tagliatelle can be substituted where possible. \$4*

## DRINKS

### COCKTAILS

Martini + Dutch Rules Gin + Lillet blanc + grapefruit bitters + gigante olive verde \$26  
Martini + Baxter vodka + Cocchi americano + orange twist \$26  
Martini + Our Limoncello + Dutch Rules gin + lemon fresca \$22  
Martini + Espresso + Baxter vodka + Kahlua \$22  
Our Negroni + Dutch Rules gin + 1775 Rosso + Montanaro Aperitivo + orange \$22  
Aperol Spritz + DOC Prosecco + orange + soda \$20  
Limoncello Spritz + Our Limoncello + Dutch Rules gin + lemon + soda \$21  
Montenegro Flip + Canadian Club + Cointreau + sugar \$22  
Cheeky Monkey + Roku Gin + St Germain + cherry + lemon \$23  
Autunno Toscano + Baxter Vodka + Cointreau + lemon + sugar + sage \$23  
Peach Tingle + peach infused vodka + lemon + vegan whites \$22 \*\*  
Winter Sour + Dutch Rules gin + Campari + honey + lemon + rosemary \$23  
Amaretto Sour + Disaronno amaretto + lemon + vegan whites + cherry \$22 \*\*  
Whisky Sour + Starward Two-Fold whisky + black raspberry liqueur + lemon + vegan whites \$22  
Watermelon Mojito + Bacardi + watermelon + lime + mint \$22  
Margarita Classic /Spicy + el Jimador blanco + lime + sea salt + rocks \$22

### WINE BY THE GLASS

CIAO Mulled Wine (Cabernet Merlot + Cointreau + Winter spices) \$16  
NV Billecart-Salmon Brut Champagne Mareuil-sur-Ay, France \$26  
2021 Canti DOC Prosecco Treviso, Italy \$14  
2022 Audrey Wilkinson Moscato (Pink) Swan Hill, VIC \$14  
2022 Domaine de Triennes Rose Provence, France \$16  
2023 Heartland Vermentino, Langhorne Creek, SA \$14  
2023 Stoneburn Sauvignon Blanc Marlborough, NZ \$15  
2022 Tenuta Maccan Pinot Grigio DOC Veneto, Italy \$15  
2022 Miss Zilm Riesling Clare Valley, SA \$16  
2020 Rockcliffe Third Reef Chardonnay Denmark, WA \$15  
2022 Laroche Petit Chablis Chablis, France \$26  
2019 Stemmari Nero D'Avola DOC Sicily, Italy \$15  
2023 Austin's 6Ft6 Pinot Noir Geelong, VIC \$14  
2021 Fontanafredda Briccotondo Barbera DOCG Piemonte, Italy \$19  
2021 Tenute Rossetti Chianti DOCG Tuscany, Italy \$15  
2019 The Bridge Shurans Lane Syrah Heathcote, VIC \$18

### BREWS

On tap + Pivot City Lager Geelong, Victoria \$12 s, \$16 p, \$30 j  
On tap + Torquay Extra Pale Ale Torquay, Victoria \$12 s, \$16 p, \$30 j  
Peroni 0.0%, Peroni 3.5%, Peroni Red 4.7%, Gage Roads XPA 0.5% \$11  
Peroni Nastro Azzuro 5.0%, Moretti Birra 4.6%, Menabrea Bionda 4.8%, Carlton Draught 4.6%, Corona 4.5% \$12  
Napoleone Apple Cider 4.7% \$12  
Blackman's Ginger Beer 4.0% \$16  
Coast Cucumber & Mint Seltzer 4.0%, Coast Watermelon Seltzer 4.0% \$14

### NON-ALCOHOLIC

Peach float + soda + peach + lemon sorbet \$14  
Pash n Dash + soda + passionfruit + lime + mint \$14  
Undercover Virgin versions of our cocktails see \*\* in cocktail list above \$18  
Schweppes + pepsi + pepsi max + lemonade + ginger ale + tonic + soda + raspberry + LLB \$7  
San Pellegrino Sparkling 1L \$10 + chinotto + aranciata rosso + limonata + aranciata \$8  
Tea & Coffee + green tea + earl grey + English b + jasmine + chamomile + mint + chai + hot chocolate \$5  
Almond milk + oat milk + lactose free + soy milk + decaf coffee \$1  
Iced coffee \$6.5 + Add ice cream \$3