

TO SHARE

WARM BREAD \$7

Freshly baked, served with chili oil, extra virgin olive oil and aged balsamic

BRUSCHETTA RUSTICA \$14

Ciabatta bread with fresh tomatoes, onion and basil, drizzled with extra virgin olive oil

MARINATED OLIVES \$9

Marinated with lemon zest, thyme, rosemary and garlic cloves

CAPRESE SALAD \$16

125g buffalo mozzarella served with heirloom tomatoes salad

ANTIPASTO \$30

Mortadella, prosciutto crudo, salame felino, taleggio cheese, gorgonzola cheese and marinated olives served with warm bread

CHEESE PLATTER \$25

Gorgonzola, Taleggio, Fontina, Asiago and Grana Padano served with a selection of nuts and dried fruits, warm fruit bread and honey.

MAINS

SEAFOOD RISOTTO, \$24

Scallops, prawns and green peas

DUCK RISOTTO, \$23

Duck and mushroom ragu

MUSHROOM RISOTTO, \$22

Porcini mushroom and truffle oil

CHICKEN RISOTTO, \$22

With roasted pumpkin and spinach

GNOCCCHI DI ZUCCA, \$23

Pumpkin infused with Gorgonzola and Parmesan sauce

PAPARDELLE AL RAGÚ, \$23

With traditional Bolognese

PENNE CARBONARA, \$22

Bacon, egg and parmesan cream sauce

SEAFOOD SPAGHETTI, \$25

Prawns, scallops, squid in a Napoli, garlic and chilli sauce

SALADS

CALAMARI \$19

Deep-fried tender calamari, coated in polenta served with Spanish onion, cherry tomatoes, celery, parsley and drizzled with lime dressing

CHICKEN SALAD \$19

Roasted chicken, spinach leaves, roasted pumpkin, walnuts & goat feta

PRAWN AND CHORIZO SALAD \$20

With rocket, Spanish onion, cherry tomato, and lemon dressing served with freshly baked bread

PIZZA

DA MANTOVA \$20

Fior di latte, pumpkin puree, crispy pancetta, slow cooked shallots & Taleggio

LOMBARD \$19

Fior di latte, Gorgonzola & speck

SALMONE \$25

Smoked salmon, baby spinach & Buffalo mozzarella

ESTIVA \$23

Prosciutto crudo, cherry tomatoes, fresh rocket & Buffalo mozzarella

LA REGINA MARGHERITA \$20

Tomato salsa, buffalo mozzarella, oil & basil

CRUDO \$21

Tomato salsa, fior di latte, prosciutto crudo di Parma

LA VECCHIA NAPOLI \$18

Tomato salsa, fior di latte, cherry tomato, anchovies, black olives & oregano

DIAVOLA \$19

Tomato salsa, fior di latte, Italian spicy salame

PROSCIUTTO E FUNGHI \$20

Tomato salsa, fior di latte, ham and porcini mushrooms

ORTOLANA \$20

Tomato salsa, fior di latte, olives, zucchini, mushrooms and cherry tomatoes (v)

All pizzas are available on Gluten free base add \$4.5

SIDES

ROAST POTATOES \$9

Roasted with garlic, rosemary and butter

ROCKET, PEAR AND PARMESAN \$9

Extra virgin olive oil and balsamic dressing

SAUTÉED ASPARAGUS \$9

Topped with grated Parmesan

FRENCH FRIES \$9

With rosemary aioli