

Alfresco Menu

Primi

Oliva - house marinated olives ^{v vgn gf nf df} 12

Antipasto per due - artisan meats, tomato and taleggio arancini, marinated olives, burratina, lavosh ^{nf df* gf*} 44 for two

Arancini - San Marzano tomato, saffron, cherry tomato confit, parmesan fonduta ^{v nf gf*} 18

Mozzarella in carrozza - deep fried vegan mozzarella crostino, cherry tomato vellutata, grilled porcini mushrooms ^{df nf v vgn} 22

Polpo - char-grilled Fremantle octopus, spicy 'nduja aioli, saffron baby chaat, olives, green beans, pickle red onion ^{gf nf df} 32

Pasta

Scialatielli - clams, mussels, king prawns, cherry tomato, zucchini, chilli, herbs ^{nf df* gf*} 42

Gnocchi - potato gnocchi, Napoli sauce, crispy guanciale, black pepper, pecorino ^{nf gf*} 34

Secondi

Pesce - barramundi, cannellini beans, cherry tomato and spicy 'nduja vellutata, roasted capsicum ^{nf gf df} 42

Porchetta - pork belly Roman style, green apple and vanilla purée, balsamic glazed fennel, charred broccolini, thyme jus ^{nf df gf*} 38

Pizza

Margherita di buffalo - San Marzano tomato, buffalo mozzarella, parmesan, basil ^{gf* nf v} 30

Capricciosa - San Marzano tomato, fior di latte, grandma ham, mushrooms, olives, artichokes, basil ^{gf* nf} 32

Prosciutto - San Marzano tomato, fior di latte, cherry tomatoes, buffalo mozzarella, basil ^{gf* nf} 32

Calabrisella - San Marzano tomato, spicy 'nduja, olives, roasted capsicum, fior di latte ^{nf gf*} 30

Salumi - mild salami, San Marzano tomato, olives, fior di latte, oregano (add chilli oil optional) ^{nf gf*} 30

Gamberetti - tiger prawns, zucchini cream, medley cherry tomatoes, garlic, olives, fior di latte, chilli ^{nf gf*} 36

Primavera - pea purée, medley cherry tomatoes, fior di latte, feta, pancetta mild ^{nf gf*} 30

Contadina - grilled eggplants, mushrooms, fior di latte, rocket, chilli oil, shaved parmesan ^{nf v gf*} 30

gf pizza base available with additional surcharge of \$4.00. Please note, all pizza is cooked in the same oven.

Contorni

Patate - potatoes, garlic and rosemary ^{v vgn df nf} 14

Insalata - mixed lettuce, fennel, raspberry and shallot vinaigrette ^{gf v vgn df nf} 12

Dolce

Caffè - espresso mascarpone mousse, Marsala sponge cake ^{nf gf*} 18

Bombolone - Italian sugar donuts, seasonal berries, crème patisserie ^{v nf} 16

Formaggi

Pear and mint chutney, drunken wild figs, lavosh ^{nf gf*}

Drunken Buffalo (Heathcote) - coated in red wine, semi hard cow's milk (non-animal rennet)

Triple cream Brie (Tarago River Gippsland) - soft creamy texture, intense rich flavour

Black Jack Aged Cheddar (Gippsland) - vintage semi hard cow's milk

Two cheeses 22 | Three cheeses 30

Bambini

Pasta - pasta with your choice of bolognese, tomato sugo or butter sauce and topped with cheese ^{gf* nf} 16

Margherita pizza - San Marzano tomato, mozzarella, parmesan ^{v gf* nf} 18

Pesce - fish and chips ^{nf} 20

Gelato - selection of gelato & sorbet ^{gf nf} 10

gf Gluten free | df Dairy free | v Vegetarian | vgn Vegan
| nf Nut Free | * Can be adapted.
Public Holidays – a 15% surcharge applies.
Thank-you for your understanding

