

Alfresco Menu

Primi

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

Antipasto per due - artisan meats, tomato and taleggio arancini, marinated olives, burrata, 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, slow cooked duck ragout, pecorino fonduta ^{nf gf*} 38

Secondi

Pesce - barramundi, cauliflower purée, cherry tomato puttanesca, watercress vinaigrette ^{nf gf df} 42

Porchetta - pork belly Roman style, carrot purée, fruit mustard, glazed fennel, 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

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

Contorni

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

Insalata - baby cos lettuce, Grana Padano parmesan, raspberry and shallot vinaigrette ^{gf v nf vgn* df*} 12

Dolce

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

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

Formaggi

Davidson plum jam, drunken wild figs ^{nf gf*}

Gorgonzola dolce DOP (Italy) - soft blue buttery taste, made from cows milk

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

Truffle Cacio (pecorino style) - semi hard cows milk with black truffles

Two cheeses 22 | Three cheeses 30

Bambini

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

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

Pesce - fish and chips ^{nf df*} 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

