



FOCACCIA 'stone baked'

FOCACCIA BIANCA (VG) - Garlic, Rosemary	12
FOCACCIA ROSSA (VG) - Tomato, Garlic, Oregano	13

ANTIPASTI/ENTREES

OLIVES (VG) - House marinated	9
BRUSCHETTA (V) – Cherry Tomato Confit, Ricotta Cream, Basil Pesto	9
SEARED SCALLOPS (GF) – Cauliflower Puree, Guanciale, Apple	21
SALUMI PLATE (GF) – Pistachio Mortadella, Fennel salami, Prosciutto, Giardiniera, Ricotta, Crostini	21
BURRATA (V) – Pumpkin Puree, Pomegranate, Pumpkin Seeds, Balsamic Glaze, Sage Oil	24
SPICY KING PRAWNS (2) – Salsa Verde, Chilli, Garlic, Lemon	21
CALAMARI RIPIENI – Stuffed Squid (anchovies and Capers), Tom Sauce, Potato puree, Lemon, Mint, Breadcrumbs	21
ARTICHOKE CAPONATA (V) – Whipped Ricotta, Olive Crumbs, Crostini	21

SIDES

BRUSSEL SPROUTS (GF) – Pancetta, Pickled Shallots, Parmesan	21
POTATOES (V, GF) - Roasted with Rosemary, Garlic	13
CAULI HEADS (V) – Roasted Cauliflower, Pinenuts, Tarator (Tahini sauce), Lemon	16

EARLY BIRD BYO

Valid for lunch and from 5pm to 6pm. \$6pp

Takeaway boxes 50c each.

Visa, Mastercard-1.85% Amex 2.05%

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, and eggs. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be 100% allergen free.

Surcharge 15% on Public Holidays

PASTA

<i>Gnocchi available with each pasta sauce</i>	<i>+2</i>
PAPPARDELLE RAGU - Beef cheek, Parmesan, Parsley	35
SPAGHETTI CACIO E PEPE (V) – Pecorino, Truffle Pecorino, Black Pepper	29
SAGE BUTTER GNOCCHI (V) – Lemon, Olive Oil, Garlic, Crispy Sage, Parmesan	30
GNOCCHI al SUGO di POMODORO e BURRATA (V) Tomato Sauce, Burrata, Basil, Drizzle of Olive Oil	32
SQUID INK SPAGHETTI WITH KING PRAWNS (3) Tomato Concasse Chilli, Garlic, Bottarga	34
SPAGHETTI TARTUFO (V) – Mushroom, Spinach, Cream, Parmesan	30
PAPPARDELLE CARBONARA – Creamy Sauce Bacon, Mushrooms, Garlic, Egg, Spring Onions Green Onion, Parmesan	35
<i>Gluten free gnocchi available also</i>	<i>+2</i>

MAINS

BARRAMUNDI (GF) – Carrot Puree, Broccolini, Lemon, Caper Sauce	38
TAGLIATA STEAK (GF) – 250g Black Angus Sirloin, Parsnip Puree, Parsnip Chips, Jus, Spinach	42
CHICKEN SUPREME (GF) – Seared Chicken Breast, Roasted Capsicum, Balsamic, Salmoriglio	36
BRAISED BEEF CHEEKS (GF) – 200g Braised (in red wine) beef cheeks, potato puree, red wine jus	40

INSALATA/SALADS

RADICCHIO (V) – With Iceberg lettuce, grapes	14
CAPRESE (V) – Buffalo Mozzarella, Heirloom Tomato, Basil	20

LUPACCHIOTTI *Signature long fermented pizza.*

EGGPLANT (V) – Stracciatella, Olive tapenade	29
PROSCIUTTO – Ricotta Cream, Figs, Walnuts	30
MORTADELLA - Pistachio cream, Burrata, Pistachio	32

All pizzas available with in house made
GLUTEN FREE BASE (+ \$5)



ITALIAN PIZZA

RED BASE – Tomato Sauce

MARGHERITA (V) 26

Fior Di Latte (Mozzarella) , Basil

Add whole burrata cheese 18

CAPRICCIOSA 29

Fior Di Latte (Mozzarella) , Ham, Mushroom, Olives,
Onion

CRUDO 28

Fior Di Latte (Mozzarella) , Basil, Prosciutto di Parma

Add whole burrata cheese 18

CALABRO 28

Spicy spreadable salami, Hot salami, Burrata

ZIO TEO 28

Fior Di Latte (Mozzarella) , Sausage, Nduja (hot salami
paste), Pecorino, Olives

PARMIGIANA (V) 27

Fior Di Latte (Mozzarella) , Eggplant, Parmesan

Add prosciutto di Parma 7

AMATRICIANA 28

Fior Di Latte (Mozzarella) , Pancetta, Onion, Chilli,
Pecorino,

NAPOLI 29

Cherry Tomato, Anchovies, Garlic, Oregano, Mozzarella,
Onions

SCACCIAFIGA 29

Fior Di Latte (Mozzarella) , Gorgonzola, Sausage, Onion,
Chilli

PEPPERONI 27

Fior di Latte (Mozzarella), Pepperoni

WHITE BASE – Cheese

ZIO FRA 29

Fior Di Latte (Mozzarella) , Cherry tomatoes, Caramelised
onions, Crispy Prosciutto, Rocket, Goat cheese, Vin Cotto

PANCETTA e FUNGHI 29

Fior Di Latte (Mozzarella), Gorgonzola, Mushrooms,
Pancetta, Red Onions

TARTUFONE 29

Fior Di Latte (Mozzarella) , Sausage, Potato, Parmesan,
Truffle paste

PANCETTA 28

Fior Di Latte (Mozzarella) , Potato, Pancetta, Rosemary

LA PICCANTE 29

Fior Di Latte (Mozzarella), Capsicum, Hot Salami, Buffalo
Mozzarella, Olives, Onion

ORTOLANA (V) 28

Smoked Fior Di Latte (Mozzarella) , Zucchini, Eggplant,
Capsicum , Chilli

LA MARICA 29

Fior Di Latte (Mozzarella) , Gorgonzola, Porcini mushrooms,
Sausage, Caramelized onions

GAMBERONA 30

Fior Di Latte (Mozzarella) , Local tiger prawns, Potato,
Pancetta, Chilli

BAMBINIS (KIDS MENU 12yo and under)

KIDS HAM PIZZA 16

Tomato sauce, Fior Di Latte (Mozzarella) , Ham

KIDS MARGHERITA PIZZA (V) 14

Tomato sauce, Fior Di Latte (Mozzarella)

KIDS SPAGHETTI RAGU 16

Spaghetti, Beef Ragu, Parmesan

KIDS SPAGHETTI POMODORO: (V) 15

Spaghetti, Tomato sauce, Parmesan

KIDS BOSCAIOLA 15

Spaghetti, Ham, Creamy Sauce, Parmesan