


MENU

ENTRÉE

Classic Italian Focaccia - Homemade daily, whipped ricotta // \$12

Green Salad - Mix leaves, shaved Parmigiano, olive oil, balsamic vinegar & pepper // \$12 

Caprese Salad - sliced tomato & ViaVio mozzarella served with basil & olive oil emulsion // \$18

Antipasto Platter - A Selection of Italian charcuterie & cheeses, served with homemade focaccia // \$38

HOMEMADE PASTA

Caserecce tomato & basil or Arrabbiata style with chilli // \$25 

Spaghetti Aglio Olio - Garlic, chilli and parsley sauce \$26 / Add Prawns // \$12

Spaghetti Bolognese - Angus beef mince, tomato, carrot, onion // \$28

Spaghetti Puttanesca - Tomato sauce, capers, black olives, chilli and garlic // \$28 / Add anchovy \$4 **Tagliatelle**

Carbonara - Bacon, eggs, pepper & Pecorino // \$29.50

Linguine al Pesto - Homemade pesto sauce & cherry tomato // \$32

Linguine Vongole - Wild Littleneck Clams, Cherry tomato & parsley // \$36

Italian Vegan & Gluten Free Pasta available on request \$6

Parmesan or sauce available on request \$3

Angus Beef Lasagna - Layers of Bolognese, Besciamella, Parmigiano // \$28

Veggie Lasagna - Filled with ricotta, spinach, Parmigiano & Besciamella // \$28

HOMEMADE POTATO GNOCCHI

Choose Sauce: Tomato & Basil, Butter & Sage, Bolognese // \$26.50

Pesto or Gorgonzola, creamy sauce & pepper // \$28

HOMEMADE RAVIOLI

Choose Ravioli: Ricotta & spinach or Rich Angus beef // \$31

Choose Sauce: Tomato & Basil or Butter & Sage

PIZZAS 12"

Margherita - Italian tomato sauce, fresh basil & Fior di Latte mozzarella // \$25

Veggie - Italian tomato sauce, basil, Fior di Latte mozzarella & seasonal vegetables // \$28 

Pepperoni - Italian tomato sauce, Fior di Latte mozzarella & pepperoni salami // \$28

Ham & Mushroom - Italian tomato sauce, Fior di Latte mozzarella, Italian ham & mushroom // \$31

Diavola - Italian tomato sauce, Fior di Latte mozzarella, Sicilian salami, chilli & roasted capsicum // \$31

Prosciutto & Rocket - Italian tomato sauce, Fior di Latte mozzarella, Parma ham & fresh rocket // \$32

Capricciosa - Italian tomato sauce, mozzarella, Italian ham, artichoke, mushroom & black olives // \$31

Bianca Caprese - Cherry tomato, Fior di latte mozzarella & pesto sauce // \$32

Gluten-free base (11") or vegan cheese available on request // \$4



Giovanna has a true passion for authentic Italian cuisine, made in our kitchen with only the best ingredients and of course, love!

She believes taking the extra time, honouring traditional methods and ensuring great attention to detail is what makes her food special, and our loyal customers certainly agree.

Offering a relaxed dining experience, we also serve fine Italian wine direct from her family vineyard La Montina.