

## PRIMI

### PATATINE | 12

Potato chips with chicken salt, served with ketchup

### GARLIC FOCACCIA | 12

Garlic and herb focaccia

### SCHIACCIATA | 12

Olive oil, sea salt and rosemary focaccia

### STEWED MUSSELS | 30.5

Freshly cooked mussels in white wine and napoli sauce

### TIAMO ANTIPASTO | 30.5

Bocconcini, Prosciutto San Daniele, Sopressa, Cerignola olives, Giardiniera, Parmigiano Reggiano

## ZUPPE

### MINISTRONE | 16.9

### TORTELLINI IN BRODO | 17.9

Meat-filled tortellini with spinach in chicken broth

## INSALATE

### ROQUETTE SALAD | 16.9

Roquette with walnuts, pears, shaved parmigiano, drizzled with a balsamic glaze

### CAESAR SALAD | 26.9

Cos lettuce with anchovies, crispy pancetta, homemade croutons and a poached egg, topped with shaved parmigiano and our own caesar dressing  
*add chicken breast | +6*

### WARM CHICKEN SALAD | 28.9

Lightly crumbed and grilled chicken with salad leaves, fresh tomato, red onion, cucumber and olives with a bacon and sun-dried tomato dressing

Please be aware that any food that is prepared and cooked in our kitchen may come into contact with common allergens/intolerances such as dairy, egg, wheat, soybeans, tree nuts, peanuts, fish or shellfish.

Please advise any of our staff in regards to any food allergies or intolerances

## EXTRAS

### GLUTEN FREE PASTA AND PIZZA BASE | 4

### VEGAN PIZZA CHEESE | 3

### KIDS MENU AVAILABLE

## PASTA

### SPAGHETTI NAPOLI | 28.9

Spaghetti in our own napoli sauce made of tomato and basil

### SPAGHETTI BOLOGNA | 30.5

Spaghetti tossed in mince meat and napoli sauce

### PENNE AMATRICIANA | 30.5

Penne tossed in napoli sauce with bacon and chili

### FETTUCCINE CARBONARA | 30.5

Fettuccine tossed with egg, bacon and parmigiano with cracked pepper

### LASAGNA | 30.5

Pasta sheets layered with béchamel sauce, topped with bologna sauce

### PENNE AL PESTO | 31.5

Penne in a sauce of fresh basil, parmigiano, pine nuts, olive oil and garlic

### HOMEMADE GNOCCHI | 31.5

Traditional homemade potato and parmigiano gnocchi tossed in your choice of pasta sauce

### PENNE AL RAGU | 31.5

Penne in a rich tomato, red wine and stewed meat sauce

### SPAGHETTI MARINARA | 31.5

Spaghetti with mussels, prawns, rockling and calamari in a choice of napoli sauce or white wine and garlic

### RISOTTO NERO | 31.5

Arborio rice in cuttlefish ink with thinly sliced cuttlefish

### MACCHERONI DELLA ZIA | 31.5

Homemade pasta with mini meatballs, eggplant, napoli sauce and fresh basil

### TORTELLINI TARTUFO | 31.5

Ricotta-filled tortellini in a cream, wild mushroom and truffle sauce, finished with spring onion and gratin

## SECONDI

### CHICKEN PARMIGIANA | 35.5

Chicken cotoletta topped with mozzarella and napoli sauce served with chips and salad

### EGGPLANT PARMIGIANA | 35.5

Layers of eggplant and mozzarella, topped with napoli sauce, served served with our chefs selection of sides

### VEAL PARMIGIANA | 35.5

Veal cotoletta, topped with mozzarella and napoli sauce, served with our chefs selection of sides.

### CHICKEN LIVERS | 35.5

Sautéed chicken livers, slow cooked with onions and bay leaves in white wine, served with our chefs selection of sides.

### SCALOPPINE AL VINO BIANCO | 35.5

Veal medallions in a white wine sauce, served with our chefs selection of sides

### OSSO BUCO | 36.5

Slow-baked beef shank in a napoli and red wine sauce, served with our chefs selection of sides

### CALAMARI ST. ANDREA | 36.5

Lightly floured calamari, fried, served with roquette and our own tartar sauce  
*extra tartar sauce | +3*

## PIZZA

### MARGHERITA | 23.9

Pomodoro, mozzarella, basil

### AI FUNGHI | 25.9

Pomodoro, mozzarella, mushrooms, basil

### HAWAIIAN | 25.9

Pomodoro, mozzarella, leg ham, pineapple

### CAPRICCIOSA | 25.9

Pomodoro, mozzarella, leg ham, mushrooms, olives  
*(anchovies optional)*

### ORTOLANA | 25.9

Pomodoro, mozzarella, eggplant, zucchini, roasted peppers, bocconcini, gratin

### PICCANTE | 25.9

Pomodoro, mozzarella, capsicum, olives, hot salami, chili

### PROSCIUTTO | 27.9

Pomodoro, mozzarella, Prosciutto San Daniele, roquette, shaved parmigiano

### MARINARA | 27.9

Pomodoro, mozzarella, smoked mussels, prawns, olives, garlic, oregano

### QUATTRO FUNGHI | 27.9

Mozzarella, chiodini, porcini, field, champignon, parmigiano, truffle oil

## DOLCI

### CHOCOLATE MOUSSE | 12

Light and creamy chocolate mousse with a hint of brandy, topped with fresh cream

### TIRAMISU | 14

Homemade tiramisu with chocolate sauce, served with fresh cream

### CANNOLI | 14

Homemade cannoli with a fresh ricotta filling

### CREMA CATALANA | 14

Crème brûlée style dessert, served with biscotti

## APERITIVI, DIGESTIVI, SPIRITS

### APERITIVI | 12

APEROL | CAMPARI | MARTINI BIANCO | MARTINI ROSSO | FRANGELICO | MOLINARI SAMBUCA

### DIGESTIVI | 12

LIMONCELLO | AMARO AVERNA | AMARO MONTENEGRO | GRAPPA DEL NONNO

### SPIRITS | 12

SMIRNOFF VODKA | JIM BEAM | CHIVAS REGAL (12 YEARS) | GORDON'S GIN

## BEVANDE

### COLD DRINKS

San Pellegrino sparkling mineral water (500ML) | 7.5

Coca-Cola (Classic), Coca-Cola (No Sugar), Sprite, Raspberry Lemonade | 5.5

Lemon Lime and Bitters, Soda Lime and Bitters | 7.5

Soda Water, Tonic Water, Ginger Ale | 5

Iced Coffee, Iced Chocolate | 6

### SAN PELLEGRINO SPARKLING DRINKS | 5

Aranciata Rossa, Chinotto, Limonata

### JUICE | 5

Apple, Orange

### HOT DRINKS

Espresso, Short Macchiato, Piccolo | 4.5

Cappuccino, Flat White, Caffè Latte | 5

Long Black, Long Macchiato, Double Espresso | 5

Chai Coffee, Affogato | 5.5

Caffè Corretto (espresso with alcohol) | 6

Hot Chocolate | 5

### TEA | 6

Chai, Chamomile, Earl Grey, English Breakfast, Green Tea, Peppermint

### EXTRAS

Almond Milk, Bonsoy Milk | +1

Large Coffee | +1.5

Add Marshmallows | +0.6

## COCKTAILS

### ELDERFLOWER COCKTAIL | 18

FIORENTE ELDERFLOWER LIQUEUR, GIN, APPLE JUICE, LIME, SODA

### ESPRESSO MARTINI | 18

ESPRESSO, VODKA, KAHLUA, SIMPLE SYRUP

### APEROL SPRITZ | 18

APEROL, PROSECCO, SODA

### CAMPARI SPRITZ | 18

CAMPARI, PROSECCO, SODA

### TIAMO SPRITZ | 18

APEROL, MARTINI BIANCO, LEMONADE

### NEGRONI | 18

MARTINI ROSSO, CAMPARI, GIN

### AMARETTO SOUR | 18

DISARONNO LIQUEUR, SWEET AND SOUR MIX, EGG WHITES, ANGOSTURA BITTERS



## BIRRA

### PERONI ROSSA | 12

ITALIA | DRAUGHT

### MENABREA | 12

ITALIA | BLONDE

### CORONA EXTRA | 12

MESSICO (MEXICO) | LAGER

### STELLA ARTOIS | 12

BELGIO (BLEGIUM) | LAGER

### CROWN LAGER | 11

MELBOURNE, VICTORIA | LAGER

### ASAHI | 12

GIAPPONE (JAPAN) | LAGER

## BOLLICINE SPARKLING

### BELLINI – GIUSEPPE CIPRIANI | 15 (GLASS), 58 (BOTTLE)

VENEZIA, ITALIA

### PROSECCO – POLITINI | 15 (GLASS), 58 (BOTTLE)

KING VALLEY, VICTORIA

## VINO BIANCO

### PINOT GRIGIO – POLITINI

KING VALLEY, VICTORIA

GLASS, 250ML, 500ML, BOTTLE

### SAUVIGNON BLANC – MAHI

MARLBOROUGH, NEW ZEALAND

GLASS, 250ML, 500ML, BOTTLE

### CHARDONNAY – HOWARD PARK

GREAT SOUTHERN, WESTERN AUSTRALIA

GLASS, 250ML, 500ML, BOTTLE

### MOSCATO – POLITINI

KING VALLEY, VICTORIA

GLASS, 250ML, 500ML, BOTTLE

## VINO ROSSO

### SANGIOVESE – PIZZINI

KING VALLEY, VICTORIA

GLASS, 250ML, 500ML, BOTTLE

### MONTEPULCIANO D’ABRUZZO

ABRUZZO, ITALIA

GLASS, 250ML, 500ML, BOTTLE

### PRIMITIVO ZINFADEL

PUGLIA, ITALIA

GLASS, 250ML, 500ML, BOTTLE

### SHIRAZ – POLITINI

KING VALLEY, VICTORIA

GLASS, 250ML, 500ML, BOTTLE

15% SURCHARGE ON PUBLIC HOLIDAYS

10% SURCHARGE ON WEEKENDS

GLASS	250ML	500ML	BOTTLE
13	23	34	49