

## Antipasti - Starters

### Nino's antipasto

Grilled prawns, mushroom arancini, pork sausage, frittata,  
olives, calamari, polenta bites, salami, bocconcini,  
meatballs, marinated peppers, & aioli (*minimum 2 people*)  
19 per person

### Focaccia (v)

House baked focaccia slice served with black olive tapenade  
9

### Moscardini alla pugliese

Braised baby octopus & clams with tomato, garlic and capers  
21

### Funghi gratinati (v) (gf)

Gratinated mushrooms, mozzarella, balsamic & aged pecorino cheese  
17

### Calamari alla griglia (gf)

Grilled calamari marinated with oregano, garlic & touch of chilli  
19 entrée / 35 main size

### Bruschetta (v)

Focaccia topped with fresh tomato, basil, olives, red onion and olive oil  
14

### Polpettine d'anatra

Slow cooked duck meatballs in tomato, shallots and lemon thyme (4 pieces)  
18

### Cervelli impanati

Crumbed lambs brains shallow fried and served with smoked paprika aioli  
17

### Zuppa di lenticchie (v) (gf)

Lentil, vegetable & tomato soup  
16

★ **Exclusive vegan menu available** ★

## Primi - Pasta e Risotto

### **Ravioli con carciofi (v)**

Homemade large ravioli filled with artichoke, Parmigiano & parsley  
served with cherry tomato confit and shaved goats cheese

22 entrée / 33 main

### **Spaghetti alla pescatora (gf optional)**

Spaghetti tossed with prawns, scallops, mussels, fish fillet, garlic, tomato & basil

22 entrée / 33 main

### **Risotto alla zucca (gf)(v)**

Roasted pumpkin & spinach risotto with pecorino cheese and toasted walnuts

19 entrée / 29 main

### **Gnocchi alla Bolognese**

Homemade potato gnocchi with a traditional slow cooked Wagyu beef mince,  
tomato, red wine and basil sauce

21 entrée / 32 main

### **Pasta del giorno**

Pasta of the day - please refer to the blackboard



## **Bambini - Kids menù**

Spaghetti or Penne with one of these sauces:

Bolognese/Napoli/Carbonara

(Gluten free pasta available with any of these sauces)

## Secondi - Main Courses

### **Porchetta e Peperonata (gf)**

Crispy roasted pork loin rolled with herbs served with a white wine reduction, alongside baked peppers, onion and potatoes

39

### **Pesce del giorno (gf)**

Grilled fish fillet (200g) of the day served with roasted herbed potatoes & salsa verde

39

### **Melanzane Ripiene (v) (gf)**

Baked eggplant filled with a parmesan & herb risotto, gratinated with mozzarella and Napoli sauce

29

### **Capretto alla pignata (gf)**

Braised goat in tomato, rosemary and onion served with grilled polenta

39

### **Vitello Saltimbocca (gf)**

Veal medallions topped with sage, pancetta, finished with white wine, fresh tomato reduction and roasted potatoes

38

### **Bistecca alla griglia (gf)**

Grilled prime eye-fillet (250g - Gippsland) plated with a rich red wine reduction, sweet potato mash & pea puree

42

### **Contorni - Sides (gf)**

- Spinaci - wilted spinach, garlic, olive oil
- Patate arrostiti - roasted potatoes with fresh herbs
- Insalata - mixed leaf salad, tomato, red onion and olives
- Polenta - grilled polenta wedges with paprika aioli
- Verdure - vegetables sautéed with garlic and olive oil
- Patatine fritte - fried potato chips

10

## Menù dei Dolci - Desserts Menu

### Pannacotta (gf)

Vanilla pannacotta with raspberry coulis and italian meringue

15

### Torta di ricotta

House baked ricotta cheesecake with creme anglaise

16

### Tiramisù

Traditional tiramisu dusted with dark chocolate

16

### Pere al Sangiovese (gf)

Poached pear with cinnamon & red wine served with vanilla gelato

14

### Gelato al bacio (gf optional)

Homemade chocolate & hazlenut gelato with biscotti

14

### Sorbetto del giorno (gf optional)

Sorbet of the day with biscotti

13

## FORMAGGI - Cheese board

Gorgonzola DOC, Goat's cheese, Pecorino Romano, crostini bread,  
crackers, poached fig jam and nuts

-3 pieces x 30g-

22 for 1

33 for 2