

Antipasti - Starters

Nino's antipasto

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

Focaccia (v)

House baked focaccia slice served with black olive tapenade
9

Sardine impanate

Crumbed sardine fillets shallow fried and served with aioli
22

Parmigiana melanzane (v) (gf)

Baked eggplant parmigiana with mozzarella, tomato and basil
20

Polpettine d'anatra

Slow cooked duck meatballs in tomato, shallots and lemon thyme
21

Calamari alla griglia (gf)

Grilled calamari marinated with oregano, garlic & touch of chilli
21

Bruschetta (v)

Focaccia topped with fresh tomato, basil, olives, red onion and olive oil
15

Fegatini di pollo

Pan fried chicken livers with caramelised onion, white wine and rosemary
21

Zuppa di cannellini (v) (gf)

Cannellini bean, leek and zucchini soup
17

★ **Exclusive vegan menu available** ★

Primi - Pasta e Risotto

Agnolotti ai tre funghi (v)

Homemade large pasta parcels filled with porcini, swiss brown & portobello mushrooms served with sage and butter reduction

23 entrée / 35 main

Spaghetti alla pescatora (gf optional)

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

24 entrée / 35 main

Risotto alla barbabietola (gf)(v)

Roasted beetroot & lemon thyme risotto with aged pecorino cheese & almonds

21 entrée / 31 main

Gnocchi alla bolognese

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

23 entrée / 35 main

Conchiglie gorgonzola (v) (gf optional)

Shell shaped pasta with creamy gorgonzola sauce, walnuts & black pepper

21 entrée / 33 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

Peperoni ripieni (v) (gf)

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

35

Capretto alla pignata (gf)

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

42

Vitello all'avena

Veal medallions breadcrumbed with rolled oats & lemon zest served with coleslaw & roasted potatoes

39

Bistecca alla griglia (gf)

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

45

Contorni - Sides (gf)

Spinaci - wilted spinach, garlic, olive oil

Patate arrostate - 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 w. aioli

12

Menù dei Dolci - Desserts Menu

Pannacotta (gf)

Vanilla pannacotta with raspberry coulis and italian meringue

15

Torta di Nonna Angela

House baked ricotta & candied orange cheesecake with creme anglaise

16

Tiramisù

Homemade traditional tiramisu dusted with dark chocolate

17

Pere al sangiovese (gf)

Poached pear with cinnamon & red wine served with vanilla gelato

16

Gelato al bacio (gf optional)

Homemade chocolate & hazlenut gelato with biscotti

15

Sorbetto del giorno (gf optional)

Sorbet of the day with biscotti

14

FORMAGGI - Cheese board

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

-3 pieces x 30g-

23 for 1

36 for 2