





PIZZAS

CAPRICCIOSA.

Tomato base, Double smoked ham, mushrooms, olives, marinated artichokes

Add anchovies \$3.50

PEPPERONI.

Tomato base, mild pepperoni, chilli oil

VEG DELIGHT.

Tomato base, Marinated eggplant, zucchini and artichoke, mushrooms, olives, spinach, bocconcini and basil pesto (vegan option)

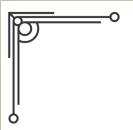
MARGHERITA.

Tomato base, bocconcini, medley tomatoes, fresh basil

GARLIC AND CHEESE.

Confit garlic, blended cheese, basil oil, fresh rocket









WILD MUSHROOM LINGUINE (VG / GFO)

Sautéed garlic mushrooms, with a white wine cream sauce, truffle oil and fried enoki mushroom and shave parmesan

ADD CHICKEN + \$6

SPAGHETTI ALLE TARANTINA (DF / GFO)

Fresh mount Martha mussels sautéed with onion and garlic, with house made sugo, chilli oil

PRAWN CHORIZO LINGUINE (DF / GFO)

Succulent prawns, Spanish chorizo, cherry tomatoes tossed in basil oil

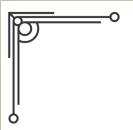
SPAGHETTI MEATBALLS (DF / GFO)

House made pork and veal meatballs, sugo and fresh basil

POTATO GNOCCHI

Soft delicate Gnocchi, pan seared in garlic sage butter, pumpkin puree toasted pine nuts, shaved parmesan









CHILDREN

SPAGHETTI BOLOGNAISE

House made spaghetti with a rich bolognaise sauce and parmesan

SPAGHETTI CARBONARA

bacon, creamy cheese sauce and parmesan

SPAGHETTI NAPOLI

House made spaghetti with napoli and cheese

PIZZAS

choice of;
GARLIC AND CHEESE

PEPPERONI

MARGHERITA

HAM AND CHEESE

VEG DELIGHT

