

TAKEAWAY MENU

PANE

Warm Ciabatta Loaf, virgin olive oil & balsamic 5

Grilled Ciabatta, garlic, parsley, parmesan butter 6

ANTIPASTI / STARTERS

Antipasto Plate for 2
(vegetarian available on request) Prosciutto di Parma, assorted cold meats, marinated vegetables, Porcini mushroom & mozzarella rice balls, ricotta filled zucchini flowers, marinated olives, garlic & herb crumbed artichoke hearts, burrata cheese, parmigiano reggiano & warm ciabatta 36

Bruschetta Caprese, tomato, burrata cheese, pesto 16

Arancini Porcini Mushroom & Mozzarella Rice Balls, basil aioli, parmigiano reggiano (4) 15

Grilled Eggplant, rolled & filled with fresh ricotta, basil, light tomato sugo, mozzarella 18

Zucchini Flowers, filled with basil ricotta & lightly crumbed 18

Pan Seared Scallops wrapped with prosciutto on cauliflower puree, Italian dressing 19 **GF**

Flour Dusted Australian Calamari, tartare & lemon 18 **(CAN BE GF)**

Spring Bay Mussels, baby clams, blue swimmer crab meat, pan cooked with white wine, olive oil, garlic, cherry tomatoes, served with char grilled ciabatta 22/32 **GF**

PIZZA

Margherita salsa, mozzarella, oregano, basil pesto **V** 16 17

Traditional Margherita salsa, mozzarella di bufala, oregano, basil pesto **V** 19 21

Napoletana salsa, mozzarella, anchovies, oregano, garlic, black olives 18 20

Diavola salsa, mozzarella, gorgonzola cheese, salame, chilli 18 21

Capricciosa salsa, mozzarella, shaved ham, artichoke hearts, olives, mushrooms 19 22

Caponata salsa, mozzarella, roasted marinated vegetables, mushrooms, shaved parmesan **V** 19 22

(NOTE: NO MODIFICATIONS TO CAPONATA PIZZA)

Hawaiian salsa, mozzarella, shaved ham, pineapple 18 20

Stella Supreme salsa, mozzarella, shaved ham, pepperoni, capsicum, mushroom, onions, olives & pineapple 20 23

Colonna mozzarella, potato, pancetta, rosemary, garlic 19 21

SIGNATURE PIZZAS

Gamberi salsa, mozzarella, garlic prawns, zucchini, chilli, oregano 23 25

Mare Monti / Surf & Turf mozzarella, garlic prawns, pancetta, semi dried Roma tomatoes, ricotta, rocket, black balsamic glaze 24 26

Three Little Pigs house pulled pork, beachwood smoked bacon, Roman sausage, tomato salsa, mozzarella & hickory smoked BBQ sauce 20 23

Luca mozzarella di bufala, sautéed mushrooms, truffle, prosciutto di Parma, shaved parmesan 22 24

Truffle Lovers mozzarella, bocconcini, truffle paste, salame, gorgonzola, shaved truffle pecorino 22 24

*Gluten free pizza (only medium available) +4.5
We do not offer a half & half pizza option*

TAKEAWAY MENU

SECONDI / MAINS

PASTA & RISOTTO

GLUTEN FREE PENNE AVAILABLE + 3.5

Risotto, prosecco, prawns, blue swimmer crab meat, asparagus, mascarpone, grated bottarga 27

Spaghetti, QLD prawns, fish, baby clams, Spring Bay mussels, white wine, tomato sugo & basil 27

House Made Pumpkin Ravioli, burnt butter & sage, ricotta secca 21

Penne Calabrese, chicken, sundried tomato, napoletana, cream, parmigiano reggiano 19.9

House Made Potato Gnocchi, beef cheek ragu, parmigiano Reggiano 22

Spaghetti Bolognese, parmigiano reggiano 19.9

MEAT & FISH

Pork Ribs 300g 26.9 / 500g 36 / 900g 49
Slow cooked in our House made BBQ basting or Porcini mushroom & chilli rub, served with coleslaw & fries

Braised lamb shanks bianco, roasted baby carrots, potato mash 27.9

Pan Roasted Agro Dolce Chicken, marinated with honey & lemon finished with truffle paste on sautéed broccoli, cauliflower and sweet potato 26

280g Black Onyx Angus sirloin, potato mash, steamed broccolini, red wine jus 39 **GF**

SALADS

Warm salad of brown rice, quinoa, baby broccoli, kumara, kale, mint, avocado, lemon honey dressing 16 **GF V**

+ marinated grilled chicken tenderloin 21.50 **GF**

+ pulled poached Tasmanian salmon 24 **GF**

CONTORNI / SIDES

Vegetables of the day 7.5

Mixed Leaf Salad cherry tomatoes, Spanish onion, goats cheese, mustard vinaigrette 8

Rocket Salad roasted hazelnut, parmesan, pear, white balsamic, extra virgin olive oil 9

French Fries 8.5

French Fries Grated Truffled Pecorino Cheese & truffle mayo 10.5

DOLCI

Tiramisu, marsala, espresso soaked Savoiardi biscuits layered with mascarpone cream 12.5

Warm Sticky Fig and Almond Pudding, warm caramel sauce & double cream 12.5

Lemon meringue tart, vanilla gelato 12.5