

# 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

**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

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**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

**Vegetarian** mozzarella, zucchini, roasted capsicum, mushroom, artichoke, sundried Roma tomato, olives, parmesan cheese **V** 19 22

**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, roasted cherry tomatoes, 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

**Potato Gnocchi**, sorrentina, tomato sugo and buffalo mozzarella 21.9 V

**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, served with coleslaw & fries

**Veal Cotoletta** crumbed veal scallopini with rocket & parmesan salad 27.9 GF

**Pollo alla Diavola**, with porcini mushroom and chilli rub, rosemary roasted potatoes 32.9 GF

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

### SALADS

**Salad** of broccoli rice, quinoa, cherry tomatoes, kumara, kale, mint, avocado, lemon, honey, mustard dressing 17 GF V

+ marinated pulled chicken 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

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## 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

**Chocolate & Ricotta Tartlet**, with vanilla gelato 15