

Lunch

Mozzarella di Bufala	18.90
Buffalo mozzarella, heirloom cherry tomato, fresh basil on smoked capsicum puree served with warmed house made focaccia (v, gf on req, o/g on req) * Great with Fontanet Rose' 9.50 glass	
Mille Foglie	18.90
Layered Spring vegetables, provolone cheese, Italian herbs, Roma tomato Napoli and parmigiano reggiano gratinated with gluten free crumbs (v, gf) * Great with Baby Doll Sauvignon Blanc 9.50 glass	
Crispy Calamari	24.50
Lightly floured and fried calamari on rocket leaves. Served with house made lemon mayonnaise (o/g on req, df) * Great with Fritz Riesling 9.00 glass	

Pasta

Lasagne della Casa	21.00
Beef, Italian pork sausage and capocollo ragu, Béchamel sauce, fior di latte mozzarella and parmigiano reggiano * Great with Calo Tempranillo 11.00 glass	
Paccheri ai Carciofi	22.00
Gragnano paccheri pasta, globe artichoke veloute and Valtellina speck with shaved 24-month pecorino cheese (df on req) * Great with Pertaringa 'Stage Left' Merlot 11.00 glass	
Gnocchi Estivi	26.50
House made potato gnocchi with zucchini flower, pachino cherry tomato, basil and oregano. Topped with pangrattato and fresh burrata (v, df on req) * Great with Rocky Gully Cabernets 10.00 glass	

Gluten free pasta available at no additional charge.

gf-Gluten Free **v**-Vegetarian **o/g**-Onion & Garlic Free **df**-Dairy Free



Mediterranean Chicken Salad 17.50

Roasted chicken breast, cherry tomato, avocado, cucumber, caprino cheese (soft goat's cheese) on mixed leaves with a lime dressing (gf, df on req)
* Great with Scorpo Aubaine Chardonnay 12.50 glass

Script Burger 18.50

Grilled beef with crispy pancetta, caramelised onion, Swiss cheese, tomato, lettuce and seeded mustard on toasted brioche bun. Served with shoestring fries
* Great with Peroni Lager 8.50 330ml

Sides

Green Leaf Salad 6.00

Crisp leaves with a white balsamic and extra virgin olive oil dressing (v, gf, o/g, df)

Shoestring Fries 7.70

Shoestring fries with house made lemon aioli (v, o/g on req)

Some menu items can be excluded from your dish - please speak with your waiter.

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Desserts/ Cheese

Cake Selection 10.90
Please see our cabinet for daily selection served with berry compote and vanilla bean cream

Tiramisu 12.00
Classic Italian dessert - mascarpone cream set with savoiardi sponge, Amaretto liqueur, espresso coffee and dusted with cocoa
* Great with Campbells Topaque 9.00 glass (90ml)

Espresso Cream 9.90
Espresso coffee cream served with a house-made dark chocolate truffle (gf)

Premium Cheese
Served with walnuts, grapes, caramelised fig, honey and crackers (gf on request)

Gorgonzola Piccante DOP 40gm 11.00
Soft, sharp, aged blue cheese - a classic (Lombardy, Italy)

Grana Padano Riserva 24-month 60gm 11.00
Semi-skimmed cow's milk, granular texture with an intensely sweet flavor
(Po River Valley, North-Eastern Italy)

Tarago River Triple Cream Brie 40gm 11.00
Pasteurised cow's milk, rich buttery texture with intense yeasty, earthy flavours
(Gippsland, Victoria)

Writers Block (all three) 120gm 29.00

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