

## Starters

- Marinated Olives** 9.00  
Warmed marinated olives served with house-baked foccacia (v, df, gf on req, o/g on req)  
\* Great with Peroni Nastro Azzuro Lager 8.50 330ml
- 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
- 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
- Vitello Tonnato Piemontese** 21.00  
Sliced veal girello (thigh) with a traditional tuna sauce with baby capers, anchovy and paprika (gf, df)  
\* Great with Ingram Road Pinot Noir 11.00 glass
- Roasted Octopus** 22.00  
On potato zuppetta with straccitella cheese, salsa verde and crunchy ciabatta (gf on req, df on req)  
\* Great with Copia Pinot Grigio 10.00 glass
- Crispy Calamari** 19.50 / 28.50  
Semolina fried crispy baby calamari on rocket leaves with a zesty lemon aioli (gf on req, o/g on req)  
\* Great with Fritz Riesling 9.50 glass

*Please note, menu substitutions are not available. Some menu items can be excluded from your dish - please speak with your waiter. Gluten free pasta available at no additional charge.*

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



## Pasta/ Risotto

### Risotto Lombardo 32.00

Carnaroli rice, porcini mushroom, truffle oil, aged raspadura parmesan, fresh marjoram and parsley  
(v, gf, o/g, df and vegan on req)

\* Great with Scorpo Aubaine Chardonnay 12.50 glass

### Lasagne della Casa 29.00

Beef, Italian pork sausage and capocollo ragu, Béchamel sauce, fior di latte mozzarella and parmigiano regiano

\* Great with Calo Tempranillo 11.00 glass

### Paccheri ai Carciofi 29.00

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 34.00

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

### Linguine Scampi 38.00

Scampi and Tiger prawns with basil and scampi bisque, fresh chilli, garlic and extra virgin olive oil (gf on req)

\* Great with Scorpo Aubaine Chardonnay 12.50 glass

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## Mains

- Confit Chicken** 33.00  
Confit 'French cut' chicken breast with aromatic herbs on thyme-infused silken potato with brocolini and prosciutto bouquet (gf)  
\* Great with Ingram Road Pinot Noir 11.00 glass
- Crispy Skin Barramundi** 38.00  
Broad bean and 'chickling pea' puree with pan seared asparagus, green beans, lemon gremolata and pickled relish (gf, df)  
\* Great with Copia Pinot Grigio 10.00 glass
- Cotoletta Milanese** 39.00  
Crispy veal cotoletta crumbed with gluten free bread crumbs and parmesan. Served with Italian coleslaw and house made tomato relish (gf, df on req)  
\* Great with Calo Tempranillo 11.00 glass
- Bistecca ai Ferri (300gm)** 42.00  
Gippsland scotch fillet beef grilled to your liking with cipollotti onions in agro dolce and a salad of rocket, cherry tomato, shaved parmesan and balsamic glaze (gf, df on req, o/g on req)  
\* Great with Script 'della casa' Shiraz 9.00 glass

## Sides

- Green Leaf Salad** 6.60  
Crisp leaves with a white balsamic and extra virgin olive oil dressing (v, gf, df, o/g)
- Shoestring Fries** 8.80  
Shoestring fries, aromatic herb salt with house-made lemon aioli (v, o/g on req)
- Spring Vegetables** 8.80  
Spring green vegetables, toasted almond flakes and a lemon citronette (v, gf)

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## Desserts

### **Tiramisu** 14.00

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)

### **White Chocolate Panna Cotta** 14.00

Belgium white chocolate and lavender panna cotta served with a raspberry couli and pistachio praline crumble (gf)

\* Great with Romate Pedro Ximinez 14.00 glass (90ml)

### **Crème Brûlée** 14.00

Lemon zest and passionfruit brûlée with cantucci biscuit (gf on req)

\* Great with Chambers Muscadelle (Muscat) 9.00 glass (90ml)

### **Espresso Cream** 9.90

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

### **Cake Selection** 10.90

Please see our cabinet for daily selection served with berry compote and vanilla bean ice cream

### **Premium Cheese**

Served with cinnamon poached pear, grapes, walnuts, honey and crackers (gf on request)

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### **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)

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### **Writers Block (all three, 140gm)** 29.00

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