

## *Antipasti*

### **ARANCINI \$12**

Truffle & porcini mushroom (4pcs)

### **POLPETTE & FOCACCIA \$20**

Angus beef meatballs in tomato sauce with parmesan and focaccia

### **BURRATA \$18**

Burrata with crostini, capsicum and toasted breadcrumbs

### **PORCINI \$18**

Sautéed porcini mushrooms with pecorino and toasted focaccia

### **CRUDO DI TONNO \$19**

Raw tuna with stracciatella and citrus dressing

### **SALSICCIA & PATATA \$18**

Italian sausage with potato cream, green peas and tomato powder

### **MELANZANE ALLA PARMIGIANA \$20**

Traditional eggplant parmigiana with tomato, mozzarella and parmesan

### **GAMBERI ALL'AGLIO \$20**

Garlic prawns in vodka sauce

### **PANCETTA \$20**

Rolled pancetta, pesto, cashew nuts, parmesan

## *Secondi*

### **POLLO ALLA CACCIATORA \$35**

Braised chicken with mushrooms, capsicum, garlic and olives

### **TAGLIATA DI MANZO \$36**

Grilled Angus beef, sliced and served with rocket, cherry tomatoes and balsamic

### **PESCE AL CARTOCCIO \$36**

Market fish baked with mussels, cherry tomatoes and herbs in a light tomato broth

### **CALAMARI RIPIENI \$37**

Grilled calamari stuffed with herb crumb, olives and capsicum, with tomato and herbs

## *Pasta*

*All pasta is made in house daily*

### **PESTO \$29**

Tonnarelli with pesto and fonduta cheese

### **CARBONARA \$29**

Tonnarelli with guanciale, pecorino and black pepper

### **AMATRICIANA \$29**

Rigatoni with guanciale, tomato and pecorino

### **GRANCHIO \$30**

Potato gnocchi with blue swimmer crab, garlic and cherry tomatoes

### **CANNELLONI \$30**

Ricotta and spinach cannelloni baked with tomato, béchamel and parmesan

## *Signatures*

### **NONNA'S SPAGHETTI & POLPETTE \$60 (SERVES 2)**

Spaghetti with pomodoro sauce and wagyu meatballs, finished with parmesan

### **CACIO E PEPE \$34**

Paccheri with cacio e pepe, truffle and breadcrumbs (Tablesides pasta finished in a cheese wheel)

## *Contorni*

### **FRIARIELLI WITH OLIVE OIL AND PEPERONCINO \$12**

### **MIXED LEAF SALAD WITH VINAIGRETTE MAYONNAISE \$8**

### **ROASTED POTATOES WITH ROSEMARY \$8**

## *Dolci*

### **TIRAMISU \$12**

### **PANNACOTTA \$12**

### **PISTACHIO CHEESECAKE \$12**

A 10% service charge applies to groups of 6+.  
Surcharges: 10% on Sundays, 15% on Public Holidays.  
Our kitchen handles nuts, shellfish & gluten. We aim to meet dietary needs, but allergen-free meals can't be guaranteed.