

Antipasto

Sicilian Olives warm olives, citrus, chilli, garlic, rosemary (VE) (GF)	12
SA Oysters Natural (4) (GF)	19
SA Oysters Pangrattato (4)	20
Wood-Fire Focaccia freshly baked, Molly's way (VE) (GFA)	14
Burrata with Kangaroo Island honey, citrus (V) (GF)	24
Salumi Plate capocollo, mortadella, calabrese hot salami add nduja \$7	16
Prosciutto Plate San Daniele 20months	20
Polpette Italian style meatballs in tomato sugo	20
Zucchini Flowers stuffed with house-made ricotta cream filling, oven baked (V)	24
Kingfish Crudo pickled fennel, cucumber (GF)	24
Sardina Port Lincoln sardine fillets, pangretta.....	24
Carciofe artichoke hearts, salsa verde (VE) (GF)	17
Eggplant sumac, smoked honey, mint mascarpone (GF)	14
Stuffed Olives mammoth green olives, house-made Italian sausage	16

Carne

SHARED MAINS

Bistecca Alla Fiorentina 1kg t-bone, lyonnaise sauce.....	130
Pork Cotoletta fennel, pecorino, evoo.....	42
Bistecca Di Vitello veal ribeye, white anchovy tapenade.....	46
Pollo Al Forno half chicken, lemon, gremolata.....	45
Market Fish pan roasted, salsa verde.....	POA

+ all Carne dishes are gluten free

Pasta

Mafaldine Al Ragù angus beef ragu, grana padano.....	36
Spaghetti Marinara South Australian seafood, garlic, chilli, evoo, parsley.....	42
Rigatoni Alla Vodka vodka, chilli, parmesan (V)	30
Gigli Carciofi Al Limone artichoke, chilli, garlic, lemon, evoo (VEA)	32
Conchiglioni Alla Norcina house-made italian sausage, nduja, parmesan.....	35
Gnudi Alla Genovese ricotta gnudi, zucchini, cavolo nero, seasonal greens (V)	34

+ gluten free penne available

Pizza

Di Patate scallop potatoes, fior di latte, blackened spring onion, goats curd, salsa verde (V)	28
Margherita San Marzano sugo, fior di latte, basil, evoo (V)	27
Prosciutto San Marzano sugo, fior di latte, prosciutto, broad leaf rocket, parmesan.....	33
Salame San Marzano sugo, fior di latte, pickled jalapenos, smoked honey, dried oregano.....	28
Smoked Pork pork jowl, fior di latte, pecorino, cracked black pepper,	29
fresh shallot, cured egg yolk	
Salciccia San Marzano sugo, fior di latte, nduja, italian sausage, capsicum.....	28
Pollo Al Latte buttermilk poached chicken, nduja, ricotta, rocket.....	30
Crab baby spinach, blue swimmer crab, fior di latte, lemon honey emulsion	33

+ gluten friendly house-made bases available
+ vegan cheese available

Contorni

Sauteed Greens citrus, butter (V)	12
House-cut chips duck fat, herb salt.....	14
Insalata Rucola rocket, parmesan.....	16
walnuts, pear, evoo, aged balsamic (V)	
Insalata Caprese tomato, smoked.....	24
buffalo mozzarella, basil, evoo (V)	
Patate Al Forno potato, sugo	16
napolitana, buffalo mozzarella (V)	
Polenta soft polenta, provolone,	18
pecorino, parmesan (V)	

+ all Contorni dishes are gluten free

Dessert

Tiramisu savoiardi, espresso.....	18
mascarpone, cocoa	
Semifreddo house-made.....	17
crostoli (VEA) (GFA)	
Cannoli (3) sweet ricotta and.....	15
chocolate crema pasticceria	
Budino Di Panettone panettone	15
bread and butter pudding, citrus, sultanas, crema pasticceria	
Cheese Plate pecorino, taleggio,	23
gorgonzola, sticky pear and taralli	