

PRIMI / ANTIPASTI

WARM OLIVES	\$5
GARLIC BREAD	\$10
POLENTA CHIPS (V, GF) rosemary salt arrabbiata sauce	\$10
BRUSCHETTA (GFO) <i>ask our staff for ingredients</i>	\$10
POLPETTE ALLA NAPOLI (3 pieces) beef meatballs napoli sauce grana padano sourdough	\$13
SARDINE CON PANE (GFO) lightly floured and fried sardines sourdough lemon parsley	\$14
CALAMARI (GF) polenta crumbed garlic aioli lemon	\$15
ANTIPASTI - SERVES 2 (VO, GFO, VGO) Italian meats & cheese house dip olives warm bread balsamic & olive oil	\$19

INSALATE / VERDURE

PEAR E NOCE (VO, GF) pear walnut pecorino rocket spinach citrus vinaigrette ADD seared prawns \$8 ADD prosciutto \$6	\$14
VERDURE SALTATE (V, VGO) broccoli brussel sprouts confit garlic EVO lemon butter	\$15

BAMBINI

SPAGHETTI NAPOLI (V, GFO, VGO) tomato garlic basil parmesan	\$10
SPAGHETTI BOLOGNESE (GFO) beef napoli grana padano	\$12

GF–Gluten free **V**– Vegetarian **VG**–Vegan
GFO – Gluten free option available
VO – Vegetarian option available **VGO** – Vegan option available



15% surcharge on public holidays

PASTA

SPAGHETTI CACIO E PEPE (V, GFO)	\$16
pecorino black pepper	
SPAGHETTI AGLIO E OLIO (V, VGO, GFO)	\$16
garlic EVO chilli	
SPAGHETTI ALLA PUTTANESCA (VO, VGO, GFO)	\$25
anchovies olives capers napoli ADD seared prawns \$8	
SPAGHETTI ALLA CARBONARA (GFO)	\$26
egg pecorino guanciale pepper	
SPAGHETTI ALLA BOLOGNESE (GFO)	\$26
beef napoli tomato herbs grana padano	
ORECCHETTI CON SALSICCIA E BROCCOLI (GFO)	\$26
Italian sausage broccoli garlic chilli	

HOMEMADE PASTA

NO CHANGES TO THESE MENU ITEMS

GNOCCHI AL SUGO DI POMODORO (V, VGO, GFO)	\$24
tomato garlic basil bocconcini grana padano	
RAVIOLI DI GAMBERI E GRANCHIO	\$29
prawn & blue swimmer crab filled pasta limoncello butter sauce garden peas and walnut crumb	
RAVIOLI DI ZUCCA ARROSTO (V)	\$27
roast pumpkin filled pasta sage butter grana padano homemade amaretti crumb	
LASAGNE DI MANZO	\$25
beef bechamel napoli Italian cheeses green salad	
FETTUCCINE AL RAGU DI MAIALE (GFO)	\$27
pork shoulder red wine tomato parmesan	

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DOLCI

AFFOGATO (GF, V)	\$9
vanilla ice cream espresso dark chocolate	
ADD - Frangelico Amaretto Baileys \$6	
AUGUSTUS GELATO & SORBET (GF, V, VGO)	
please ask your server for our flavours	
1 scoop	\$4
2 scoops	\$8
3 scoops	\$12
RUM BABA BALLS (V)	\$12
rum syrup vanilla ice cream	
TORTA DI MANDORLE ALL RICOTTA AL LIMONCELLO (GF, V)	\$16
ricotta & almond torte limoncello lemon sorbet	
TIRAMISU (V)	\$16
espresso Marsala mascarpone chocolate biscotti	
CANNOLI (2 per serve) (V)	\$11
filled with pistachio and chocolate ricotta cream	

DRINKABLE DOLCI

TIRAMISU MARTINI	\$20
Baileys Frangelico Schnapps - butterscotch chocolate and Amaretto sauce espresso coffee sponge finger	
FATTI IN CASA LIMONCELLO	50ml \$11
Pompei's homemade – sharp and fresh	
GRAPPA CARPENE MALVOLTI, PROSECCO	50ml \$13
semi-sweet, potent and fresh	

See our Drinks Menu for selection of Aperitivi & Digestivi

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