



ASSAGGI

Focaccia di Rosmarino , EV olive oil & sea salt (v)	8
Focaccia di Aglio , garlic, fior di latte, EV olive oil & sea salt (v)	8
Olive A serving of Sicilian green olives (v) (g)	7
Olive all'ascolana Green olives filled with pork & beef mince, crumbed & fried (4 per serve)	9
Cavolfiore fritti Lightly battered & fried cauliflower with a walnut mayo (v)	9
Pipi Arustiti Roasted red peppers tossed with EV olive oil, garlic & basil (v) (g)	7
Guazzetto di cozze Local Mussels tossed in a pan with white wine, tomato, chilli & garlic. Served with char grilled bread (gf)	13/20
Polpette di ricotta Ricotta balls baked with tomato sugo (3 per serve) (v) (gf)	9
Arancino Sicilian rice ball filled with ragu, peas & mozzarella, crumbed & fried	5
Salsicce Char grilled pork & fennel sausages (3 serve) (4 serve) (g)	10/12
Tagliere del Salumiere (sharing for 2) Board of imported & local cured meat Add \$8 for fresh buffalo mozzarella	19

FORNO A LEGNA

PIZZA

Pizza Rossa (tomato base)	
Margherita tomato, fior di latte & basil (v)	17
Regina tomato, fresh buffalo mozzarella, fresh cherry tomatoes & basil (v)	21
Vesuvio tomato, fior di latte, hot salami, roasted peppers, fresh chilli & olives	20
Capricciosa Romana tomato, ham, artichokes, mushrooms, fior di latte & olives	20
Adriatica tomato, fior di latte, calamari, prawns, clams, mussels, garlic & chilli	22
Prosciutto tomato, San Daniele prosciutto, fior di latte, rocket & parmigiano	22
Ciccio tomato, pancetta, sautéed onion, garlic, cayenne, olives & parmigiano	20
Siciliana tomato, fior di latte, garlic, parmigiano, oregano, olives, capers, anchovies	19
Nonna Nina tomato, fior di latte, eggplant, garlic, basil, ricotta & parmigiano (v)	19
Gamberi tomato, prawns, fior di latte, fresh cherry tomatoes, basil & chilli	22
Pizza Bianca (white base)	
Zucchetta pumpkin, teleggio, fior di latte, rocket, pinenuts & EVO (v)	20
Signor Hugo porcini mushrooms, fior di latte, gorgonzola, parmigiano & EVO (v)	21
Santo Pasquale pork & fennel sausage, EVO, asiago, chilli & chicory	20
Dell Orto potato, sautéed onion, fior di latte, parmigiano, rosemary & EVO (v)	19
Pizza Special Pizzaiolo's choice of a classic or seasonal pizza	MP

NO HALF PIZZAS slight variations only

GLUTEN FREE PIZZA Bases now available at \$5 extra made from our friends at ARDOR Foods.

Please be aware that we will try our very best to eliminate any cross contamination when preparing & cooking the gluten free pizza. We cannot guarantee that all traces of regular flour has been eliminated completely.

V = Vegetarian, G = Gluten free option, DF = Dairy Free and VG = Vegan. We will try our best to cater for any allergies. Please let our staff know.

PER I RAGAZZINI (kids only)

Pizzetta Small pizza with tomato & mozzarella or add some ham	10/11
Pasta Spaghettoni or gnocchi with a napoli or ragu sauce topped with parmesan.	10

PASTA

Tagliatelle Bolognese Traditional slow cooked beef, veal & pork mince bolognese ragu. Served with a long flat home made egg pasta & topped with parmigiano (g)	22
Gnocchi Ricotta gnocchi served with napoli & basil. Add fresh buffalo mozzarella for \$4 (v)	19
Tortiglioni alla Toscana Short tube pasta tossed with Italian sausage, truffle cream & topped with parmigiano (g)	22
Spaghettoni allo Scoglio Long thick spaghetti tossed with napoli, chilli, vongole, mussels, prawns, calamari, fresh fish, white wine & garlic (g)	27
Risotto ai funghi misti Risotto with mixed mushrooms & parmigiano (v)	23

SECONDI

Pesce della mercato Chefs choice of fish or seafood sourced from the market (g)	MP
Piatto del Macellaio Chefs choice of meat, poultry or game cooked on the char grill, braised, roasted in the wood fire oven or pan seared (g)	MP

CONTORNI

Piselli Peas, ricotta, lemon & mint salad (v) (g)	10
Insalata Rocket, pear & gorgonzola dressing salad (v) (g)	10
Pipi e Patate Sautéed potato, red peppers & onion (v) (g)	10
Patatine Fritte French fries served with a garlic aioli (v)	8

DOHCH

Gelato Della Casa italian style ice cream	4.5 for 1 scoop 11.5 for 3 scoops
Tiramisu della tradizione as traditional as it can get!	12
Calzonetto half moon shaped turnover filled with nutella baked in the woodfire oven. Served with banana ice cream.	12
Budino Bread & butter style pudding made with Italian panettone. Served with a rich butterscotch sauce & vanilla ice cream.	12
Affogato Scoop of vanilla ice cream topped with an espresso	7.5
Add a shot of frangelico or baileys	13 or with amaretto 15

CAFFE e TE

Espresso / Short macchiato	3	Elevation Tea Range	4
Long black, latte, cappuccino, long macchiato	3.5	(certified organic & fair trade)	
Caffe' Corretto with grappa fresca	8	Breakfast Blend, Earl Grey, Chamomile,	
Italian hot chocolate (thick, rich & delicious)	4	Peppermint & Gunpowder Green	

COFFEE BY VENEZIANO



WE ARE EXTREMELY PROUD TO BE :

OSPITALITÀ ITALIANA
QUALITY APPROVED

APERITIVI

Campari on ice, with either orange juice, lemonade or soda	8
Americano campari, vermouth rosso & soda	10
Negroni campari, vermouth rosso & gin	12
Spritz aperol, prosecco & soda	10
Bicicletta campari, pinot grigio & soda	10

BIRRE

Carlton Draught	Pale Lager	Abbotsford	6.5
Peroni Leggera	Lager (3.5% & low carb)	Roma	6.5
Peroni Red	Draught	Roma	8
Menabrea	Blonde Lager	Piemonte	8
Stone & Wood	Pacific Ale	Byron Bay	9

SIDRO (Cider)

Willie Smith's (Organic)	Apple	Huon Valley, Tas	10
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BIBITE

Ferrarelle Sparkling Water 750ml	6.5
Lemon Lime Bitters	3.5
Pepsi, Pepsi Max, Lemonade, Soda Water, Tonic Water, Dry Ginger Ale	3.2
San Pellegrino - Aranciata Rossa, Chinotto, Limonata	3.5
Organic Orange Juice	3.5

LIQUORI

Lagavulin 16 yr Single Malt	12	Balleys	7
Bookers Bourbon	12	Cointreau	7
Grey Goose Vodka	9	Hennessy VSOP	10
Martin Millers Gin	9	Frangelico	7
Glenlivet	9		

DIGESTIVI

Molinari Sambucca	8	Saliza Amaretto	9
Averna	8	Lucrezio Limoncello	8
Montenegro	8	Mr Pickwicks Port	8

GRAPPA Fratelli Brunelli Veneto (30ml)

Grappa di Moscato Fior d'arancio	12	Grappa La Scura aged 12mth in oak	12
Grappa Fresca	10		

BOLLICINE (SPARKLING)

Col Vitoraz Prosecco Valdobbiadene, Italy

10/45

VINO BIANCO

Hoddles Creek	Chardonnay	Yarra Valley	Australia	8/36
Auntsfield Estate	Sauvignon Blanc	Marlborough	New Zealand	8.5/38
Good Catholic Girl	Riesling	Clare Valley	Australia	9/40
Livon	Pinot Grigio	Friuli	Italy	10/45
Castello do Querceto	Vernaccia di San Gimignano	Toscana	Italy	35
Varvaglione	Bianco (Organic)	Puglia	Italy	40
Piccolo Ernesto	Gavi	Piemonte	Italy	42
Rochford	Chardonnay	Yarra Valley	Australia	50

ROSE'

Collefrisio	Cerasuolo	Abruzzo	Italy	38
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VINO ROSSO

Wickhams Road	Pinot Noir	Yarra Valley	Australia	8/36
Traluna	Sangiovese	Toscana	Italy	8/36
Collefrisio	Montepulciano	Abruzzo	Italy	8.5/38
Viviani	Valpolicella	Veneto	Italy	9/40
Good Catholic Girl	Shiraz	Clare Valley	Australia	10/45
Fondo Antico	Nero d'Avola	Sicily	Italy	40
Fermoy Estate	Cab Sauvignon	Margaret River	Australia	44
Bricco Maiolica	Barbera d'Alba	Piemonte	Italy	48
Benanti Etna Rosso	Mascalese/Cappuccio	Sicily	Italy	54
Good Catholic Girl "Brazil"	Shiraz	Clare Valley	Australia	68
Canalicchio di Sopra	Brunello	Montalcino	Italy	90
Castello di Querceto	Sangiovese/Cab Sav	Tuscany	Italy	119
Marchesi Di Barolo	Barolo	Piemonte	Italy	136

CANTINA FUNCTIONS

Interested in having a function - Cantina Centrale style? Ask our staff!