

small plates

warmed mixed house olives (V) (GF)	12
flash fried baby calamari & house tartare	18
black mussels in tomato, white wine, chilli, garlic, saffron broth & toasted sourdough	25
arancino - porcini & mozzarella filled (V) rice ball, mushroom ragù & pecorino	15
roasted Mooloolaba king prawns in garlic, chilli, cherry tomatoes, lemon, butter & toasted sourdough	25
caprese salad - fresh tomato, fior di latte, sticky balsamic, basil leaves, black olive crumble & evoo (V) (GF)	16
fried ravioli - crispy deep-fried spinach & ricotta ravioli, arrabbiata sauce, pickled chilli & parmesan (V)	18
marinated peppers and zucchini, charred eggplant dip, basil oil, garlic and parsley (V) (GF)	18
local & imported salami, pickles, prosciutto & toasted sourdough	25
burrata, basil oil and rosemary salt (V) (GF)	12
mixed antipasto - cured meats, cheeses, house olives, charred & pickled vegetable & crostini	22

bread

garlic panini (V)	8
warm house made flat bread	
plain & evoo (V)	6
green olives & rosemary salt (V)	12
cheese & garlic (V)	12
bruschetta - per piece	4
tomato, onion, basil oil, balsamic (V) on toasted sourdough	

We may not always list all ingredients in some dishes, so please inform us of any dietary requirements or allergies. Some dishes do contain pork.

children

Served Only To Children Not Adults

flash fried baby calamari & chips	14
crumbed chicken tenders & chips	14
fettuccine carbonara	14
penne, parmesan & butter (V)	12
penne napoli (V)	12
penne bolognese	14
pizza	
margherita (V)	12
tomato sauce, mozzarella, ham, chicken, spicy salami & bacon	18
tomato sauce, ham, mozzarella add pineapple +2	14
spicy salami, mozzarella (salami is a little spicy)	16
spaghetti pizza with bolognese & mozzarella	16

pizza

All pizzas are 30cm in size, naturally fermented for 48hrs and hand stretched.

margherita pizza	22
san marzano tomato, fior di latte, basil (V)	
gamberoni e calamari	30
king prawns, baby calamari, garlic, chilli, fior di latte, cherry tomatoes, rocket	
calabrese	28
spicy salami, mushroom, ham, black olives, san marzano tomato, fior di latte	
prosciutto di parma	28
prosciutto, san marzano tomato, fior di latte, rocket	
misto di frutti di mare	35
prawns, mussels, calamari, clams, baby calamari, anchovies, capers, san marzano tomato, fior di latte	
gorgonzola	28
pancetta, potato, gorgonzola, fior di latte	
carne	30
spicy salami, pork sausage, chicken, pancetta, fior di latte	
pollo arrosto	28
roast chicken, onion, capsicum, pancetta, san marzano tomato, fior di latte	
diavola	26
house made chilli, hot salami, san marzano tomato & fior di latte	
look over for more pizzas choices on our vegetarian menu	
+\$3 gluten free base +\$4 fresh buffalo mozzarella +\$3 truffle oil +\$3 vegan mozzarella	

pasta & gnocchi

spaghetti ai frutti di mare	38
prawns, black mussels, baby calamari, clams, garlic, a little chilli, cherry tomato, olives, evoo	
gnocchi con salsiccia	33
house made gnocchi, pork & fennel sausage, saffron, onion, cream & pecorino cheese	
gnocchi al pesto di nocciole	33
chopped hazelnut & basil pesto, grana padano, evoo (V)	
salsa rosa e gamberi	30
fresh pasta paccheri, creamy rose sauce, local trawler king prawns, parsley, zucchini	
spaghetti alle vongole	30
fresh clams, chilli, tomato, garlic, parsley & evoo	
pappardelle all ragù	30
fresh pasta, braised beef shin ragù, parmesan	
spaghetti all'amatriciana	26
chilli, pancetta, napoli sauce, garlic, pecorino cheese	
rigatoni al pollo	30
fresh pasta, chicken, pancetta, mushrooms, peas, white wine creamy sauce	
fettuccine alla carbonara	25
pancetta, onion, garlic, completed with an egg in a light creamy sauce (although not traditionally with cream, cream is added in this dish)	
lasagnetta	30
braised beef shin ragù, layered the traditional way	
Pappardelle	33
pork & fennel sausage, mushrooms, brown butter, sage and pecorino	
+\$3 for gluten free fresh pasta +\$3 to substitute pasta for gnocchi	

panini

ortolana (V)	16
eggplant, mushrooms, olives, capsicum, pesto	
cotoletta pollo	16
crumbed chicken, rocket, sundried tomatoes, garlic aioli, provolone	
sopressa salami	16
rocket, provolone, fresh tomoato	
prosciutto	16
rocket, artichoke, fior di latte	

vegetarian

assaggini	
misto di olive	12
warmed mixed house olives (GF)	
arancino	15
porcini & mozzarella filled rice ball, mushroom ragù & pecorino	
ravioli fritti	18
crispy deep-fried spinach & ricotta ravioli, salsa arrabbiata, pickled chilli & parmesan	
pizza - pasta	
spaghetti aglio olio e peperoncino	25
chilli, cavolo nero, olives, cherry tomato, garlic, evoo	
gnocchi al pesto di nocciole	33
chopped hazelnut & basil pesto, grana padano	
pappardelle ai funghi	30
fresh pasta, mixed mushrooms, thyme, in a light creamy sauce	
zucca e ricotta pizza	28
roast pumpkin, ricotta, spinach, crispy sage leaves, fior di latte	
margherita pizza	22
san marzano tomato, fior di latte, basil	
ortolana pizza	25
eggplant, mushrooms, onion, capsicum, olives, san marzano tomato, fior di latte	
funghi pizza	30
evoo base, mushrooms, gorgonzola caramelised onion, artichoke & grana padona	
+\$3 gluten free base +\$3 vegan mozzarella +\$3 truffle oil	

15% surcharge applies on all public holidays

please use the below QR code to check in



sides

house chips & garlic aioli (V)	8
italian salad (V)	10
rocket & parmesan salad (V)	10
cabbage salad (V)	12

mains

the fish today see our blackboards for our fish this week	
veal scaloppine	38
northern rivers milk fed veal, white wine, mushrooms, onions & garlic in a light creamy sauce with broccoli & potatoes	
chicken saltimbocca (GF)	35
free range chicken fillet wrapped in sage leaves & prosciutto, served in its own pan juices with broccoli & potatoes	
rib fillet (GF)	42
300g rib fillet steak from conondale ranges, black truffle & mushroom sauce	

dessert

warm chocolate cake (GF)	14
chocolate cherry sauce, chocolate crumble, hazelnuts, vanilla gelato	
italian affogato (GF)	16
double espresso, vanilla bean gelato, liqueur	
nutella piadina	20
folded flat bread filled nutella with vanilla gelato	
house made tiramisu	14
layers of espresso coffee, liqueurs, savoiardi biscuit, mascarpone & chocolate	
nutella bomba	12
a little like doughnuts coated in sugar & cinnamon filled with nutella & chocolate sauce	
gelato (one scoop)	4
vanilla bean gelato / chocolate gelato	

BARITALIA.
breakfast.lunch.dinner ITALIAN DINING 
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