

BARITALIA.

antipasti-to start

house olives	12	byron bay burrata	12
salami	12	whipped gorgonzola	12
prosciutto riserva		truffle pecorino	15
parmer 24 months	12	artichoke	10
montadella	10	peppers & zucchini	15

antipasti -small plates

Charred calamari, lemon, evoo, fennel pollen salt, parley	18
Chilli mussels in tomato, white wine, saffron, chilli, garlic with toasted sourdough	25
Arancini mushroom filled rice balls and saffron ailo (V)	15 (2 pieces)
Roasted king prawns, garlic, chilli, tomatoes, lemon, butter & toasted sourdough	25

primi- fresh pasta & gnocchi

Seafood spaghetti, prawns, black mussels, baby calamari, clams, garlic, a little chilli, fresh tomato, olives, evoo	38
Rigatoni, creamy rose sauce, local trawler king prawns, parsley, zucchini, cherry tomatoes, and white wine	30
Pappardelle, braised beef shin ragú and parmesan	30
Rigatoni, chicken, pancetta, mushrooms, peas, white wine creamy sauce	30
Spaghetti, clams, evoo, chilli, garlic, parsley, cherry tomato	33
Lasagne, braised beef shin ragú, made the traditional way with all layers	30
All'amatriciana, rigatoni, chilli, pancetta, napoli sauce, garlic, stracciatella cheese	29
Gnocchi, pumpkin gorgonzola, walnut crumble, basil oil	33
Pappardelle, pork & fennel sausage, white wine, cherry tomato, cavolo nero, chilli	33
+\$3 for gluten free fresh pasta	
+\$3 to substitute pasta for gnocchi	

seconde-mains

The fish today, see our blackboards for our fish this week	
Veal scaloppine, northern rivers milk fed veal, white wine, mushrooms, onions & garlic in a light creamy sauce with broccoli & potatoes	38
Cotoletta, chicken schnitzel, coated fillet in sourdough crumbs and parmesan, lemon butter, capers and sage	33
Rib fillet, 300g rib fillet steak from conondale ranges, black truffle & mushroom ragú (GF)	42

pane- breads

garlic panini	8
rosemary salt flat bread	10
sicilian olives & tomato flat bread	12
bruschetta (one piece)	5

pizza

**our pizzas are naturally fermented for 24hrs
hand stretched to approximately 30cm**

King prawns & calamari, garlic, chilli, fior di latte, cherry tomatoes, rocket	30
Margherita, san marzano tomato, fior di latte, basil (V)	22
Calabrese, spicy salami, mushroom, ham, black olives, san marzano tomato, fior di latte	28
Prosciutto, san marzano tomato, fior di latte, rocket	28
Pancetta, potato, gorgonzola, fior di latte	28
Carne, spicy salami, pork sausage, chicken, pancetta, fior di latte	30
Pork & fennel sausage, gorgonzola, mushroom, fior di latte and evoo	30
Roast chicken, onion, capsicum, pancetta, san marzano tomato, fior di latte	28
Diavola, hot salami, house made chilli, san marzano tomato & fior di latte	26

-look for more pizzas choices on our vegetarian menu

+\$3 gluten free base +\$5 add fresh fior di latte +\$3 add truffle oil

***we can accommodate to half/half, vegetarian or vegan.
we make our gluten free bases so we only have a limited number,
just ask our wait staff for assistance.***

contorni- sides & salads

Rocket, parmesan salad	12
Parmesan crunchy potatoes, rosemary salt garlic, herbs	12
House chips & garlic aioli	10
Buttery broccoli, almonds, lemon	12
Mix lettuce, olives, peppers, tomatoes, cucumber	14
Caprese salad, fresh tomato, fior di latte, sticky balsamic, basil leaves, black olive crumble and evoo (GF) (V)	18

bambini-served only to children under 12 not adults

fried calamari & chips	14
crumbed chicken & chips	14
spaghetti carbonara	14
rigatoni napoli	12
rigatoni bolognese	14

margherita	12
tomato sauce, mozzarella, ham, chicken, spicy salami & bacon	18
tomato sauce, mozzarella, ham. add pineapple +2	14
spicy salami and mozzarella (salami is a little spicy)	16

vegetarian-antipasti- small plates

Warmed house olives (GF) (V)	12
Arancini – mushroom filled rice balls and saffron ailo (V)	15 (2 pieces)
Caprese - fresh tomato, fior di latte, sticky balsamic, basil leaves, black olive crumble & evoo (GF) (V)	18
Marinated peppers and zucchini, charred eggplant dip, basil oil, garlic and parsley (GF)(V)	18

pizza & pasta

Spaghetti, chilli, cavolo nero, olives, cherry tomato, garlic, evoo (vegan)	25
Pappardelle, mushrooms, thyme, peas, in a light creamy sauce (V)	30
Roast pumpkin pizza, ricotta, spinach, crispy sage leaves, fior di latte (V)	28
Ortolana pizza, eggplant, mushrooms, onion, capsicum, olives, san marzano tomato, fior di latte (V)	25
+\$3 gluten free base +\$3 vegan mozzarella +\$3 truffle oil	

dolce-something sweet

Cannoli, lemon & ricotta filled and crushed pistachio	14
Warm chocolate cake, chocolate cherry sauce, chocolate crumble, hazel nuts, vanilla gelato (GF)	16
Italian affogato, double espresso, vanilla bean gelato, liqueur (GF)	16
House made tiramisu, layers of espresso coffee, liqueurs, savoiardi biscuit, mascarpone & chocolate	14
Pizza frita, nutella, sugar & cinnamon, fresh strawberries	12
Gelato, chocolate or vanilla bean	4ea

panini 18

- eggplant, mushrooms, olives, capsicum, pesto, rocket (V)
- chicken, rocket, sundried tomatoes, garlic aioli, provolone
- prosciutto, rocket, artichoke
- mortadella, rocket, fior dilatte, tomato relish

We don't split bills, only one bill per table. A 15% surcharge applies on public holidays. We may not always list all ingredients in some dishes, so please inform us on any dietary requirements or allergies.