

BARITALIA.

PANE - breads

garlic panini.....	10
rosemary salt focaccia	10
sicilian olives & tomato focaccia.....	12
bruschetta (one piece).....	5

ANTIPASTI - to start

house olives.....	12
ascolana (veal stuffed crumbed fried olives)	15
salami.....	12
prosciutto riserva parmer 24 months.....	18
mortadella.....	10
burrata & basil oil.....	18
gorgonzola.....	15
truffle pecorino.....	18
artichoke.....	15
peppers & zucchini.....	18

ANTIPASTI -small plates

Charred Calamari (GF) lemon, evoo, fennel pollen salt, parsley.....	18
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Chilli Mussels

white wine, saffron, chilli, garlic with toasted sourdough.....	25
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Arancini Margherita (2 pieces) (V)

Traditional tomato and mozzarella filling, sugo and peccorino	18
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Roasted King Prawns

garlic, chilli, tomatoes, lemon, butter & toasted sourdough	28
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PRIMI- fresh pasta & gnocchi

Seafood Spaghetti

prawns, black mussels, baby calamari, clams, garlic, a little chilli, fresh tomato, olives, evoo	38
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Rigatoni

creamy rose sauce, local trawler king prawns, parsley, zucchini, cherry tomatoes & white wine	30
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Pappardelle

braised beef shin ragú and parmesan	30
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Rigatoni

chicken, pancetta, mushrooms, peas, white wine creamy sauce	30
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Spaghetti

clams, evoo, chilli, garlic, parsley, cherry tomato ...	33
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Lasagne

braised beef shin ragú, made the traditional way with all layers	30
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All'amatriciana

rigatoni, chilli, pancetta, napoli sauce, garlic, stracciatella cheese	29
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Gnocchi (V)

pumpkin gorgonzola, walnut crumble, basil oil	33
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Pappardelle

pork & fennel sausage, white wine, cherry tomato, cavolo nero, chilli.....	33
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+\$3 for gluten free fresh pasta

+\$3 to substitute pasta for gnocchi

SECONDI -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.....	42
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Cotoletta

chicken schnitzel, coated fillet in sourdough crumbs & parmesan, lemon butter, capers & sage	33
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Rib Fillet (GF)

300g rib fillet steak from conondale ranges, black truffle & mushroom ragú	45
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BAMBINI - *served only to children under 12 not adults*

crumbed chicken & chips.....	14
spaghetti carbonara.....	14
rigatoni napoli.....	14
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

PANINI

Please allow minimum 20min for the panini Not available after 5pm

eggplant, mushrooms, olives, capsicum, pesto, rocket (V) ...	22
chicken, rocket, sundried tomatoes, garlic aioli, fior di latte	22
prosciutto, rocket, artichoke, fior di latte.....	22
mortadella, rocket, fior di latte, tomato relish.....	22

BARITALIA.

PIZZE ROSSE

Margherita Pizza (V) san marzano tomato, fior di latte, basil	25
Calabrese calabrese salami, leg ham, mushrooms, black olives, san marzano tomato, fior di latte	30
Prosciutto san marzano tomato, fior di latte, burrata.....	33
Carne calabrese salami, pork sausage, chicken, pancetta, fior di latte.....	30
Suprema leg ham, onion, mushrooms, capsicum, calabrese salami, fior di latte	30
Capricciosa leg ham, mushrooms, olives, artichoke, fior di latte	28
Roast Chicken chicken, onion, capsicum, pancetta, fior di latte	30
Diavola calabrese salami, house made chilli, fior di latte & calabrian chilli flakes.....	28

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

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

*gluten free base +\$5 fresh fior di latte +\$3 truffle oil
+\$6 salsiccia +\$12 prosciutto +\$8 pancetta
+\$8 prawns +\$4 jalapeño +\$8 burrata +\$3 vegan mozzarella*

PIZZE BIANCHE

King Prawns & Calamari garlic, chilli, fior di latte, cherry tomatoes, rocket....	33
Pancetta potato, gorgonzola, fior di latte.....	28
Funghi Pizza (V) Mixed mushrooms, caramelized onion, artichoke, fior di latte & evoo	30
Salasiccia pork & fennel sausage, gorgonzola, mushroom, fior di latte and evoo	30

VEGETARIAN

Warmed House Olives (GF) (V)	12
Arancini Margherita (2 pieces) (V) Traditional tomato and mozzarella filling, sugo and peccorino	18
Caprese (GF) (V) fresh tomato, fior di latte, sticky balsamic, basil leaves, black olive crumble & evoo	22
Marinated Peppers & Zucchini (GF)(V) basil oil, garlic and parsley	18

VEGETARIAN PIZZE

Roast Pumpkin Pizza (V) ricotta, spinach, crispy sage leaves, fior di latte	28
Ortolana Pizza (V) eggplant, mushrooms, onion, capsicum, olives, san marzano tomato, fior di latte	30

VEGETARIAN PASTA

Spaghetti Aglio (vegan) chilli, cavolo nero, olives, cherry tomato, garlic, evoo	25
Pappardelle Funghi (V) mushrooms, thyme, peas, in a light creamy sauce	30

CONTORNI - sides & salads

Rocket, parmesan salad.....	15
Parmesan crunchy potatoes, rosemary salt garlic, herbs	12
House chips & garlic aioli	10
Buttery broccoli, almonds, lemon	14
Mix lettuce, olives, peppers, tomatoes, cucumber..	16
Caprese salad, fresh tomato, fior di latte, sticky balsamic, basil leaves, black olive crumble and evoo (GF) (V)	22

DOLCE - something sweet

Cannoli vanilla bean custard, lemon, ricotta & pistachio	14
Warm Chocolate Cake (GF) chocolate cherry sauce, chocolate crumble, hazel nuts, vanilla gelato	16
Italian Affogato double espresso, vanilla bean gelato, liqueur	16
House Made Tiramisu layers of espresso coffee, liqueurs, savoiardi biscuit, mascarpone & chocolate	16
Pizza Fritta nutella, sugar & cinnamon, fresh strawberries	12
Gelato, chocolate or vanilla bean.....	4ea

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.