

Antipasto/ Primi

- MIX PLATE OF ANTIPASTO (GFO) 21
CRUMBED PORK COTOLETTA (2) 21
MARINATED OLIVES CON CIABATTA 12
PROSCIUTTO A SALUMI CON CIABATTA 25
PICKLED VEGETABLES CON CIABATTA 12
CALAMARI E ZUCCHINI FRITTI, AIOLI ARUGOLA 27
PROVOLONE DOLCE CON CIABATTA 14
POTATO CHEESE CROQUETTE E MAYONAISE 22
BEEF CARPACCIO, CAPERS LEMON AND PARMEGIANO 27
PORK SALSICCE BRUSCHETTA 16
GLUTEN, VEGAN & DAIRY FREE OPTIONS AVAILABLE

Dolci

- 4 MINI RICOTTA CANNOLI 14
VANILLA PANNA COTTA 15
MACERATED STRAWBERRIES, HAZELNUT PRILLINE
3 TIRAMISU FILLED PROFITEROLES 15
IN A HAZELNUT AND CHOCOLATE BATH
AFFOGATO ICE CREAM 9/15
VANILLA GELATO WITH FRESH ESPRESSO
WITH FRANGELICO, AMARETTO, KAHILUA, COINTREAU
GELATO 10
VANILLA OR LEMON SORBET

Café e Te

ESPRESSO, DOPPIO, CAPPUCCINO, CAFÉ LATTE, FLAT WHITE,
ENGLISH BREAKFAST, EARL GRAY, CAMMO, PEPPER, GREEN

* BORS A *

Fresh Pasta

- Tortellini di Vitello e Brodo con Polpette
CHICKEN BROTH, VEGETABLES AND CHICKEN MEATBALLS 25
Gnocchi con Pomodoro
TOMATO, GARLIC, BASIL PASSATA (GFO) (DF) (V) 26
Tagliatelle con Panna, Funghi, Prosciutto Cotto
HAM, MUSHROOMS & CREAM (GFO) 25
Fettuccine alla Bolognese 26
VEAL, PORK, TOMATO RAGU (GFO) (DFO)
Fettuccine Verde alla Putanesca 26
OLIVES, CAPERS, ANCHOVIES, TOMATO, CHILLI, & GARLIC (GFO) (DF)
Agnolotti con Zucca e Ricotta 28
PUMPKIN RICOTTA PARCELS WITH A PINENUTS & SAGE BUTTER (V)
Tagliatelle con Salsicce in Bianco 26
HOME MADE PORK SAUSAGE, BASIL & CHILLI (GFO) (DFO)
Lasagne di Casa 29
PORK, VEAL, EGGS, MUSHROOMS AND BESCHAMEL
Papardelle con Maiale alla Toscana
BRAISED BERKSHIRE PORK AND BLACK OLIVES (GFO) (DFO) 28
(GFO) DENOTES THE MENU ITEM CAN BE MODIFIED TO BE GLUTEN FREE (GF)
(DFO) DENOTES THE MENU ITEM CAN BE MODIFIED TO BE DAIRY FREE (DF)

Dry Pasta

- Penne Alla Parmigiana
EGGPLANT, TOMATO AND PARMESAN CHEESE (V) 29
Spaghetti Chitarra alla Carbonara
PANCETTA, EGGS, PERCORINO CHEESE & BLACK PEPPER (GFO) 27
Spaghetti Con Vongole
OLIVE OIL, SA COCKLES, CHILLI (GFO)(DF) 34
Linguine Tutto Mare 40
PRAWNS, CRABMEAT, CALAMARI, MUSSELS, COCKLES (GFO) (DF)
Rigatoni con Polpette
VEAL AND PORK MEATBALLS BRAISED IN TOMATO SUGO 29

Meat Dishes

- veal Scaloppine alla Saltimbocca 32
VEAL & PROSCIUTTO PAN FRIED ROSEMARY POTATOES SALAD (GFO)
Cotoletta alla Milanese 29
CRUMBED PORK LOIN, GREEN SALAD A ROSEMARY POTATOES

Sides Dishes

- GREEN SALAD OLIVE OIL WHITE BALSAMIC (GF) (DF) (V) 9
SICILIAN ORANGE SALAD RED ONION, CHILLI, BASIL (GF) (DF) (V) 12
CRISP FRIED POTATOES ROSEMARY AND GARLIC (DF)(V) 8

Share festa If You Want it All

- FESTA 2 COURSE SHARE \$40PP
ANTIPASTO THEN PASTA UP TO 4 DIFFERENT TYPES
FESTA GRANDE 3 COURSE SHARE \$60PP
ANTIPASTO THEN PASTA UP TO 4 DIFFERENT TYPES
PLUS 2 MEATS AND SIDES, POTATOES AND GREEN SALAD

Wines by the Glass

150ml/250ml

Sparkling

PROSECCO. Following the Sun by First Drop \$10

MOSCATO. Petraringa, McLaren Vale \$10/15

White Wines

PINOT GRIGIO Fontavera, Venezia Italy \$10/15

RIESLING Vickery Watervale SA \$10/15

PINOT GRIS Riposte 'the Stiletto', SA \$10/15

SAUVIGNON BLANC. Lobethal Road SA \$10/15

Rose Wines

GRENACHE ROSE by Gorgeous SA \$10/15

Red Wines

PINOT NOIR Santa Macarena, Chile \$10/15

GRENACHE S.C. Pannel, McLaren \$10/15

TEMPRANILLO Tim Gramp, Clare Valley \$10/15

SANGIOVESE Fantini, Italy \$10/15

MONTEPUCIANO S.C. Pannel, McLaren \$11/16

CAB SAUV Second Nature, McLaren \$11/16

SHIRAZ Mothers Milk by First Drop SA \$11/16

Cold Beers

Peroni Red, Ichnusa, Moretti, Menebrea \$9

Nastro Azzuro \$9 **Asahi, Tiger, Corona** \$10

Peroni Leggera 3.5 % \$7

Alcohol Free 0.0% **Asahi, Great Northern** \$7

Cider Hills Apple \$9 **Rekorderlig Wild Berry** \$13

Cocktails

Aperol Spritz \$14

Aperol, Prosecco, Soda, ice

Negroni \$17

Campari, Cinzano Rosso, Tanqueray Gin

Trinity \$17

Tall Glass of Vodka, Tequila, Cointreau, with Blueberry & filled with Strangelove Dirty Tonic

Granita \$16

Sorbet, Vodka, Limoncello

Rose Shaker \$16

Gin, Rose wine, Strawberry, lime

Frozen Caipirinha \$17

Cachaca, Lime & Lemon Sorbet & Sugar

Nonno's Ice Tea \$13

Cinzano Rosso, Ginger Ale, Orange Bitters

Espresso Martini \$18

Vodka, Kahlua, Espresso shot

Gin Sour \$17

23rd st Violet Gin lemon juice

Cointreau Margarita \$18

Herradura Tequila, Cointreau & Lime Juice

Gins

Tanqueray England 40% \$11

Prohibition Original 42% \$13

23rd Street Dist Navy Strength 57.7% \$13

Juniper Freak Never Never 58% \$13

Ginache Never Never Distillery \$13

Doppio Zero 0.0 Alcohol free Mixers

Summer in Milano \$9

Blood orange syrup, fresh lime & soda

Kangaroo Island Iced Tea \$12

Black tea, peach syrup, soda and mint

The Nefoni \$14

Lyre's Rosso, spritz, orange sec & bitters

Virgin Mojito \$14

Lyre's white cane spirit, lime, juice raw sugar, soda, & mint

Espresso Martino \$15

Espresso, Lyre's gin, orange sec, bitters

Sunset Melograno \$12

Sparkling pomegranate drink, berry & mint

Whiskey

Chivas Regal 12yr Scotland 40% \$11

Laphroaig 10yr Scotland 40% \$13

Johnnie Walker Black Scotland 40% \$13

Glenmorangie 10yr Scotland 40% \$13

Jameson Ireland 40% \$13

Jim Beam USA 37% \$11

Wild Turkey USA 37% \$11

Gentleman Jack Daniels USA 40% \$11

Canadian Club Canada 37.5% \$11

Vodka

Ketel One Holland 37.5% \$11

Absolut Sweden 40% \$11

Absolut Citron Sweden 40% \$11

Grey Goose France 40% \$13