



ANTIPASTI & STUZZICHINI

FOCACCINA ALL'AGLIO (DF/V) Small crust with garlic, herbs & EVOO.	7.5
MIXED MARINATED OLIVES (DF/V) Rosemary, chilli, garlic and EVOO.	8.5
PIZZETTA BRUSCHETTA (DF/V) Small crust with fresh diced tomato, garlic, basil & balsamic reduction.	13.5
MINI ARANCINI (3 PER SERVE) Rice , mozzarella, peas, bolognese, coated in a breadcrumb shell.	13.5
POLPETTE DELLO CHEF (4 PER SERVE) Meatballs with tomato sugo, basil and shaved parmesan.	14.0
CALAMARI (DF/GF) Pan grilled salt & pepper served with lemon aioli & lemon.	E 18.0 /M 26.0
COZZE SICILIANA (DF) Mussels sautéed in EVOO, chilli, garlic, tomato sugo, parsley.	E 18.0 /M 26.0
CHILLI PRAWNS IN TEGAME (DF) Cherry tomatoes, EVOO, chilli, garlic, white wine, tomato sugo, parsley.	E 25.0 /M 39.0
PROSCIUTTO BOCCONCINI FIOR DI LATTE BOARD With breadstick grissini.	22.0
ANTIPASTO BOARD GRANDE Chefs selection of cured meats, grilled eggplant, zucchini, capsicum, parmigiano reggiano with breadstick grissini, infuse garlic, herbs, EVOO & aged balsamic glaze.	32.0
ADD: 1 EACH BOCCONCINI \$ 3	

INSALATE & CONTORNI

INSALATA ITALIANA (DF/V/GF) Lettuce, ripe tomatoes, carrot, kalamata olives, EVOO & aged balsamic glaze.	10.5
RUCOLA E PERE (V/GF) Rocket, shaved parmesan, walnuts, sliced green pear, EVOO, truffled honey	12.5
INSALATA CAPRESE (V/GF) Bocconcini mozzarella, ripe tomatoes, basil, EVOO & aged balsamic glaze.	14.5
FRICO' VERDURE (DF/V/GF) Pan roasted mixed vegetables with onion, fresh herbs & EVOO.	10.5
PATATE AL ROSMARINO (DF/V/GF) Traditional Italian roasted potatoes with rosemary and garlic & EVOO.	10.5
CRISPY CHIPS (DF/V/GF) Served with tomato sauce.	8.0

PIZZA TRADIZIONALE

SMALL \$11 | LARGE \$15.50 | FAMILY \$18.50

MARGHERITA (V) Tomato, mozzarella, basil and EVOO.
NAPOLETANA Tomato, mozzarella, olives, anchovies, oregano.
CAPRICCIOSA Tomato, mozzarella, ham, fresh mushroom, kalamata olives.
AMERICANA Tomato, mozzarella, hot or mild salame & oregano.
QUATTRO GUSTI Vegetarian, margherita, capricciosa, tropical.
AUSSIE Tomato, mozzarella, ham, egg.
TROPICAL Tomato, mozzarella, ham, pineapple.
MEXICAN Tomato, mozzarella, hot salame, roasted capsicum, olives, chilli.
DA PINO Tomato, mozzarella, bacon, chicken, pineapple.
VEGETARIAN (V) Tomato, mozzarella, fresh mushrooms, roasted capsicum, onions, kalamata olives & oregano.
SEAFOOD MARINARA Tomato, mozzarella, prawns, calamari, mussels, clams, olives, garlic, parsley & EVOO.
THE LOT Tomato, mozzarella, ham, fresh mushrooms, salame, roasted capsicum, onion, kalamata olives, pineapple, seafood

PIZZA SPECIALE

LARGE SIZE ONLY \$24

WOODHOUSE Fresh tomato, double smoked ham, bocconcini fior di Latte, rocket, olive tapenade.
GAMBERI (V) tomato base prawns, cherry tomato, garlic ,chilli, fior di latte & rocket.
PROSCIUTTO TARTUFATA Truffle cream, bocconcini fior di Latte, fresh mushrooms, prosciutto.
FILIPPO Fresh tomato, mozzarella, sliced prosciutto, shaved parmesan, basil pesto & EVOO.
CALZONE - Italian folded pizza, filled with double smoked ham, fresh mushrooms, mozzarella, basil, ricotta & parmesan.

NO HALF PIZZAS

HOMEMADE GLUTEN FREE PIZZA BASES AVAILABLE +\$5 (one size only Approx 11")

(DF) DAIRY FREE (V) VEGETARIAN (GF) GLUTEN FREE

EVOO = Extra Virgin Olive Oil

As we would like to deliver a quality product, please allow cooking time for some of our dishes. We use quality local and imported product and pride ourselves on freshness and authenticity.

PLEASE NOTE THAT SOME ITEMS MAY CONTAIN TRACES OF SEAFOOD, NUT, EGG, SOY, WHEAT, SEEDS & OTHER ALLERGEN. DUE TO THE NATURE OF RESTAURANT MEAL PREPARATION AND POSSIBLE CROSS-CONTAMINATION, WE ARE UNABLE TO 100% GUARANTEE THE ABSENCE OF THESE INGREDIENTS FROM ALL MENU ITEMS

Sorry no split bills.



PASTA

ADD: HOMEMADE GNOCCHI \$2 GLUTEN FREE PASTA \$ 3

All Pasta \$18 exc Seafood and Pollo e Avocado

- PENNE AL PESTO (V)** Homemade pesto genovese with a touch of cream sauce.
- PENNE ALLA AMATRICIANA** Pancetta, chilli, ground pepper, tomato sugo & shaved parmesan.
- FETTUCCIA RICCIA ALLA CARBONARA** Cream based sauce with pancetta, egg, ground pepper & shaved parmesan.
- FETTUCCIA RICCIA AI FUNGHI (V)** Mixed wild mushrooms, garlic, ground pepper, shaved parmesan & parsley.
- SPAGHETTI BOLOGNESE** Slow cooked pork & beef in tomato sugo, topped with shaved parmesan.
- SPAGHETTI MEATBALLS** Meatballs with tomato sugo, basil and shaved parmesan.
- PENNE ALLA NORMA (v)** Eggplant, tomato sugo, basil topped with shaved smoked ricotta.
- PENNE SICILIANA (DF/V)** Eggplant, capsicum, olives, chilli, tomato sugo with basil & EVOO.
- HOMEMADE GNOCCHI NAPOLETANA (V)** Traditional tomato sugo with basil, shaved parmesan & EVOO.
- SPAGHETTI POLLO E AVOCADO** Cream based sauce with chicken, garlic, avocado & parsley. \$25
- SPAGHETTI SEAFOOD (DF)** Mussels in shell, clams, prawns, calamari, garlic, tomato sugo, parsley & EVOO. \$28
- LASAGNA** Layers of egg pasta with bolognese, bechamel & parmesan.

RISOTTO

- RISOTTO AL POLLO (GF)** Carnaroli rice with chicken fillet pieces, pesto genovese with a touch of cream sauce. 25.0
- RISOTTO FUNGHI (GF)** Mixed wild mushrooms, garlic, parsley, shaved parmesan & crispy pancetta. 26.0
- RISOTTO PESCATORA (DF/GF)** Carnaroli rice with mussels, clams, prawns, calamari, bisque & fresh parsley. 32.0

SECONDI

ALL DISHES COME WITH ONE SMALL SIDE. YOUR CHOICE OF:
INSALATA ITALIANA | SEASONAL VEGETABLES | CHIPS

- COTOLETTA DI POLLO (DF)** Chicken schnitzel with a parmesan crumb 21.0
- POLLO ALLA GRIGLIA (DF/GF)** Grilled Chicken marinated in Mediterranean fresh herbs 23.5
- POLLO ALLA PARMIGIANA (DF)** Chicken schnitzel topped with tomato sugo, mozzarella, & shaved parmesan 25.0

SPECIALI DEL MERCATO

- PESCE DEL MERCATO** Chefs choice of fish or seafood sourced fresh from the market MP
- PIATTO DEL MACELLAIO** Chefs meat sourced fresh from the market MP

PER I BAMBINI

FOR 12 AND UNDER ONLY

- PIZZA** Choice of Margherita or Ham 12
- PASTA** Spaghetti Bolognese or Penne Napoli 12
Includes 1 scoop of vanilla ice cream

DOLCI

- GELATO** Lemon, chocolate, strawberry, vanilla, pistachio, coffee. 4.0 per scoop
- NUTELLA CALZONCINO** Two mini calzone filled with Nutella & crushed nuts 8.0
- CHOCOLATE MOUSSE** Our traditional homemade velvety mousse served with whipped cream. 6.50
- TIRAMISU DI SARA** Italian sponge finger biscuits infused with Mamma Sara's secret coffee, *liquore* & cream. 7.50
- CANNOLI SICILIANI (3 PER SERVE)** Sweet ricotta finished with pistachio & crushed chocolate. 13.00

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