



Seated Menus //

Seasonal, produce driven and designed for the shared table

NB: Menus may change due to seasonality



5 Courses “Leave it to Chef”

\$95 per person

Our chefs meticulously craft a five-course Italian experience, tailored to delight your palate. Each dish is curated with the finest seasonal ingredients, ensuring an exquisite and personalised journey through Italian flavours refined just for you.



Alternate Drop “The Aussie Way”

\$89 per person

Sharing Entrees

Pan Focaccia

48h proofing focaccia bread with onion and herbs, new season olive oil, balsamic vinegar

Arancini ai funghi

Mixed mushroom and mascarpone arancini, house made truffle mayo

Pizza alla pala, mortadella e stracciatella

Crispy pizza squares, mortadella, stracciatella cheese, rocket pesto

Fiori di zucca Cacio e Pepe

Pecorino cheese and black pepper filled zucchini flowers

Gamberi alla Nerano

Pancetta wrapped ocean king prawns, zucchini purée

Mains (Alternative Drop).

Pesce spada, verdure estive

Mooloolaba swordfish, summer veges, tomato and pea coulis

200gr Filetto di Manzo

Mb2 Southern Ranger grass fed eye fillet, heirloom carrots, asparagus, Chianti jus

Dessert

Tiramisu





"La Dolce Vita"

\$70 per person

Sharing Entrees

Olive marinate della casa

4 different varieties of olives, marinated in herbs and chilli oil

Pan Focaccia

48h proofing focaccia bread with onion and herbs, new season olive oil, balsamic vinegar

Suppli all' Amatriciana

Roman syle arancini. Slow cooked pork cheek, pecorino, tomato

Burrata e Panzanella

Hand knocked burrata cheese, frisella bread, tomato, cucumber, basil salad

Gamberi alla Nerano

Pancetta wrapped ocean king prawns, zucchini purée

Sharing Mains

Rigatoni alla Carbonara

Rigatoni pasta, cured pork cheek, yolks, pecorino cheese, black pepper

Gnocchi alla Norma

House made gnocchi, eggplant and cherry tomato sauce, basil, dry ricotta

Diavola pizza

Red base, fior di latte, spicy salami, basil, parmesan, house chilli oil

Capricciosa pizza

Red base, fior di latte, double smoked ham, black olives, mushrooms, artichoke, parsley

Dessert

Semifreddo al mango

Mango semi-frozen, port poached cherries, bitter chocolate dust





"Pasta and Pizza"

\$60 per person

Sharing Entrees

Olive marinate della casa

4 different varieties of olives, marinated in herbs and chilli oil

Suppli all' Amatriciana

Roman syle arancini - slow cooked pork cheek, pecorino, tomato

Pan Focaccia

48h proofing focaccia bread with onion and herbs, new season olive oil, balsamic vinegar

Fiori di zucca Cacio e Pepe

Pecorino cheese and black pepper filled zucchini flowers

Burrata e Panzanella

Hand knocked burrata cheese, frisella bread, tomato, cucumber, basil salad

Sharing Mains

Rigatoni alla Carbonara

Rigatoni pasta, cured pork cheek, yolks, pecorino cheese, black pepper

Gnocchi alla Norma

House made gnocchi, eggplant and cherry tomato sauce, basil, dry ricotta

Diavola pizza

Red base, fior di latte, spicy salami, basil, parmesan, house chilli oil

Capricciosa pizza

Red base, fior di latte, double smoked ham, black olives, mushrooms, artichoke, parsley





Bottomless Lunch “90 x 90”

*Available Saturday only

\$90 per person

Bottomless Prosecco, selection of tap beers and wines by the glass, Aperol Spritz for 90 mins

Sharing Entrees

House marinated olives

4 different varieties of olives, marinated in herbs and chilli oil

Pan Focaccia

48h proofing focaccia bread with onion and herbs, new season olive oil, balsamic vinegar

Arancini ai funghi

Mixed mushroom and mascarpone arancini, house made truffle mayo

Fiori di zucca Cacio e Pepe

Pecorino cheese and black pepper filled zucchini flowers

Burrata e Panzanella

Hand knocked burrata cheese, frisella bread, tomato, cucumber, basil salad

Sharing Pizza and Pasta

Rigatoni alla Carbonara

Rigatoni pasta, cured pork cheek, yolks, pecorino cheese, black pepper

Gnocchi alla Norma

House made gnocchi, eggplant and cherry tomato sauce, basil, dry ricotta

Diavola pizza

Red base, fior di latte, spicy salami, basil, parmesan, house chilli oil

Capricciosa pizza

Red base, fior di latte, double smoked ham, black olives, mushrooms, artichoke, parsley





Aperitivo //

Bite-sized Italian delights served standing style, available both outdoors in our vibrant laneway or inside the restaurant.



Aperitivo (Finger Food, standing)

\$40 per person

Canapes

Suppli all' Amatriciana

Roman syle arancini. Slow cooked pork cheek, pecorino, tomato

Pizza alla pala, mortadella e straciatella

Crispy pizza squares, mortadella, straciatella cheese, rocket pesto

Fiori di zucca Cacio e Pepe

Pecorino cheese and black pepper filled zucchini flowers

Gamberi alla Nerano

Pancetta wrapped ocean king prawns, zucchini purée

Pizza selection

Diavola pizza

Red base, fior di latte, spicy salami, basil, parmesan, house chilli oil

Capricciosa pizza

Red base, fior di latte, double smoked ham, black olives, mushrooms, artichoke, parsley

Contadina

Red base, fior di latte, mushrooms, zucchini, eggplant, red onion, capsicum, basil, parmesan





Beverages //

From an arrival cocktail to your post-dinner night cap, our team can work with you to create a curated beverage offering for your event. In addition to our beverage packages we can also offer a fixed limit bar tab, table account, or a cash bar.



Beverage packages

Standard

2 hours unlimited \$65pp

Wines

Astoria Wines Butterfly Prosecco DOC Extra Dry
Castello di Roncade Pinot Grigio
Domaine de Coussan Le Trotteur Rose
Paulmara Marananga Shiraz

Beer/Cider on tap

Birra Moretti, Peroni Leggera 3.5%

Soft drink, juice

Deluxe

2 hours unlimited \$85pp

Wines

Astoria Wines Butterfly Prosecco DOC Extra Dry
Castello di Roncade Pinot Grigio
Maison Saint AIX Rosè
Shaw + Smith Sauvignon Blanc
Dols Pinot Noir
Paulmara Marananga Shiraz

Beer/Cider on tap

Birra Moretti, Stella Artois, Peroni Leggera 3.5%,
Brookvale Ginger Beer, Hills Apple Cider

Spirits: Vodka, Gin, Rum, Tequila

Cocktails: Aperol Spritz, Limoncello Spritz

Soft drink, juice

Premium

2 hours unlimited \$115pp

Wines

Scandolera Costa d'Oro Prosecco Di Valdobbiadene
Pieropan Soave Classico DOC
Vinden Wines Chardonnay
Maison Saint AIX Rosè
Provenance Wines Geelong Pinot Noir
Masseria Li Veli Orion Primitivo

Beer/Cider on tap

Birra Moretti, Stella Artois, Peroni, Stone & Wood, Peroni
Leggera 3.5%, Brookvale Ginger Beer, Hills Apple Cider

Spirits: Vodka, Gin, Whisky, Rum, Tequila

Cocktails: Aperol Spritz, Limoncello Spritz, Margarita (classic
or spicy), Negroni, French or Espresso Martini

Soft drink, juice

