



ITALIAN CLASSIC WITH A TWIST

| Snacks |

SOURDOUGH	7
w. Extra Virgin Olive Oil	
ARANCINI 3 pcs	15
Porcini Arancini, Truffle sauce	
POLENTA CHIPS 4 pcs	15
Thick cut Polenta w. Gorgonzola sauce & Chives	

| Antipasti |

BURRATA	24
Seasonal condiments and sourdough	
MARKET FISH CRUDO	26
Market fish w. Yellow Peppers, Anchovies dressing	
CAPELANTE 2 per serve 	18
Shark Bay scallops, Parmesan, bone marrow, Sherry vinegar, Garlic & Parsley Crumb	
BEEF TARTARE	26
Black Angus tartare, Sesame seeds, Confit Shallots, Parmesan cream, Yolks, Pane Carasau	

| Lasagna |

WAGYU BOLOGNESE	24 38
Wagyu Beef Bolognese Ragú, Fior di Latte Mozzarella & Basil	
	single large
	Wagyu Bolognese Gluten free +2 +4
SORRENTINA VEG	22 35
Napoli sauce, Fior di Latte Mozzarella, 36-month aged Parmesan & Basil	
DUCK* NUT	25 39
Braised Gippsland Duck Ragú, Taleggio, fresh Oregano & Macadamia	
TARTUFO GLUTEN FREE-PLANT BASED	24 38
Porcini Mushroom, Italian Truffle paste, Potatoes, Cashew & Chive	
LASAGNETTA APERTA DI MARE	42
Open Lasagna sheets served w. a rich seafood sauce- Mussels, Scallops, King Prawn, Tomatoes Passata, Bechamel sauce	

HAPPY HOUR

WED-FRI | 'til 6.30pm

| Lasagna + Drink |
(house wine - beer- softies)

\$ 28

FEED ME

| SET MENU |

Chef Selection of starters,
Large Lasagna & sides to share

\$58 | pp

EXTRA LOVE
ADDS ON LASAGNA

| Parmesan +5 | Mozzarella +5 | Truffle +6 | Burrata +10 | Chilli +3 |

| Mains |

MARKET FISH 200 gr	45
All'Acqua Pazza w. Cherry tomatoes, White wine sauce & Olives	
PORK CUTLET 300 gr	38
w. Silverbeet & Capsicum Puree	

| Sides |

BROCCOLINI	12
Sauteed Broccolini w. Pecorino dressing	
CHIPS	14
Chunky fries w. Rosemary salt served w. Tomato sauce	
MIX LEAVES SALAD*	17
Organic leaves, Honey Mustard dressing & Almonds	
ROCKET SALAD*	17
Wild Rocket, 36 month-aged Parmesan, Balsamic & Walnuts	

| Desserts |

TIRAMISU*	17
served w. toasted Hazelnuts crumble	
PANNACOTTA	15
w. salted caramel	
CANNOLI*	8
Whipped Ricotta w. Dark Chocolate & Pistachio	
AFFOGATO	11
Vanilla ice cream, Espresso add Liqueur + 10	

*Nuts free available upon request

*1.5% surcharge for card transaction |15% surcharge on public holidays | 10% surcharge on weekends



MENU



EVENT SPACE

ENQUIRE NOW