

Oyster bar*

*Subject to availability

Freshly shucked with mignonette [gf]	**20
Fried with house made tartare sauce	**23
Grilled with spicy citrus 'nduja crumb	**24

** serve of 3 and multiples of 3

SEAFOOD BAR

Crudo —raw fish, orange, chilli, shallots, capers dressing [gf]	29
Octopus Salad —lightly spiced lemon dressing [gf]	28

MOZZARELLA BAR

Burratina —friggiteli peppers, cherry tomato and basil sauce [v] [gf]	28
Burratina Gorgonzola —braised leeks, truffle caviar [v] [gf]	30
*Treccina —sauteed curly endives, olives, capers, anchovies, sultanas, NZ pine nuts, chilli [gf]	28
*Treccina San Daniele —San Daniele prosciutto, heirloom tomatoes, basil, e.v.o. oil [gf]	28

*Treccina is braided mozzarella

PANE E ANTIPASTI

Ciabatta —house made ciabatta, Muraglia e.v.o. oil [vg]	10
Pizza Bread —garlic and rosemary [vg]	15
Puffy Bread —wood fired bread, anchovies butter	12
Olives —mixed marinated olives [v] [gf]	10
Affettato —selected cured meats, pecorino cheese, aromatic pickled eggplants [gf]	36
Sardine —house preserved sardines with crostini and condiments	29
Porchetta —pork bun, friarielli, provolone cheese, Cipriani sauce	23
Vitello Tonnato —thinly sliced aromatic poached veal, tuna mayo, capers [gf]	29
Polpette Parmigiana —eggplant balls, stracciatella cheese, tomato salsa [v]	28

FRIGGITORIA E PIZZA FRITTA

Ascolane —crumbed olives, venison and smoked pancetta stuffing, pecorino fondue	20
Suppli' al Telefono —tomato risotto, mozzarella [2 pieces] [v]	18
Corn Dog —blue mussels, 'nduja salsa [2 pieces]	16
Calamari —salt and pepper squid, zucchini chips and citrus dip	28
*Conetto San Daniele —parmesan fondue, mozzarella, San Daniele prosciutto, confit tomato, basil [2 pieces]	18
*Conetto Capsicum —stracciatella cheese, aromatic grilled capsicum, basil pesto [2 pieces] [v]	18
*Conetto Baccala' —salted creamy cod, pickled onions [2 pieces]	18

*Conetto is a small cone shaped fried pizza

PRIMI

- Raviolone**—crab & mascarpone filling,
zucchini, fresh tomato, scampi bisque 39
- Bottoni**—spinach & ricotta filling, tomato
fondue [v] 32
- Cappellacci**—duck filling, butter & sage
sauce, truffle carpaccio, parmesan 39
- Pappardelle**—mixed mushroom ragu' with
'magic' beef demi glace sauce, stracciatella
cheese 39
- Linguine alle Vongole**—Cloudy Bay clams,
garlic, fresh chilli, white wine, Italian parsley 40
- Risotto alla Pescatora**—mixed diced
calamari, wild caught prawns, blue mussels,
Cloudy Bay clams [gf] 42
- Gnocchi alla Siciliana**—eggplant, cherry
tomato sauce, smoked fior di latte, basil [v] 30
- Padella Isabella**—angel hair spaghetti,
wild caught prawns, calamari, octopus, blue
mussels, Cloudy Bay clams, market fish, lightly
spiced cherry tomato sauce [min 3—6 persons] 110

SECONDI

Gamberoni —wild caught prawns, lightly spiced butternut, NZ pine nuts and stracciatella cheese [gr]	45
Veal Cotoletta —crumbed veal, zucchini scapece	42
Griglia del Giorno —grilled meat of the day	POA
Pesce del Giorno —market fish of the day	POA

CONTORNI

Patatine —Sabatino truffle salt fries, truffle mayo [v] [gr]	16
Insalata —market salad leaves, pear, parmesan, balsamic dressing [v] [gr]	13
Insalata Cesare —cos lettuce, crispy pancetta, anchovies, parmesan, croutons, poached egg, Caesar dressing	26

PIZZA NAPOLETANA



Margherita	29
Tomato, fior di latte, parmesan, basil, e.v.o. oil [v]	
Marinara	24
Tomato, fresh garlic, oregano, basil, e.v.o. oil [vg]	
Boscaiola	38
Spinach cream, burrata gorgonzola, mushrooms, NZ pine nuts, truffle oil [v]	
Vesuvio	36
White anchovies, Taggiasca olives, capers, fresh chilli, stracciatella cheese, marinated tomatoes	
Mortadella	36
Leek puree, mortadella, burrata, artichokes, pistachio	
Posillipo	38
Aromatic braised butternut, octopus, fior di latte, 'nduja, Italian parsley	

- Purgatorio** 37
Tomato, smoked fior di latte, spianata salami, aromatic pickled eggplants, fresh chilli, oregano
- Paradiso** 37
Yellow datterino tomatoes, zucchini, fior di latte, stracchino cheese, San Daniele prosciutto, rocket and cashew nut pesto
- Salsiccia** 37
Broccoli cream, pork and fennel sausage, friarielli, fresh chilli, fior di latte, pecorino fondue and crisps
- Ortolana** [vg] 34
Eggplant puree, friggiteli peppers, cherry tomato sauce, Taggiasca olives, basil [vg]
Add stracciatella cheese 5
- Calzone** 36
Folded pizza with ricotta, spianata salami and splash of tomato

DOLCI

Tiramisu —kahlua, coffee, Savoiardi biscuits, mascarpone cream	18
Panna cotta —white chocolate, raspberry [gf]	18
Cannoli Siciliani —handmade, pistachio and chocolate ricotta, candied orange [2 pieces]	18
Torta del Nonno —caramel, chocolate, hazelnuts, vanilla gelato	18
Calzone Nutella —hazelnut, chocolate, vanilla gelato	18
Amalfi —lemon meringue pie, sorbet	18
Affogato —vanilla gelato, coffee, liqueur [gf]	18
Gelati e Sorbetti —Chef's selection [gf]	8