



"Life is a combination of magic & pasta"

Federico Fellini

Italian film director and screenwriter

*Please let us know if you have any
allergy or dietary requirement.*

Grazie.

[v] → vegetarian

[vg] → vegan and [df]

[df] → dairy free

[gf] → gluten friendly

OYSTER & SEAFOOD BAR

Freshly shucked with mignonette [gf]* **40

Fried with house made tartare sauce* **45

*Subject to availability - ** serve of 6 and multiples of 6

Crudo— market raw fish, caulilini pickled 30
in sweet and sour spicy cardamom sauce
[gf] [df]

Octopus—chargrilled octopus, soft 30
polenta, lightly spiced olives, shallots &
capers dressing [gf] [df]

FRIGGITORIA

Ascolane—crumbed olives, beef stuffing, 24
paprika dip

Arancini—saffron risotto, peas, 22
mozzarella, rocket mayo [2 pieces] [v]

Potato Croquettes—potatoes, provolone 21
cheese, salami mix, Cipriani dip
[2 pieces] [may contain nuts]

Calamari—salt and pepper squid, zucchini 29
chips, citrus dip

PANE E ANTIPASTI

Ciabatta —house bread E.V.O.O. [vg]	12
Pizza Bread —garlic and rosemary [vg]	16
Olive Pizza Bread —olive tapenade [vg]	18
Olives —mixed marinated olives [vg] [gf]	13
Affettato —selected cured meats, pecorino cheese, aromatic pickled vegetables [gf]	45
Burratina —Prosciutto di Parma, market tomatoes, aged balsamic, basil, E.V.O.O. [gf]	36
Sardine —house preserved sardines with crostini and condiments [df]	29
Pork Bun —roasted pork belly, friarielli, provolone cheese, Cipriani sauce	29
Vitello Tonnato —thinly sliced aromatic poached veal, tuna mayo, capers [gf] [df]	30

PRIMI

Pasta del giorno—homemade stuffed pasta of the day *POA*

Lasagna alla Genovese—baked layered homemade pasta, slow cooked beef and onion sauce, smoked mozzarella, parmesan *41*

Paccheri Abruzzesi—lamb ragu, capsicum, peas, Pecorino Romano *42*

Linguine alle Vongole—market clams, garlic, fresh chilli, white wine, Italian parsley [df] *45*

Gamberi & Zucca Risotto —wild caught prawns, pumpkin, lemon oil, thyme [gf] [df] *46*

Gnocchi alla Siciliana—eggplant, smoked provola, cherry tomato sauce, parmesan, basil [v] *40*

Padella Isabella—angel hair spaghetti, wild caught prawns, calamari, octopus, market shellfish, market fish, lightly spiced cherry tomato & crayfish sauce [suitable for 3—6 persons] [df] *145*

SECONDI

Parmigiana —baked layered eggplant, mozzarella, Napoli sauce, basil, parmesan [v]	36
Polpette —beef meatballs, sultana, pine nuts, Napoli sauce, parmesan	36
Veal Cotoletta —crumbed veal, zucchini scapece	46
Carne del Giorno —market meat of the day	POA
Pesce del Giorno —market fish of the day	POA

CONTORNI

Patatine —Sabatino truffle salt fries, truffle mayo [v] [gf]	16
Insalata —market salad leaves, pear, parmesan, balsamic dressing [v] [gf]	14
Insalata Cesare —cos lettuce, crispy pancetta, anchovies, parmesan, croutons, poached egg, Caesar dressing	27
Verdura del Giorno —market green vegetables of the day	18

PIZZA NAPOLETANA



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

Margherita

33

Tomato, mozzarella, parmesan, basil,
E.V.O.O [v]

Marinara

24

Tomato, fresh garlic, oregano, basil,
E.V.O.O. [vg]

Diavola

39

Tomato, mozzarella, spicy salami, fresh
chilli, fresh oregano, E.V.O.O.

Nerano & Burratina

40

Cacio e pepe and zucchini cream,
mozzarella, zucchini chips, burratina [v]

Salsiccia

39

Smoked mozzarella, pork and fennel
sausage, friarielli, fresh chilli, E.V.O.O.

Parma

40

Mozzarella, stracchino cheese, tomato
medely, Prosciutto di Parma, rocket,
E.V.O.O.

Tartufo

42

Truffle sauce, mushrooms, mozzarella,
Taleggio cheese, pancetta (cured streaky
bacon), rosemary

Calzone Carbonara

39

Carbonara and buffalo ricotta cream,
cracked black pepper, crispy guanciale
(cured pork cheek), mozzarella

