



Vegan Menu

Pane (Bread)

Pana Casa (v) (Homemade Breads) Homemade sourdough bread from 3 year old culture w/ olive tapenade, sundried tomato pesto, local QLD extra virgin olive oil and vino cotto	15
Avocado Focaccia (v) (gf) Warm focaccia, sliced avocado, balsamic	18
Bruschetta al pomodoro (v) Grilled sourdough, tomatoes, garlic, red onion, basil, local QLD extra virgin olive oil, vino cotto	15

Stuzzichini (Small Plates/Share Plates)

Sicilian green olives (v) (gf)	9
Kalamata olives (v) (gf)	9
Mixed olives (v) (gf)	9

Pizza

– Pumpkin, spinach, capsicum, mushrooms, avocado (v) (GF Option available add 4)	26
– San Marzano tomatoes DOP, sea salt, fresh basil, vegan cheese, extra virgin olive oil (v) (GF Option available add 4)	30
– Artichoke, onion, olives, grilled zucchini, argula (v) (GF Option available add 4)	26

Pasta/Risotto

Pumpkin Risotto (v) (gf) Roast pumpkin, pumpkin puree, Arborio rice, sage, pinenuts	31
Mushroom Risotto (v) (gf) Noosa Hinterland Mushrooms, Arborio rice, chives, truffle oil	37
Eggplant Caponata (v) (gf) Penne pasta, eggplant, zucchini, capsicum, onion, tomato, parsley	33
Penne Napoli (v) (gf) Penne pasta, Napoli sauce	29

Insalata e contorni (Salads & Sides)

Insalata Mista (v) (gf) Baby spinach leaves, roast pumpkin, cherry tomato, truffle infused balsamic dressing	16
Seasonal Vegetables (v) (gf) Mix of in seasonal vegetables	8

Dolci (Sweets)

Seasonal fruit platter (v) (gf)	20
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4 Course Tasting Menu

\$75 per head (no beverage)

\$125 per head with paired wine
(includes 3 x half Glasses + 30ml Argiolas Limonsardo)

1st Course

Capesante (gf)

Pan seared Hervey Bay Scallops,
cauliflower puree, peas, pea puree, prosciutto chards

2019 Tenuta Guardo Al Tasso (DOC)
Vermentino – Bolgheri, Italy

2nd Course

Tortellini (v)

Pumpkin, ricotta & macadamia nut filled hand crafted Tortellini,
asparagus, green pea, crispy prosciutto chards, parsnip purée

2016 Handpicked “Collection”
Chardonnay – Mornington Peninsula, VIC

3rd Course

Ossobuco (gf)

Braised veal Ossobuco, crispy leek, soft creamy truffle infused polenta

2018 Tommasi (DOC)
Valpolicella – Veneto, Italy

4th Course

Crostata al Limone

(homemade lemon tart)

Toasted Italian meringue, candied lemon, sweet pastry crumb

Argiolas “Tremontis”
Limonsardo – Sardegna, Italy

pane

(Bread)

- Pane Casa** (v) (*Homemade Breads*) 15
Homemade sourdough bread made from 3 year old culture w/ olive tapenade, sundried tomato pesto, Goondiwindi extra virgin olive oil & vino cotto
- Avocado Focaccia** (v) 18
Warm focaccia, sliced avocado, balsamic
- Bruschetta al pomodoro** (v) 15
Grilled sourdough, tomatoes, garlic, red onion, basil, Goondiwindi extra virgin olive oil, vino cotto

pasta e risotto

Our pasta is made fresh in house using free range eggs, purified water and only the finest quality flour
(Gluten free pasta available – add 4)

- Linguine ai Gamberoni** 41
Local Mooloolaba King Prawns, fresh chilli, garlic, local cherry tomatoes, lemon zest, white wine, house made linguine, Goondiwindi extra virgin olive oil
- Spanner Crab Ravioli** 39
Local spanner crab & Mooloolaba prawn filled ravioli, Verjus, tarragon, tomato concasse
- Beef Cheek Parpadelle** 34
Slow cooked beef cheek ragout, home made hand cut Parpadelle, Monnalisa Pecorino
- Risotto Marinara** (gf) 38
Fresh mussels, vongole, Mooloolaba prawns, calamari, fish pieces, tomato sugo, dill
- Tortellini** (entrée size) 29
Pumpkin, ricotta & macadamia nut filled Hand Crafted Tortellini, asparagus, green pea, crispy prosciutto chards, parsnip purée

stuzzichini

(Small Plates / Share Plates)

- Olive** (v) (gf) 9
Sicilian Green olives 9
Kalamata olives 9
Mixed Olives 9
- Coffin Bay Oysters** \$4.75 ea
Shucked daily to order (min 3 oysters per variety)
(order in 3, 6 or 12s)
– Natural
– Kilpatrick
– Rapberry vinaigrette
- Colpi di Ostriche** (Oyster shot) 7 ea
Freshly shucked Coffin Bay Oyster shot w/ vodka Bloody Mary mix
- Arancini Quattro Formaggi** (v) (min of 2) 7 ea
Panko crumbed rice ball, Tasmanian triple cream brie, pecorino, mozzarella, aged cheddar, tomato sugo, ricotta salata
- Capesante** (4 scallops) 24
Pan seared Hervey Bay Scallops, cauliflower puree, pea puree, prosciutto chards
- Polpo alla Griglia** 24
Grilled Fremantle octopus, fregola, heirloom tomato, saffron aioli, apple & mint gel
- Calamari Fritti** 19
Tender fried calamari, aioli, lemon
- Crispy Skin Pork Belly** (gf) 28
Crispy skin pork belly, carrot puree, pistachio, caramelised green apple, baby Dutch carrot, beetroot
- Antipasto Semplice** 30
Pastrami, Capocolo, Salami, marinated vegetables, mixed olives, grilled sourdough

bambini

(Children 10 years & under)

- Spaghetti Bolognese** 15
Topped w/ grated mozzarella
- Mini Margherita** (v) 10
Italian tomato (Naples), fior di latte
- Mini Ham & Pineapple** 10
Mozzarella fior di latte, smoked ham, pineapple
- Bambini Fries** (v) Children's size fries 8
- Vanilla Ice Cream** 8
w/ chocolate or strawberry topping

pizza

Our dough is made the traditional way, finished by hand using Italian '00' flour
(Gluten free pizzas available – add 4)

- Margherita** (v) (Traditional Napoletana style pizza) 29
San Marzano tomatoes DOP, sea salt, fresh basil, mozzarella fior di latte, extra virgin olive oil
- Pepperoni Classico** 30
Italian tomato (Naples), Messinese Pepperoni, mozzarella fior di latte
- Bella Venezia** 31
Italian tomato (Naples), mild sopressa, double smoked ham, chilli, mushroom, red onion, mozzarella fior di latte
- Carni Italiane Classico** (Classic Meat Lovers) 31
Italian tomato (Naples), capocolo, mild sopressa, artichoke, olives, anchovies, arugula, mozzarella fior di latte
- Florence** (v) 27
Italian tomato (Naples), spinach, sauteed mushroom, mozzarella fior di latte, pumpkin, roast capsicum, garlic aioli
- Prosciutto Rucola e Parmigiano** 30
Italian tomato (Naples), Prosciutto di Parma, mozzarella fior di latte, arugula, vinaigrette, Parmigiano-Reggiano
- Ferrara** 35
Italian tomato (Naples), Mooloolaba King Prawns, arugula, fior di latte, fennel, fresh chilli, garlic, extra virgin olive oil, dill, lemon
- Roma** 30
Italian tomato (Naples), marinated lamb, caramelised onion, sundried tomato, roast pumpkin, confit garlic, fresh oregano, mozzarella fior di latte

insalate e contorni

(Salads & Sides)

- Insalata Mista** (gf) (v) 16
Baby spinach leaves, roast pumpkin, cherry tomato, shaved parmesan w/ truffle infused balsamic dressing
- Insalata Caprese** (gf) (v) 18
Mozzarella fior di latte, local heirloom tomatoes, basil, aged balsamic
- Verdure di Stagione** (v) (gf) 8
Please ask your waiter for the seasonal vegetables of the day

secondi

(Main Course)

- Pesce del Giorno** Market Price
Fresh Market Fish of the Day
Please ask your waiter for our daily catch
- Ossobuco** 39
Braised veal ossobuco, crispy leek, soft creamy truffle infused polenta
- Crispy Skin Pork Belly** (gf) 41
Crispy skin pork belly, carrot puree, pistachio, caramelised green apple, baby Dutch carrot, beetroot
- Beef Cheek** 41
16 hour braised beef cheek, truffle & chives infused potato, pepperonata, braise sauce
- Contro filetto di Manzo** (gf) 40
250g Angus Rump, gratin potatoes, broccolini, red wine jus

dolci & formaggi

(Sweets & Cheese)

- Chocolate Nemesi** (gf) 19
70% Cocoa flourless chocolate indulgent torte, Vanilla bean Mascarpone
- Tiramisu** 18
Espresso soaked sponge fingers, amaretti biscuits, mascapone, Seppeltsfield Grand Tokay
- Panna Cotta del giorno** (gf) 17
Vanilla panna cotta, pistacchio dust, meringue, wild berry compote & pistachio praline
- Meukow VS Cognac Crème Brulee** 20
Prosecco, cardamom and saffron poached pear, pistacchio crumb
- Crostata al Limone** (home made lemon tart) 17
Toasted Italian meringue, candied lemon, sweet pastry crumb
- Cheese Board** 30
A selection of 3 cheeses, crushed pistacchio, fresh fruit, lavosh, fig paste, condiments
- Single Cheese** (25g) 10
Fontina Aosta DOP – Cow's milk (Aosta Valley, Italy)
MonnaLisa Pecorino – Sheep's milk (Siena, Italy)
Gorgonzola – Cow's milk (Lombardy, Italy)
Triple Cream Brie – Cow's milk (Tasmania, Aust)

