

PRONTO.

andiamo chef! feed me menu
\$65 per person

pane

- garlic bread (v) 11
- focaccia with local olive oil + balsamic (v)(df) 12
- warm local olives (v)(gf)(df) 10
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small

- woodfired king prawns**, garlic, chilli, saffron, butter + EV olive oil (gf) 26
- calamari fritti**, saffron aioli, + lemon (df)(gf) 19
- buffalo mozzarella**, heirloom tomato, basil, pine nuts + balsamic of modena (v)(gf) 19
- bruschetta pizza**, tomato, red onion, basil + fior di latte (v)(df*) 18
- arancini primavera**, peas, parmesan, mozzarella + red pepper aioli (v) 18
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pasta

- gnocchi della terra**, mushrooms, pine nuts, rocket, garlic, chilli + burnt butter sauce (v) 30
- risotto ai funghi**, wild mushroom, baby herbs, toasted almond + pecorino (v)(gf) 29
- spaghetti carbonara**, speck, garlic, parmesan + creamy carbonara sauce 28
- casarecce gamberi**, prawns, salami, garlic, chilli + creamy tomato sauce 32
- rigatoni ragu**, slow cooked lamb ragu, tomato, garlic, basil + lemon & parsley 29
- frutti di mare**, mixed seafood, cherry tomato, garlic, lemon, chilli + herb 36
- gnocchi napoletana**, traditional napoletana sauce, basil, mozzarella + parmesan (v) 28
- gnocchi al tartufo**, truffle cream, herb salad + parmesan (v) 28
- spaghetti vongole**, clams, cherry tomato, garlic, lemon, chilli + herb 30
- linguine gamberi**, prawns, cherry tomato, garlic, lemon, chilli + herb 30

most of our pastas can be done gluten free, just ask our staff.

carne

- veal scaloppini**, lemon + caper sauce, seasonal vegetables (gf*) 36
- chicken scaloppini**, creamy mushroom sauce, seasonal vegetables (gf*) 34
- chicken cotoletta**, crumbed chicken breast, served with a cos lettuce salad 32
- filetto di salmone**, pan seared salmon, pea puree, butter, garlic, and fresh herbs (gf*) 36
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sides

- rocket, pear, parmesan + balsamic reduction (v)(gf) 14
- baby cos lettuce, fennel, parmesan, lemon vinaigrette + pangrattato (v)(gf*) 14
- mixed roasted vegetables (v)(df)(gf) 15
- tuscan potatoes, salsa verde, butter, parsley + lemon (v)(gf) 12
- shoestring fries, salt + aioli (v)(gf)(df) 11
- green beans, butter, chilli + garlic (v)(gf) 12

pizza

rossa (tomato base)

marinara (**not seafood**) (v/df) - san marzano, oregano, garlic + basil **21**

margherita (v) - san marzano, fior di latte + basil **24**

diavola - san marzano, fior di latte, salami, chilli + basil **26**

capricciosa - san marzano, fior di latte, ham, olive, artichoke, mushroom **27**

gamberi - san marzano, fior di latte, prawn, cherry tomato, garlic, chilli + basil **29**

san sebastiano - san marzano, fior di latte, garlic, salami, onion, rocket + chilli **27**

amanti della carne - san marzano, fior di latte, salami, neapolitan sausage, ham **28**

calabrese - san marzano, fior di latte, salami, olives, red pepper, chilli + basil **26**

napoletana (df) - san marzano, oregano, garlic, olive, anchovy + basil **24**

bianca (fior di latte base)

bufalina (v) - buffalo mozzarella, cherry tomato, parmesan + basil **26**

pistachio - fior di latte, pistachio, neapolitan sausage + basil **26**

porcinella - buffalo mozzarella, porcini mushroom, neapolitan sausage, chilli + basil **27**

primavera - fior di latte, rocket, prosciutto, cherry tomato + shaved parmesan **26**

delicata - fior di latte, prosciutto, ricotta, oregano + truffle oil **28**

porcini (v) - fior di latte, porcini mushroom, button mushroom + basil **25**

ortolana (v) - fior di latte, mushroom, cherry tomato, capsicum,+ basil **25**

pollo - fior di latte, mushroom, capsicum, chicken, smokey aioli + basil **26**

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dolci

sorbet/gelato of the week **5 per scoop**

house made tiramisu, the iconic italian pick-me-up **15**

passionfruit creme brulee (gf) **14**

sticky date pudding, butterscotch + vanilla ice cream **14**

house made zeppole (fried dough), cinnamon sugar **14** - add nutella **3**

dolcezza (nutella pizza) **18**

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what is it?

neapolitan pizza - the very first style of pizza, consistency of the pizza should be soft, elastic, easy to manipulate and fold

fior di latte - a type of mozzarella cheese

buffalo mozzarella - a type of mozzarella made using the milk of the mediterranean buffalo

san marzano tomato - a type of tomato grown only in naples used to make our sauce

marinara pizza - meaning "mariner's style" one of the earliest and simplest pizza recipes