



Summer Menu

PRIMI

Sourdough focaccia confit garlic, olive oil. (DF, VG)	\$15
House marinate Alto misto olives	\$10
Arancini (V) Elena's house made pesto, pecorino.	\$16
Wattle View beef carpaccio (GF / DFO) Fig emulsion, roquette and pecorino.	\$21

SECONDO

House-made gnocchi	
• Slow braised lamb ragu, smoked yogurt, parsley oil. (GF, DFO)	\$36
• House tomato sugo, garden herbs, stracciatella (GF, V, VGO)	\$34
Chicken Piccata , caponata, caper berries	\$36

CONTORNO

Polenta chips (GF)	\$12
Insalata (V, VGO, GFO)	\$15

BAMBINO

Pasta of the day with bolognese	\$16
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DOLCE

Tiramisu with burnt coffee Italian meringue	\$21
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*GF : Gluten Free * DFO : Dairy Free Optional * V : Vegetarian * VG: Vegan



PIZZAS

Garlic Pizza (V)	\$14
Confit garlic, fior di latte cheese, rosemary, parmesan.	
Margherita (V)	\$24
Tomato base, buffalo mozzarella, fresh basil.	
Tropical	\$26
Tomato base, ham, pineapple, fior di latte cheese.	
Funghi (v)	\$26
Confit garlic oil, caramelised onion, mushrooms, capers, fior di latte cheese, rosemary, roquette, truffle oil, and parmesan.	
Prosciutto Bianca	\$28
Confit garlic oil, rosemary, fior di latte cheese, San Daniele prosciutto & roquette.	
Prosciutto Crudo	\$28
Tomato base, fior di latte cheese, San Daniele prosciutto & roquette.	
Romesco	\$31
Roast Elena's tomatoes, capsicum, maccademia, ham, pork and fennel salami, red onion, nduja, fior di latte.	

Gluten free bases available \$5.50

Vegan cheese available \$3

Chilli oil available \$1