



ENTREES

Dal Zotto Antipasti Platter

Salumi, marinated Alto olives, Gabriel Coulet Roquefort cheese, Sheppard Whey washed rind cheese, garden vegetables*, housemade pear & pistachio paste, & housemade focaccia \$34

Salumi Board

Truffle salami, pork & fennel salami, pork & pepperberry salami, San Daniele prosciutto, housemade focaccia \$26

Mushroom & buffalo mozzarella arancini, rocket & aioli \$17

Wattle View beef carpaccio, Alto olive tapenade, rocket, shaved parmesan, pinenuts, fig mayonnaise \$21

Eggplant parmigiana

Buffalo mozzarella sandwiched between crumbed crispy-fried eggplant, Napoletana sauce \$22



MAINS

Rivalea Pork Cotoletta alla Milanese, Peperonata* and lemon \$38

Housemade gnocchi, beef & pork Ragu Bolognese \$32

Housemade spaghetti with zucchini pesto*, cherry tomato, olives, lemon oil & shaved parmesan \$ 32

SIDES

Buffalo Mozzarella \$7

Warm marinated Alto olives, grissini \$9

Polenta chips, whipped ricotta, pomegranate molasses \$12

Pear & rocket salad, shaved parmesan, crispy prosciutto \$16

Mixed leaf salad \$12

Fries \$9

DESSERT

Apple & rhubarb* crumble pizza, vanilla ice cream \$16

Nutella with garden berries* and marshmallow \$16

Tiramisu \$14



PIZZAS

Garlic Pizza

Confit garlic, fior di latte cheese, rosemary, parmesan \$14

Margherita (v)

Tomato base, buffalo mozzarella, fresh basil \$24

Tropical

Tomato base, ham, pineapple, fior di latte cheese \$26

Mortadella

Olive oil, rosemary, buffalo mozzarella, caramelised Dal Zotto table grapes, crushed pistachio & ricotta \$30

Funghi (v)

Confit garlic oil, caramelised onion, mushrooms, capers, fior di latte cheese, rosemary, rocket, truffle oil, parmesan \$26

Prosciutto Bianca

Confit garlic oil, rosemary, fior di latte cheese, San Daniele prosciutto \$28

Prosciutto Crudo

Tomato base, fior di latte cheese, San Daniele prosciutto, rocket & basil \$28

Diavolo

Saison pork and native pepperberry salami, red onion, olives, fior di latte cheese \$28

The Otto

Olive oil, rosemary, capers, mushrooms, anchovies, red onion & prosciutto \$29

Pizza of the day; Check with our staff

Gluten free bases available \$5.50