



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**

Arancini Balls

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 & Rocket **\$28**

Prosciutto Crudo

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

Diavolo

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

The Otto

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

Pizza of the day; Check with our staff

Gluten free bases available \$5.50