



PANNE

- Focaccia Al Forno** Rosemary & sea salt **\$11**
- Add
- Prosciutto **\$9**
 - Buffalo Mozzarella **\$10**
 - Marinates Alto Olives **\$10**

PRIMI

- Dal Zotto Antipasti Platter** **\$34**
A selection of salumi & cheeses, garden produce, house-made focaccia to share
- Salumi Board** **\$28**
A selection of chef's choice
- Arancini Balls** **\$18**
Pumpkin & pea with mozzarella, rocket & aioli
- Wattle View beef carpaccio** **\$21**
With olive tapenade, fig mayonnaise, toasted pine nuts, rocket, & pomegranate
- Bruschetta** **\$21**
Polpetti, fresh ciao tomato sugo & Parmigiano Reggiano



SECONDO

Raviolo	\$30
Lamb shank ragu in tomato & beef consommé with rosemary oil	
Smoked Trout	\$29
with lemon pesto spaghetti, & asparagus spears	
House-made gnocchi with a choice of	\$32
<ul style="list-style-type: none">• Pumpkin puree, burnt butter & sage topped with parmesan & glazed pepita• Beef & pork Ragu	
Chicken Piccata	\$28
with kipfler potato, fennel, chicory, radicchio & orange salad	
Pork Cotaletta	\$42
with peperonata, crisp prosciutto, buffalo mozzarella, & sweet potato chips	
Slow-cooked short ribs	\$43
with creamy polenta, gremolata, & pickled cabbage	



CONTORNO

<i>Polenta chips</i>	\$12
<i>Garden Salad</i>	\$12
<i>Rocket & pear salad</i> <i>with crispy prosciutto & shaved parmesan</i>	\$16
<i>Fries</i>	\$9

DOLCE

Tiramisu	\$14
Sticky Date Pudding with vanilla ice cream	\$16
Limoncello Cheesecake	\$17

BAMBINO

<i>Chicken Schnitzel</i> with chips & salad	\$19
<i>Bolognese</i> with casarecce	\$16



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

Gluten free bases available \$5.50