

STARTERS

Pane All'Aglio (Garlic Bread) vg	9.0
Pizza Bianca	11.0
Rosmarino & Sea Salt or Garlic Oil vg	
Io e Te Tasting Board	29.0
Chefs Selection	
Fritto Misto	22.0
Calamari, Prawns, White Bait	
Pan Seared Scallops	22.0
Romesco Salsa, fennel & pickled onion	
Beef Carpaccio	22.0
Pork Belly Bites	20.0
Charred Corn, Chilli Butter	
Four Cheese Arancini vg	
3 per serve	16.0
6 per serve	30.0

PASTA

Spaghetti Marinara	34.0
Mixed Seafood, Tomato Sugo gfo	
Linguine Prawns	34.0
Cherry Tomatoes, White Wine, Chilli, gfo	
Gnocchi Crab	32.0
Crab Meat, Cherry Tomatoes, White Wine gfo	
Beef Cheek Ravioli	32.0
Pumpkin Sauce, Straciatella	
Gnocchi Ragu	30.0
Beef Cheek Ragu gfo	
Orecchiette Salsiccia & Broccoli	30.0
Pork & Fennel, Broccoli, Sundried Tomato, Chilli Oil gfo	
Pappardelle	30.0
Bolognese & Straciatella gfo	
Tagliatelle Porcini	30.0
Porcini & Mixed Mushroom, Cream, Truffle Oil gfo, vg	
Spaghetti Carbonara Traditional	30.0
Guanciale (cured pork), Egg, Parmesan Cheese vgo gfo	
Gnocchi Napoletana	30.0
Tomato Sugo gfo	

PLEASE NOTE:

All our pasta's are served with garnish or parmesan

MAIN

Fish Of The Day	43.0
Seasonal Vegetables Pea & Mint Puree, Brandy Beurre Blanc gf	
Filletto 250g (Eye Fillet)	43.0
Potato Rosti, Green Peppercorn Sauce	
Chicken Cotoletta	36.0
Straciatella, Cherry Tomatoes, Rocket, Radicchio Salad	
Chilli Mussels 1kg	36.0
Focaccia, gfo	

SIDES

Hand Cut Chips vg	9.0
Rocket & Radicchio Salad	12.0
Rocket, Radicchio, Fennel, Pear & Orange Sweet Mustard Dressing vg, v	

KIDS

Penne or Spaghetti	16.0
CHOICE OF Napoletana, Bolognese, Butter or Plain	
Margherita Pizza	16.0
Ham Pizza	16.0
Hawaiian Pizza	16.0

DIETRY REQUIREMENTS:

gluten free (gf)
gluten free option (gfo)
vegetarian (vg)
vegetarian option (vgo)
vegan (v)
vegan option (vo)



RED BASE

San Marzano Tomato Sauce & Fior di Latte Cheese

Margherita	22.0
Napoletana Capers, Anchovies, Olives, Garlic, Oregano	23.0
Siciliana No Cheese, Olives, Garlic, Oregano	23.0
San Daniele Prosciutto, Rocket, Cherry Tomatoes, Parmesan	27.0
Capricciosa Leg Ham, Artichokes, Mushrooms, Olives	26.0
Epica Guanciale, Mushrooms, Pecorino	25.0
Pescatore Prawns, Calamari, Mussels	28.0
Pastore Fresh Italian Sausage, Oregano, Caramelised Red Onion	26.0
Mario Leg Ham, Salami, Hot Cacciatore	27.0
Inferno Spicy Nduja Sausage, Hot Cacciatore, Caramelised Red Onion, Olives, Crushed Chilli	26.0
Salumi Mild Salami, Stracciatella	26.0
Saporita Leg Ham, Mild Salami, Bacon, Fresh Italian Sausage	28.0
Barbarian Chicken, Bacon, Spinach	26.0

WHITE BASE

Fior di Latte Cheese

Funghi Mushrooms, Pecorino, Wild Mushroom, Truffle Cream Base	26.0
Caprese Cherry Tomatoes, Oregano, Stracciatella, Basil Pesto Base	26.0
Io E Te Cherry Tomatoes, Rocket, Prawns, Zucchini Cream Base	27.0
Lucia San Daniele Prosciutto, Rocket, Stracciatella	27.0
Sfiziosa Fresh Italian Sausage, Red Capsicum, Basil Pesto Base	27.0
Campana Fresh Italian Sausage, Rapi, Garlic, Chilli	27.0
Carnivora Fresh Italian Sausage, Hot Cacciatore, Chicken, Bacon	28.0
Coraggiosa Spicy Nduja Sausage, Olives, Four Cheese Sauce Base	27.0
Quattro Formaggi Cheese Sauce (Scamorza, Gorgonzola, Parmesan, Pecorino)	27.0
Popeye Spinach, Mushroom, Pecorino, Oregano, Garlic Oil	26.0
Vegetarian Spinach, Artichokes, Basil Pesto Zucchini Cream Base	24.0



DESSERT

<i>Tiramisu</i>	\$13.0
<i>Creme Brulee</i>	\$13.0
<i>Biscoff Cheesecake</i>	\$13.0
<i>Affogato</i>	\$12.0
<i>Frangelico Affogato</i>	\$18.0

GELATO

Italian Gelato	1 Scoop	\$7.0
	2 Scoop	\$12.0

Choice of
Vanilla, Hazlenut,
Lemon Sorbet or Strawberry Sorbet

Gelato Desserts \$13.0

Marroncino

Chocolate & Peppermint gelato,
rolled in Chocolate and Mint crisps

Biscoff

Vanilla Gelato, rolled in Biscoff Crumbs

CAFFE

<i>Espresso</i>	\$4.5	<i>Small Macchiato</i>	\$5.5
<i>Cappuccino</i>	\$5.5	<i>Long Macchiato</i>	\$5.5
<i>Latte</i>	\$5.5	<i>Hot Chocolate</i>	\$5.5
<i>Long Black</i>	\$5.5		

LIQUORI

<i>Limoncello</i>	\$12
<i>Frangelico</i>	\$12
<i>Amaro Montenegro</i>	\$12