

QUARTER TWO

by Night



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Antipasti

Sicilian Marinated Mixed Olives	\$10.0
Focaccia Salted Focaccia Served With Whipped Honey Butter [vg,veo]	\$12.0
Antipasto Board Selection of Cured Meats, Olives & Buffalo Mozzarella [gf]	\$38.0
Burrata Con Pesto Di Menta Fresh Burrata, Cheese Served With Mint Pesto & Toasted Pine Nuts	\$16.0

Entree

Chef's Selection Plate Focaccia, Cured meats, Buffalo Mozzarella, Truffle & Porcini Mushroom Arancini, Provolone Sticks, Melanzane con Stracciatella	S	L	\$45.0
Calamari Fritti Lemon Pepper Calamari, With Home-Made Gochujang Aioli [df,gf]	\$24.0	\$36.0	
Arancini (3pcs) Truffle & Porcini Mushroom Served With Grated Parmesan & Truffle Mayo [vg]			\$15.0
Provolone Sticks (4pcs) Fried Provolone Cheese Sticks Served With Napoli Sauce & Grated Parmesan			\$18.0
Melanzane con Stracciatella Crumbed Eggplant Served With Napoli Sauce & Stracciatella [vg]			\$22.0
Nonna's Meatballs Beef Meatballs Served With Tomato Sugo & Parmagiano	3pc	4pc	\$21.0 \$25.0

Pasta

Potato Gnocchi Napoli sauce, parmesan, buffalo mozzarella, Basil and EVO [v,veo]	\$29.5
Lamb Ragu Pappardelle Slow Cooked Lamb Shoulder Ragu, Napoli Sauce & Grana Padano [gfo]	\$35.0
Pappardelle ai Funghi Mixed Mushrooms, White Wine, Cream, Truffle Oil & Grana Padano [vg]	\$32.0
Rigatoni alla Stracciatella di Napoli Napoli Sauce, Stracciatella & Homemade Crispy Chilli Oil [veo,gfo]	\$30.0
Lemon Pepper Spaghetti Spaghetti With Lemon Zest, Chilli & Grated Parmesan	\$32.0
Spaghetti Seafood Served With Tiger Prawns, Clams, Scallops, Calamari, Fish, White Wine, Tomato & Chilli	\$38.0

Meat

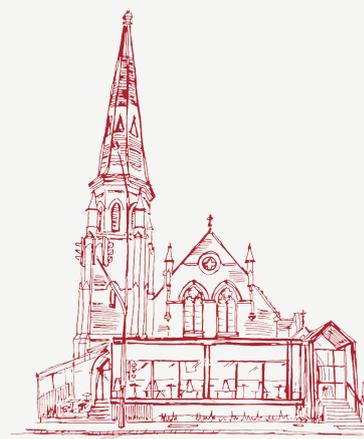
Black Angus Scotch Fillet 300g Black Angus Scotch Fillet Served With Chips & Choice of Jus or Creamy Mushroom Sauce [gf]	\$45.0
Lamb Cutlet Four Lamb Cutlets Served With a Homemade Romesco Sauce & Roasted Vegetables	\$42.0
Cotoletta Chicken Cotoletta Served With a Creamy Vodka Napoli Sauce, Stracciatella & Grated Parmesan	\$34.0

Dessert

Tiramisu Mascarpone, Coffee, Cacao	\$15.0
Chocolate Ooze Served With Chocolate Fudge Sauce, Strawberries, Cinnamon Crumble & Vanilla Gelato	\$15.0
Carrot Cake Pudding Homemade Carrot Cake With Butterscotch Sauce, Candied Walnuts & Vanilla Ice Cream	\$14.0
Bacio di Vino Vanilla Ice Cream Topped With Il Palazzo Del Chianti (sweet Italian wine)	\$14.0
Affogato Vanilla Ice-Cream, Shot of Coffee	\$12.00
Shot of Liqueur +\$6.0	

Sides

Patate Fritte Fries With Home-Made Seasoning, Ketchup [v]	\$12.0
Truffle & Parmesan Fries Fries Topped With Parmesan & Drizzled With Truffle Oil	\$15.0
Iceberg Salad Chopped Iceberg Lettuce, White Vinaigrette, Oregano	\$14.0
Rucola Salad Rocket, Pears, Roasted Walnuts, Balsamic Glaze, Parmesan [gf,veo]	\$15.0



[v] - vegan, [veo] vegan option, [gfo] - gluten free option, [vg] - vegetarian, [vgo] - vegetarian option, [df] dairy free, [gf] gluten free,

Please speak with us regarding any dietary requirements. We endeavor to accommodate dietaries however, we cannot guarantee that any products served will be free of all allergens.