



PIZZA WINE & LOVE

Small Shares

- Garlic Bread** fresh baked, garlic butter **9.9v**
- Greek Dips** garlic bread, tarama, eggplant, hummus **13.9v**
- Saganaki** pan fried cheese, fig, honey **18.9gf v**
- Arancini** porcini mushroom, parmesan, chilli mayo **16.9v**
- Olives** pan fried olives, chorizo, napoli, rosemary **14.9gf**
- Chargrilled Chicken Skewers** capsicum, onion, tahini dip **18.9gf v**

Risotto & Paella

- Risotto Funghi** shiitake and mixed mushrooms, parmesan **24.5gf v**
- Risotto Greco** roasted pumpkin, feta cheese, pine nuts **23.5gf v**
- Risotto Piccante** napoli, soppressata salami, pancetta, chorizo, spinach, mushroom **26.9gf**
- Paella** seafood, chorizo, chicken, green peas **For1 33gf For2 53gf**

Pasta (gluten free fusilli pasta available)

- Spinach & Ricotta Agnolotti** burnt butter, sage, pine nuts, parmesan **29.9v**
- Fettuccine Ragù** slow braised veal, parmesan **27.9**
- Gnocchi Napoletani** garlic, napoli, basil, cherry tomato, parmesan **25.9v**
- Rigatoni Arrabbiata** calabrese salami, tomato, olive, parmesan, chilli **26.9**
- Linguine Cartoccio** seafood, tomato, garlic, chilli **34.9**
- Penne Pollo** mushroom, pancetta, garlic, chilli, pesto, chicken, cream, parmesan **26.9**
- Beef Tortellini** shiitake and wild mushrooms, thyme, cream, parmesan **27.9**

Pizza (gluten free pizza base available add \$4)

- Margherita** napoli, fiore di latte, basil **20.5v**
- Napoli** napoli, fiore di latte, mozzarella olives, anchovies, capers, garlic, chilli **23.5**
- Mushroom** fiore di latte, roasted mushrooms, potatoes, garlic, truffle oil **24.9v**
- Pumpkin** mozzarella, roasted pumpkin, rocket, balsamic glaze **23.9v**
- Calabrese** napoli, mozzarella, mushroom, soppressata salami, olives, chilli, garlic **25.9**
- Prosciutto** napoli, mozzarella, fiore di latte, prosciutto, rocket, parmesan, truffle oil **27.9**
- Carne** napoli, mozzarella, pancetta, chorizo, soppressata salami, garlic **28.9**
- Gamberi** napoli, mozzarella, prawns, chorizo, garlic, chilli **29.5**

Mains

- Pesce del Giorno** market fish of the day **mp**
- Tagliata di Manzo** Gippsland sirloin 60 days dry aged, rocket, cherry tomato, parmesan **36.9**
- Lamb Skewers** greek salad, tzatziki, flat bread Sovereign Hill **31.9**
- Pollo Saltimbocca** free range chicken breast, pancetta, spinach, mushroom, sage **29.5**

Sides

- Caprese Salad** fior di latte, truss tomato, EVO oil, balsamic glaze **19gf v**
- Pumpkin Salad** roasted pumpkin, rocket, pine nuts, parmesan, vinaigrette **15.5gf v**
- Chips** aioli, tomato sauce **12v**

Desserts

- Tiramisu** mascarpone, savoiardi, coffee, egg, cocoa powder **14v**
- Hot Donuts** nutella white chocolate salted caramel or honey, cinnamon, walnut **15v**

v= vegetarian
 gf= gluten free
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