

Antipasto

Antipasto Platter 2p	\$45
Cured meats, cheeses, fresh baked schiacciata, dried fruits and nuts	
Gamberi Involtini (GF)	\$22
Prawns wrapped in potato strings, lemon and tyme dipping sauce, chili	
Patatini Fritti (GF)(V)	\$12
Fries tossed with mixed herbs & sea salt	
Olivi di Casa (V)	\$15
Warmed housemade olives in herbs, with fresh baked schiacciata	
Burrata Prosciutto	\$25
Creamy Burrata with prosciutto topped with pistachio and served with seasoned schiacciata bread	
Tricolore (GF)	\$18
Caprese salad fior di late, tomato, basil Gods Hill EV olive oil	
Arancini (GF)(V)	\$20
Arborio rice, mushroom, pumpkin ,tyme and sage	
Bresaola Carpaccio (GF)	\$22
Wagyu bresaola, rocket, shaved Parmigiano Reggiano, GH EVOO & Lemon Thyme dressing	

Pizza Rossa

All pizzas finished with GHEVOO parmigiano regiano/Pecorino romano after cooking

Margherita	\$25
San Marzano Tomato DOP base with fior di latte and basil.	
Marinara	\$24
San Marzano Tomato DOP base with oregano, garlic	
L'ortolana	\$28
San Marzano DOP base with fior di latte, zucchini, capsicum, eggplant , cherry tomato, basil	
Salamino	\$28
San Marzano Tomato DOP base with fior di latte, Italian salami	
Salsicca e Funghi	\$30
San Marzano Tomato DOP base with fior di latte, Italian sausage and mushrooms	
Capricciosa	\$32
San Marzano Tomato DOP base with fior di latte, prosciutto cotto(ham) mushrooms, olives, artichokes	
Speck e Scamorozza	\$30
Speck(smoked pancetta) Scamorza Cheese , fior di latte on san marzano tomato base	
Forbidden	\$28
Fior di latte, Prosciutto Cotto(ham), pineapple on san marzano tomato base	
San Daniele	\$30
Fior di latte, Prosciutto San Daniele 24 mth,on san marzano tomato DOP base	
Waygu Bresaola	\$30
Fior di latte,Waygu Bresaola, Rocket Parmigiano Reggiano, fresh cherry tomato and on san marzano tomato DOP base	

Gluten Free Base \$4

Pizza Bianca

All pizzas finished with GHEVOO parmigiano regiano/Pecorino romano after cooking

Norcina	\$34
Ricotta cheese infused with truffle, Italian pork sausage and grated pecorino cheese, cracked black pepper, pistacchio	
Mortacchio	\$33
Mortadella, Italian burrata DOP, pistacchio	
Ricotta + Fichi (seasonal)	\$32
Ricotta , Figs, prosciutto, balsamic glaze	
Zucca e Salvia	\$28
Fior di latte, pumpkin, caramelised onion, fried sage	
Carciofi Tartufo	\$30
Fior di latte, artichokes, truffle oil cracked black pepper	
Pera Speck e Noci	\$30
Fior di latte, pear, speck, roasted walnuts, rocket and balsamic glaze.	
Quattro Formaggi	\$30
Fior di latte, Asiago, Parmigiano Reggiano, Gorgonzola Dolce.	
Patate e Rosmarino	\$28
Potato and Rosmary Wild Cracked Pepper, Maldon Sea Salt	

Gluten Free Base \$4, NO HALF AND HALF

Pasta

All pasta finished with either Pecorino Romano or Parmigiano Reggiano

Mediterranean \$30

Spaghetti Marinated White Sicilian Anchovies, Capers, Chilli,
GH Selvaggio, Cherry Tomato, Parsley, Garlic and Pecorino Cheese

Lemon Basil \$29

Spaghetti served with a lemon basil and chilli sauce

Classico \$28

Spaghetti served with a san marzano sauce, Basil and cheese

Burro e Salvia \$29

Gnocchi with butter and sage sauce

Quattro Formaggi \$29

Gnocchi with 4 cheese sauce. Asiago, Parmigiano Reggiano,
Gorgonzola Dolce, Marscarpone

Pomodoro Fresco \$29

Cassarece with fresh cherry tomato, garlic, GH Selvaggio and
Parsley

Salsicca Funghi \$33

Cassarece with Italian Sausage, Mushroom, Tyme and Marscarpone

Carciofi Tartufo \$34

Cassarece with artichoke and truffle sauce

Ravioli Bosco \$34

Porcini filled ravioli, served with a walnut, ricotta and marscarpone
cream sauce infused with thyme.

Bambini \$15

Pasta with San Marzano DOP

Gluten Free Substitiue Spaghetti or Penne \$4,

Desserts

Tiramisu	\$18
Savoiardi, Marscapone, Coffee, Cocoa	
Panna Cotta (LF) (GF)	\$16
Coconut and Vanilla panna cotta served with seasonal fruits	
Sorbet (GF) (VG)	\$14
House made sorbet - ask your waiter for current flavour	
Apple Crumble Pizza	\$25
A twist on a classic, spiced apples, crema pasticcera (Italian custard) crumble topping	
Morsetti	\$15
Bite sized pizza dough filled with Nutella and fried	
Affogato (GF)	\$15
Salted Caramel Macadamia Gelato with shot of Espresso	
Caramel Cloud	\$20
Fried Pizza dough fingers topped with salted caramel, honeycomb crumble and whipped cream	
