

MENU

ANTIPASTI

GARLIC BREAD	\$14.50
Garlic oil with pizza bread	
The chef recommends to add mozzarella	\$3.50
CALAMARI (GF)	\$19.50
Potato starch crumbed deep-fried squid, salt and pepper with mayo & lemon	
ARANCINI AGLI SPINACI	\$19.50
Rice balls with mozzarella, spinach, parmesan and ham. Garnished with cheese sauce on top.	
CAPRESE	\$22.00
Mozzarella Burrata 125gr, Market tomato, basil and EVO.	
Served with bread	

INSALATE

LA DOLCE VITA (GF)(VE)	\$21.00
Coleslaw Salad, artichokes, cherry mozzarella, tomato, almond with EVO O and balsamic	
INSALATA DI POLLO	\$23.00
Coleslaw Salad, chicken breast, tomato, olives, sweet corn, cherry mozzarella with dressing.	

PRIMI PIATTI

SPAGHETTI ALLA BOLOGNESE	\$26.90
Tomato base pork & beef mince slow cooked for 6 hours with red wine and parmesan cheese on top	
The chef recommends to add cherry mozzarella	\$3.50
SPAGHETTI ALLA CARBONARA	\$29.00
Spaghetti pasta with guanciale (pork cheek), egg yolk, black pepper and parmesan cheese	
RAVIOLI RICOTTA E SPINACI(VE)	\$28.00
Homemade ravioli pasta stuffed with ricotta cheese and spinach. Served with tomato sauce, basil and cherry mozzarella	
LASAGNE (minimum 15 min.)	\$29.00
Oven baked beef & pork lasagna with Bolognese sauce and bechamel sauce	
FETTUCINE AI FUNGHI CON TARTUFO (VE)	\$29.00
Fettucine with mushroom and truffle served with a touch of cream, parmesan cheese, white wine and parsley.	
The chef recommends to add Italian sausage	\$4.00
RISOTTO SALSICCIA FUNGHI E TARTUFO (GF)	\$29.50
Risotto with Italian sausage and mushroom served with truffle parmesan cheese, white wine and parsley	

SECONDI PIATTI

STINCO DI MAIALE (approx. 650g) (GF)	
(minimum 20 min) per 2 pax	\$41.90
Roasted pork shank with Italian herbs served with roasted potatoes, seasonal vegetables, and gravy sauce	
FISH AND CHIPS	\$29.50
Fish of the day, beer-battered served with fries and tartare sauce	
BEEF BURGER	\$27.00
Char-Grilled Beef patty, cheese, lettuce, tomato, pickle with mayo, and fries	
The chef recommends to add bacon	\$4.00
CHICKEN BURGER	\$25.90
Crunchy chicken burger, cheese, lettuce, tomato, pickle with mayo and fries	
The chef recommends to add bacon	\$4.00
CONTORNI	
PATATINE FRITTE	\$10.50
French fries	

PIZZE

IL GATTO E LA VOLPE	\$31.00
Tomato base with mozzarella, spicy salame, salame Milano, ham and Italian Sausage.	
The chef recommends to add bacon	\$4.00
MANGIAFUOCO	\$27.90
Tomato base with mozzarella, spicy salame, chilly oil and 'Nduja (Italian spicy salame)	
The chef recommends to add olives	\$3.00
REGINA MARGHERITA (VE)	\$24.90
Tomato base with mozzarella, Basil and EVOO	
The chef recommends to add Cherry mozzarella	
\$	\$3.50
PROSCIUTTO E FUNGHI	\$26.90
Tomato base, mozzarella, ham, mushroom and oregano	
The chef recommends to add truffle oil	\$2.00
ORTOLANA (VE)	\$27.50
Tomato base, mozzarella, olives, mushroom and artichokes, capsicum	
The chef recommends to add	
Garlic oil	\$2.00
MARINARA(VG)	\$22.90
Tomato base, garlic oil and oregano	
The chef recommends to add	
Anchovies OR olives	\$3.00
4 STAGIONI	\$28.40
Tomato base, mozzarella, ham, mushroom, olives and artichokes	
The chef recommends to add egg	\$2.00

PEPPERONI	\$26.70
Tomato base, mozzarella, salami Milano	
The chef recommends to add olives	\$3.00

EXTRA TOPPING

Ham, Italian Sausage, Salame Milano, Spicy Salame, Nduja (Italian spicy salame), Bacon, Guanciale (pork cheek)	\$4.00
Mozzarella, Cherry mozzarella, Parmesan cheese	\$3.50
Burrata mozzarella	\$8.50
Mushroom, Olives, Anchovies, Artichoke	\$3.00
Garlic oil, chilli oil, truffle oil, Egg	\$2.00
Basil, Oregano	\$1.00
GF BASE AVAILABLE FOR	\$5.00

DESSERT

TIRAMISU	\$15.00
The classic Italian dessert with Savoiardi from Italy soaked in espresso coffee and layered with rich mascarpone cream	
CALZONE CON NUTELLA	\$16.50
Pizza base filled with Nutella served with icing sugar	
SEMIFREDDO AL LIMONE	\$15.00
Half frozen. Lemon flavoured mousse with biscuits base and limoncello liquor	
Semifreddo in Italian means 'half-frozen'	
PROFITEROLES	\$15.00
Eclairs stuffed with cream and covered with chocolate mousse served with whipped cream	
PANNA COTTA (GF)	\$14.00
(lit. 'cooked cream') is an Italian dessert of sweetened cream thickened with gelatine	