

pizza

Margherita v	21.9
Tomato base, Buffalo Mozzarella, Parmigiano, Basil, Extra Virgin Olive Oil	
Zucca v	24.9
Mozzarella base, Pumpkin, Herb Pesto, Goat Cheese, Roasted Onion, Pine Nuts	
Capricciosa	25.9
Tomato base, Mozzarella cheese, Ham, Mushroom, Olives, Artichokes and Basil	
Hot Vesuvio	25.9
Tomato base, Mozzarella cheese, Calabrese Salami, 'Nduja Sausage, cherry Tomatoes, black Olives, Rocket	
Rustica	25.9
Tomato base, Mozzarella cheese, Smoked Ham, Roasted Red Onion, Capsicum, Mushroom, Parmesan	
Maialona	26.9
Tomato Base, Mozzarella Cheese, Italian Leg Ham, Housemade pork sausage, Sopressa Salami.	
Boscaiola	27.9
Tomato base, Mozzarella cheese, Porcini Mushrooms, Olives, Sausage, Parmigiano and Basil	
Crudo	27.9
Tomato and Mozzarella cheese topped with Shaved 24 months aged Parma Prosciutto, Rocket, Cherry Tomatoes and torn Buffalo Mozzarella	

- GLUTEN FREE PIZZA ON REQUEST ADD \$3-

pasta

Gnocchi 4 Formaggi e Pere v	25.9
Our famous hand made Potato Gnocchi with four Cheeses sauce, roasted Pear and Walnuts	
Fettuccine Bolognese	25.9
Fettuccine pasta with our classic Pork and Beef Bolognese sauce, topped with Parmigiano.	
Gnocchi Amalfitana v	26.9
Our famous hand made Potato Gnocchi in a roasted Cherry Tomato Napoli sauce, topped with torn Buffalo Mozzarella and Basil.	
Ravioli Pancetta e Cavolo	27.9
Hand made Ricotta Ravioli served with Brown Butter, Pancetta and Kale sauce topped with shaved Parmigiano and Pine nuts	
Gnocchi Norcina	27.9
Our famous hand made Potato Gnocchi with House made Pork sausage, field Mushrooms and Truffle in a creamy sauce topped with Parmigiano.	
Pappardelle al Ragu'	28.9
Pappardelle Pasta with slow cooked Lamb Shoulder and Vegetables ragu' topped with Parmigiano.	
Fettuccine Marinara df	32.9
Fettuccine pasta with Vongole, Mussels, Calamari, Prawns and Scallop in Garlic, Chilli, Cherry Tomatoes and White Wine sauce	

- GLUTEN FREE PASTA ON REQUEST ADD \$2 -

GLUTEN INTOLERANCY

We take lot of care on crafting our gluten free range however we cannot totally avoid cross contamination of wheat flour as is used in large quantity in our kitchen.

antipasti

Bruschetta v	each 4.9
Grilled Bread topped with seasoned Tomatoes, Basil, Buffalo Mozzarella and EVOO	
Arancini -2 pcs- v-gf	8.9
Crispy Porcini Mushroom Arancini stuffed with Mozzarella and served with Truffle Mayo	
Olive Marinare v	9.9
Marinated warm Olives served with Focaccia	
Schiacciata all'Aglio v	9.9
Wood fired Garlic, Herbs and Parmigiano Bread	
Caprese v-gf	15.9
Sliced Roma Tomatoes, Buffalo Mozzarella, Basil, Balsamic dressing	
Calamari Fritti df	S 15.9 – L 29.9
Semolina dusted Fried Calamari, served with Rocket and Garlic Mayo	
Chilli Prawns gfa-df	16.9
Prawn cutlets in Arrabbiata sauce with Chilli, Garlic, Tomato and Herbs served with grilled Focaccia.	
Carboni's Antipasto suggested for two	34.9
Freshly shaved Artisanal Cured Meats, Buffalo Mozzarella, crumbed Olives and Bocconcini, Arancini, grilled Vegetables, Coccoli Bread	



THE ULTIMATE CHEF DONA SELECTION OF 12 OF OUR BEST SELLING DISHES FROM ANTIPASTI TO DOLCI INCLUDING WOOD FIRED PIZZA, HAND MADE PASTA AND MORE, SERVED TO YOU OVER 4 COURSES

secondi

Fish Special	MP
Check for the Daily Special.	
Pollo Valdostana gf	31.9
Pan-fried Chicken Breast, topped with Provolone cheese, Napoli and shaved Prosciutto, served in creamy sauce with Broccolini and Potatoes.	
Ossobuco alla Veneziana gf	32.9
Slow braised Beef Ossobuco served with Truffled Polenta, Broccolini and Parsnip crisps	
Meat Special	MP
Check for the Daily Special.	
Patate Fritte v-gf-df	9.9
Fried Chips, Rosemary Salt, Garlic Mayo	
Broccolini gf	9.9
Pan-fried Broccolini, Pancetta, Chilli, Bread Crumb and toasted Hazelnuts	
Rocket Salad v-gf	10.9
Rocket, Cherry Tomatoes, Parmesan, Lemon dressing	

contorni



al bicchiere

	Glass	Btl		
Sparkling				
Pink Moscato "Innocent Bystander"	9	n/a		
Prosecco DOC "Casa Canevel"	10	50		
White				
Pinot Grigio IGT "Pasqua"	9	40		
Soave IGT "Passione Sentimento"	10	50		
Chardonnay IGT "Tiefenbrunner"	11	55		
Savignon Blanc DOC "Bertani"	11	55		
Rose'				
Rosato di Puglia "Pasqua"	9	40		
Red				
Montepulciano DOC "Fantini"	9	45		
Sangiovese-Primitivo "Appassimento"	9	45		
Nero d'Avola "Pasqua"	9	45		
Chianti DOCG "Querceto"	10	50		
Shiraz IGT "Spadafora"	10	50		
Pinot Noir IGT "Caranto"	11	55		
On Tap			Pot	Schooner
Carboni's Lager	6	9	12	12
Carboni's Pale Ale	6	9	12	12
Carboni's Middy	6	9	12	12
Italian Stubbies				
Arte in Lattina (can)		Pils	330ml	8
Menabrea		Lager	330ml	9
Peroni Rosso		Lager	330ml	9
Moretti		Lager	330ml	9
Baracca		Lager	330ml	10
Sidro del Bosco		Dry Apple Cider	330ml	10
Peroni Riserva		Double Malt	500ml	15
Italian Bottled Soft Drink				
Blood Orange, Chinotto, Ginger Beer, Tonic, Cola and diet Cola				
				5
Italian Bottled Juices				
Pineapple, Orange, Peach, Blood Orange, Pear, Apple				
				5
Italian Water				
Lurisia Sparkling or Still		700ml		7

FULL DRINK LIST AT THE BACK OF THIS PAGE

dolci

Sicilian Cannoli	each 6.9
Crisp Sicilian Cannoli shell filled with citrus infused ricotta cream, chocolate and pistachio.	
Pannacotta alla Vaniglia gf	11.9
Vanilla Pannacotta served with forest berries sauce.	
Tiramisu' al Caffè'	11.9
Mascarpone cream, Lady Finger biscuits soaked in Espresso coffee, a Classic!	
Gelato Affogato gf	14.9
Vanilla gelato served with espresso coffee and Frangelico	