

Antipasti

Zucca & Mozzarella – VEG/LOW GLUTEN <i>arancini pumpkin & mozzarella served <u>w</u> aioli (low gluten)</i>	15
Mozzarella Bites - GF <i>Oven baked fresh mozzarella wrapped with speck & topped with parmesan</i>	16
Baked Brie – GFO/VEG <i>Oven baked Berry's Creek Brie, apricot jam & walnuts on pizza base -add prosciutto + \$3</i>	18
Mussels – GFO <i>"Sea Bounty" mussels, 'Nduja (salami paste), Sailors Grave Down She Gose, tomato, garlic served with sourdough</i>	20

Pasta & Carne

Minestrone Soup - GF, VG <i>rice <u>w</u> legumes & vegetable soup topped with parmesan</i>	26
Ragu' d'Agnello - GFO <i>paccheri <u>w</u> Cherry Tree Organic lamb ragu' sauce & Pecorino Romano</i>	30
Linguine - GFO <i>"Sea Bounty" mussels, garlic, chilli, tomato, parsley & black pepper</i>	29

Contorni & Insalate

Funghi Fritti - GF, VEGAN <i>fried Gippsland mushroom <u>w</u> lemon thyme aioli</i>	14
Flock, Stock & Basil – GF, VEG, VEGAN OPTION <i>farm leaves, cherry tomatoes, pickled onion, burrata, Bass River vincotto</i>	18

- all pizzas have San Marzano tomato base & mozzarella unless otherwise specified
- add ons- \$1 veg, \$2 cheese (vegan option), \$3 meat, \$6 buffalo mozzarella
- base variations \$2- gluten free
- please limit changes to 2
- 10% surcharge on Sunday
- 15% surcharge on Public Holidays
- NO AMEX ACCEPTED

Focaccia

Aglione e Olio – VEG 14
garlic, rosemary, mozzarella

Barese – VG 14
Kalamata olive, peeled san marzano, oregano & salt flakes

Pizza

Our pizza bases are made using Wholegrain Milling Sustainable & Organic flour
All pizzas can be made GF

Margherita - VEG 21
Vannella buffalo mozzarella, basil, Tarago EVOO

Al Crudo 26
San Daniele prosciutto, rocket, Grana Padano cheese

Trulli 26
Craig Young Italian sausage, mushroom, cherry tomato, rocket, chilli, Grana Padano

Berry's Creek 26
'Nduja (spicy salami paste), mushroom, Berry's Creek blue cheese, kalamata olive, parsley

Capricciosa 25
Rosedale Nev's ham, mushroom, kalamata olive, grilled artichoke

Zucca 29
Smoked pumpkin, speck (smoked cured meat), Taleggio, mixed mushrooms, thyme & balsamic glaze (bianca)

Frutti di Mare – Pescatarian 34
Bass Strait Direct seafood mix, burrata, basil, cured lemon

Ortolana -VEG 29
Chargrilled seasonal vegetables, semi dried tomato, Gippsland mushrooms, Vannella Stracciatella & mint

Fiorentina 30
Isola Chianina salami, fior di latte cheese, Provolone Piccante, rocket, tartufata, honey mustard (bianca)

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