

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

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
Caserecce - GFO <i>Bass Strait Direct sautéed prawns, zucchini, lemon zest & paprika</i>	32

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>	19
Pugliese Potatoes – GF <i>Traditional pugliese style potatoes topped with parmesan</i>	16

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

Focaccia

Aglione e Olio – VEG 16
garlic, rosemary, mozzarella

Barese– VG 16
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 22
Vannella buffalo mozzarella, basil, Tarago EVOO

Al Crudo 28
San Daniele prosciutto, rocket, Grana Padano cheese

Trulli 28
Craig Young Italian sausage, mushroom, cherry tomato, rocket, chilli, Grana Padano

Berry's Creek 28
'Nduja (spicy salami paste), mushroom, Berry's Creek blue cheese, kalamata olive, parsley

Capricciosa 26
Rosedale Nev's ham, mushroom, kalamata olive, grilled artichoke

Alberobello 28
Porcini mushroom, cherry tomato, fior di latte cheese, Pecorino Romano, parsley, garlic oil, speck (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 32
Isola Chianina salami, fior di latte cheese, Provolone Piccante, rocket, tartufata, honey mustard (bianca)

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