

DRINKS MENU

VINO ROSSO / RED WINE

n/v	house red wine		10 / 49
2019	fantini sangiovese	tuscany, italy	11 / 54
2018	long rail gully cabernet sauvignon	canberra district	13 / 62
2019	four winds cabernet merlot	canberra district	13 / 62
2019	nick o'leary 'heywood' shiraz	canberra district	14 / 66
2018	bricco langhe nebbiolo	piemonte, italy	15 / 69
2018	long rail gully pinot noir	canberra district	15 / 69
2017	zenato valpolicella superiore	veneto, italy	58
2019	burchino chianti superiore	tuscany, italy	60
2019	3 passo negroamaro sangiovese	puglia, italy (vegan/organic)	65
2018	villa santera primitivo	puglia, italy	65
2017	kay brothers grenache	mclaren vale, sa	75
2016	vignaquadra montepulciano	abruzzo, italy	85

// more wines available on our cellar wine list

VINO BIANCO / WHITE WINE

n/v	house white wine		10 / 49
2020	fantini pinot grigio	sicily, italy	11 / 54
2019	3 passo fiano chardonnay (vegan/organic)	venice, italy	12 / 59
2019	nick o'leary riesling	canberra, act	12 / 58
2021	alan mccorkindale sauvignon blanc	marlborough, nz	15 / 69
2018	alejandro vermentino	riverland, south aus	49
2018	zenato soave classico d.o.c.	veneto, italy	55
2016	happs semillon sauvignon blanc	margaret river, wa	65

SPUMANTE / BUBBLES, ROSE & MOSCATO

n/v	loredan gasparini prosecco	veneto, italy	11 / 59
2021	four winds sangiovese rosé	murrumbateman	12 / 58
2020	pasqua moscato d'asti	piedmont, italy	12 / 58
n/v	moët & chandon champagne	epernay, france	105

BIRRE / BEER & CIDER

peroni leggera	mid-strength lager	{330ml} {3.5%}	italy	8.5
peroni	red lager	{330ml}	italy	9
peroni	nastro azzurro lager	{330ml}	italy	9.5
menabrea	blonde	{330ml}	italy	10
peroni	gran riserva double malt	{500ml}	italy	15
capital brewing co	coast ale	{375ml}	canberra	10
bentspoke	crankshaft IPA	{375ml}	canberra	11
batlow	apple cider	{330ml}	nsw	10

BEVANDE FREDDE / COLD DRINKS

san pellegrino	mineral water {500ml}	8
coke, coke no sugar, sprite, soda water		5.5
limonata {lemon} / aranciata rossa {blood orange} / chinotto		6.5
lemon lime bitters / soda lime bitters		6.5
tonic water / ginger ale		6.5
red bull {250ml}		7
orange juice / apple juice / cranberry juice		7

BEVANDE CALDE / HOT DRINKS

short coffee	4	hot chocolate, mocha, chai latte	6
long/ white coffee	5 / 6.5	tea {ask for selection}	5.5

APERITIVO / APERITIF

SPRITZ

aperol spritz	aperol + prosecco + soda	15
cynar spritz	cynar + prosecco + soda	15
campari spritz	campari + prosecco + soda	15
limoncello spritz	limoncello + prosecco + lemonade	18
negrini sbagliato	campari + cinzano rosso + prosecco	18

HIGHBALLS

campari	w/ tonic, soda or lemonade	12
garibaldi	campari + fluffy orange juice	12
averna mule	averna + ginger ale + orange bitters	12
amaro mio	amaro montenegro + tonic + lemon	12

VERMOUTH

cin cin	cinzano bianco + ginger ale + lime	12
americano	campari + cinzano rosso + lime + soda	14

COCKTAILS

bellini	/ prosecco w/ passionfruit, melon or mango liqueur	15
sex with a bearded man	/ aperol + crema alla pesca + prosecco	18
coconut mojito	/ vanilla galliano + malibu rum + lime + mint	18
gianni's sour	/ caramel vodka, amaretto, lemon juice, egg white	18
cosmo-talian	/ vodka + frangelico + cranberry + lime	18
manhattan	/ rye wild turkey + bitters + vermouth	18
espresso martini	/ espresso + tia maria + vanilla vodka	20

// or w/ patron tequila

negrini	/ bulldog gin + campari + cinzano rosso	20
negrini bianco	/ bulldog gin + cocchi americano + cinzano bianco	20

MOCKTAILS / NON-ALCOHOLIC

san bitter	w/ tonic (non-alcoholic aperitif)	8
virgin passionfruit mojito	/ lime + passionfruit + ginger ale + mint + soda	10
blue bulls	/ red bull + mint + lime + blueberries + lemonade	12

CARAFFA / JUGS

osteria fizz	/ rosso antico + lemonade + citrus fruits + mint	30
sangria rossa	/ sangiovese + brandy + lemonade + citrus fruit + pineapple + mint	40
pinot punch	/ pinot grigio + grey goose vodka + meloncello + strawberries + tonic	45

DIGESTIVI / DIGESTIVES

LIQUORE

limoncello, frangelico, amaretto, sambucca, nocello, galliano, strega 9

AMARO

montenegro, fernet branca,		
averna, del capo, braulio	9	

GRAPPA

strega alberti di aglianico {42%}	10
masi amarone {50%}	12

WHISKY

laphroaig {10yo}	12	vecchia romagna, italy	10
lagavulin {16yo}	15	hennessy VSOP cognac, france	12
glenlivet {18yo}	20	hennessy XO cognac, france	20

SPIRITS

basic spirits	from 8	house tawny port	7
premium spirits	from 10	penfolds grandfather barossa	13

DESSERT WINE

2016	lisa mcguigan botrytis semillon	riverina, nsw	12 / 40
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gl 50ml / bot 200ml



MENU

PANE / BREAD

PANE DI CASA (vgn)	warm italian bread / evo oil / balsamic	6
GARLIC BREAD (vgn)	toasted italian bread / garlic butter / parsley	9
PIZZA BREAD	garlic butter & parsley (vgn); rosemary & sea salt (vgn) mozzarella & garlic butter (v)	10 / 13 12 / 15

STUZZICHINI / ENTREES & STARTERS

WARMED OLIVES (vgn, gf)	local black olives / sicilian olives / rosemary / toasted almonds / warm evo oil	9
ANTIPASTO BOARD	local salume / prosciutto / giardiniera / triple cream brie / pane di casa (min two)	13pp
BRUSCHETTA (v)	toasted pane di casa / fresh ricotta / cherry tomato / basil / balsamic & fig glaze	14
ARANCINI 'CACIO E PEPE' (v)	pecorino & mozzarella risotto balls / panko crumbs / black pepper / basil pesto	19
CALAMARETTI (gf*)	sea salt calamari / rocket / gorgonzola maionese // add chips \$5	15 / 22
POLPETTE	veal & pork meatballs / napoli sugo / shaved parmesan // make it a pasta add \$12	15
GAMBERONI	king prawns / chilli / garlic / brandy / macchiato sugo / fregola	22

PASTA & RISOTTO gluten free pasta +\$2

VEGAN & FRIENDS (vgn)	mixed mushroom & red wine ragú / baby spinach / garlic / truffle oil // with choice of gnocchi, risotto (gf), rigatoni or gluten free penne	28
LINGUINE RICOTTA (v, df*)	roasted capsicum / black olives / garlic / chilli <i>arrabbiata</i> sugo / fresh ricotta / basil	26
GNOCCHI GORGONZOLA (v)	gorgonzola / mushroom / baby spinach / shaved parmesan / toasted walnuts	28
CASARECCIA ALIBRANDI	chicken / local pancetta / brandy / sun-dried tomato / spring onion / macchiato sugo	28
PAPPARDELLE AL RAGU (df*)	egg ribbon pasta / three meat ragú / shaved parmesan / basil	30
NONNA ENZA'S RAVIOLI (v)	home-made roast pumpkin & ricotta ravioli, burnt sage butter, amaretti <i>(subject to availability)</i>	33
LINGUINE DI MARE (df)	king prawns / scallops / mussels / cherry tomato / spring onion / chilli / garlic / vino bianco // in olive oil or napoli sugo	36
RISOTTO LINO (gf)	veal / mushroom / baby spinach / sun-dried tomato / shaved parmesan / truffle oil	30
RISOTTO NICOLA (gf)	king prawns / burrata / baby peas / napoli sugo / herbs	33

SECONDI / MAINS

PESCE DEL GIORNO	seared barramundi / fregola / green beans / cherry tomato / <i>salmoriglio</i> sauce	32 / 40
POLLO GAMBERI (gf*)	chicken breast / king prawns / garlic / chilli / brandy / macchiato sugo / roast veg / chat potato	40
SALTIMBOCCA ROMANA (gf*)	veal backstrap / prosciutto / sage / vino bianco / green beans / chat potato	44
TAGLIATA DI MANZO (gf*)	sliced angus sirloin / caramelised onion / mushroom & marsala jus / truffled parmesan chips	47

CONTORNI / SIDES

CAPRESE DI BURRATA (v, gf*)	burrata / heirloom tomatoes / basil / pangrattato / balsamic glaze // add prosciutto & bread \$3	22
FAGIOLINI (v, df*, gf)	sauteed green beans / baby spinach / garlic / almonds / sweet vermouth	15
RUCOLA (v, df*, gf)	rocket salad / shaved parmesan / toasted walnuts / pear / balsamic & fig glaze	12 / 18
PATATINE (v, df*, gf)	straight cut chips / gorgonzola maionese or ketchup // shaved parmesan & truffle oil \$2	10 / 15

LUNCH EXPRESSO COMBO \$23 includes a glass of house wine, soft drink, juice or coffee

SPAGHETTI AGLIO OLIO (vgn)	chilli / garlic / parsley / cherry tomato / evo oil / pangrattato
PENNE DIAVOLA (v)	double chilli / onion / garlic / tomato & cream sauce / shaved parmesan
MUSHROOM MARSALA (v)	rigatoni pasta / mushroom / garlic / spring onion / marsala wine / cream / shaved parmesan
MARGHERITA PIZZA (v)	tomato sugo + bocconcini + basil + evo oil
SIENNA PIZZA (vgn)	olive oil base + potato + caramelised onion + rocket + balsamic glaze
PEPPERONI PIZZA	tomato sugo + mozzarella + salami
INSALATA DI POLLO (gf*, df)	seared chicken / rocket / garlic / white wine / capers / sun-dried tomato // extra chicken \$7

// extras **larger pasta portion add \$5 // add sml chips \$5 // extra ingredients min \$5ea**

TOO HARD TO CHOOSE?

CHEF'S "ASSAGGINI" TASTING MENU / \$75pp / 10 dishes including dessert / min 4ppl

PIZZA

// extras / gluten free base {12"} +\$4 / vegan cheese \$2 / extra proteins, anchovies +\$3 / cheeses, veg +\$2 / king prawns \$6

PIZZA ROSSA / medium 11" tomato base

MARGHERITA (v)	bocconcini + oregano + fresh basil + olive oil	20
NAPOLETANA	bocconcini + anchovies + black olives + oregano	20
QUEEN MARGHERITA (v)	bocconcini + basil pesto + sun-dried tomato + shaved parmesan + olives + basil	23
PUTTANESCA	bocconcini + pepperoni + baby capers + anchovies + olives + chilli	23
PIZZA 4 LUCA	mozzarella + pancetta + caramelised onions + olives + rosemary	23
QUATTRO STAGIONI	mozzarella + smoked leg ham + mushrooms + artichokes + olives	23
PICCANTE	mozzarella + hot veneto salami + red onion + roasted capsicum + chilli	23
LA POSADA	mozzarella + pepperoni + pancetta + cherry tomato + red onion + anchovies	24
TOSCANA (v)	mozzarella + garlic + mushroom + grilled eggplant + roasted peppers + artichokes + spring onion	24
PROSCIUTTO	bocconcini + prosciutto + rocket + shaved parmesan + evo oil	24
TARTUFO	mozzarella + truffled salami + mushroom + red onion + olives	24
BRISCOLA	mozzarella + hot veneto salami + gorgonzola + caramelised onions + chilli + rocket	25
THE ITALIAN JOB	mozzarella + italian sausage + smoked leg ham + pepperoni + pancetta	25
MARCO POLLO	mozzarella + chicken + pancetta + red onion + roasted peppers + basil pesto	25
SUPREMO	mozzarella + smoked leg ham + pepperoni + mushroom + red onion + roasted peppers + olives	25

PIZZA BIANCA / medium 11" olive oil base

FUNGHI (v)	bocconcini + mushrooms + parsley + shaved parmesan + truffle oil	22
SIENNA (vegan)	potato + caramelised onion + rocket + balsamic & fig glaze	23
GIANNI (v)	bocconcini + mushroom + caramelised onion + gorgonzola + parmesan + chilli + rocket	23
GRAN SASSO	mascarpone + italian sausage + grilled eggplant + mushroom + truffle oil	23

BAMBINI / KIDS \$16 kids under 12 choose a pizza or pasta below + ice cream

PIZZA 🍕	PASTA 🍝	DESSERT 🍰	
margherita w/ mozzarella	mac & cheese	vanilla ice cream w/ topping	included
pepperoni w/ mozzarella + salami	penne w/ tomato sugo & parmesan	swap for a scoop of gelato	add \$4
hawaiian w/ mozzarella + ham + pineapple	penne w/ butter & parmesan		
meatlover w/ mozzarella + ham + salami	spaghetti carbonara	EXTRA 🍟	
ham w/ mozzarella + ham	spaghetti bolognese & parmesan	small chips w/ sauce	add \$5

DOLCI / DESSERT

FORMAGGI	cheese board / gorgonzola / triple cream brie / lavosh / fig jam / pear	19
GELATO (gf*)	belgian chocolate / salted hazelnut / zabaglione / pistacchio	duo 12 / trio 15
SORBETO (df)	lemon (df) / raspberry (df)	duo 12 / trio 15
PANNACOTTA (gf)	prosecco & vanilla bean / spiced honey & pear compote / amaretti biscotti	15
TIRAMISU	savoiardi / zabaglione / mascarpone / espresso / marsala / cocoa	16
CROSTATA AL LIMONE	lemon tart / passionfruit reduction / shaved white chocolate / mascarpone	15
FERRERO ROCHER CALZONE	nutella / mascarpone / toasted hazelnuts / rice crisps / chocolate soil / vanilla ice cream	24
AFFOGATO	zabaglione gelato 'drowned' in espresso	10
AFFOGATO LIQUORE	as above w/ frangelico, nocello, amaretto, or local caramel vodka	18
AFFOGATO LIMONCELLO (df)	lemon sorbet / limoncello {no coffee}	14
DIGESTIVI / AMARI	ask for our complete menu of after dinner drinks	