

A P E R I T I V O

MOZZARELLA DI BUFALA.....\$10

100% buffalo milk Mozzarella cheese, made by an artisanal producer in Mt Tamborine. We serve our Mozzarella as it's supposed to be served – a ball of Mozzarella on a plate. We will never put balsamic on a mozzarella as this is a cardinal sin, but olive oil and salt and pepper are available.

B U R R A T A.....\$15

A mozzarella, made using stretched cow-milk and filled with stracciatella (shredded mozzarella and cream).

TRUFFLED BURRATA.....\$15

A burrata, filled with stracciatella and truffle.

PROSCIUTTO CRUDO DI PARMA.....\$10

The king of the Prosciutto. Strict agricultural regulation ensures this prosciutto's origin, breeding, life, and it's processing and aging. Sliced fresh to order to ensure we respect its quality.

PANCETTA STESA.....\$10

Free range Pork belly, salted & cured for 3 months. Made and cured in Australia.

M I X E D B O A R D.....\$25

A mixture of cold-cuts from Italy and from local artisanal producers.

B R E A D.....free

Garlic bread doesn't exist in Italy, and we won't pretend that it does. We have fresh Ciabatta. It's free, but provided to order to prevent wastage. We suggest that you use this bread to clear the sauce from your plate once you're finished eating.

P A S T A

1. PACCHERI ALLA CODA.....\$25

~~Another classic of the Roman tradition. Braised ox-tail ragu, slow cooked with tomatoes. COMING SOON~~

2. BIGOLI IN SALSA.....\$23

~~The most iconic pasta dish from Venice. Salsa is a slow cooked sauce of onions, and melted/disintegrated anchovies and sardines, and comes served with a thick spaghetti. COMING SOON~~

3. SPAGHETTONI AI TRE POMODORI.....\$20

This dish takes inspiration from the Michelin star chef Chicco Cerea and his famous Paccheri alla Vittorio. Pomodoro San Marzano IGT, fresh Picadilly Tomatoes and the Lucariello yellow tomato, the most simple yet complex tomatoes sauce you've ever had.

4. TAGLIATELLE ALLA BOLOGNESE.....\$20

The real Bolognese. Our Ragù' alla Bolognese is made following the traditional recipe registered at the Chamber of Commerce of Bologna, Italy.

5. TAGLIATELLE IN BIANCO.....\$19

A creamy sauce made using just butter and Parmigiano Reggiano.

6. LINGUINE AL PESTO.....\$20

Fresh basil. Parmigiano Reggiano, Pecorino romano extra virgin olive oil, garlic and pine nuts. Our Pesto is made daily in house.

7. C A C I O e P E P E.....\$19

Quintessentially Roman. Pecorino romano DOP and black pepper. Our Cacio e pepe is made using house made tonnellato. This dish is salty. It is supposed to be salty. We don't add any salt, it's the pecorino.

8. C A R B O N A R A.....\$25

The real Italian Carbonara. Egg yolk, black pepper, guanciale and Pecorino Romano. This dish is salty. It is supposed to be salty. We don't add any salt, it's the pecorino.

PASTA RIPIENA

9. **TORTELLINI DI BOLOGNA**.....\$24
They'll never leave the menu. Authentic, traditional Tortellini di Bologna. A tiny hand-folded pasta filled with marinated pork loin, Prosciutto Crudo di Parma DOP, and Mortadella di Bologna IGP. We serve these like from our childhood, cooked in a cream and parmigiano sauce.
10. **CAPELLACCI AI PORCINI**.....\$25
A large filled pasta, folded by hand and filled with a mixture of local fresh mushrooms, porcini mushrooms, and truffle. Cooked and served in butter and topped with parmigiano.
11. **PLIN ALL'NDUJA**.....\$24
A Ripiena Creation. Agnolotti del plin gets its name from the regional dialect for "pinch," which is how you made the pasta. Filled with spicy nduja, ricotta and pecorino and served in a butter sauce.
12. **BALANZONI**.....\$24
Directly from Bologna, these green tortelloni are filled with ricotta, mortadella and Parmigiano Reggiano, served in a tomato sauce.
13. ~~CAPELLACCI AL GORGONZOLA E NOCI~~.....~~\$24~~
~~Cappellacci filled with mascarpone, Gorgonzola DOP and walnuts. Made using a pink beetroot pasta.~~
14. **CAPELLACCI DI BURRATA**.....\$25
Cappellacci, filled with creamy burrata.

D O L C E

- TORTA TIPO DI BAROZZI**.....\$8
A rich flourless chocolate cake. Made using rich dark chocolate, almond flour, coffee, and a dash of rum. It's just a cake, and we serve it just as a cake.
- TIRAMISU**.....\$15
The most traditional tiramisu you will find, as it originates from Veneto, my home. Tiramisu is serious business for us, and the components of our tiramisu are made from scratch, in-house. We assemble the dessert to order to ensure freshness.

