

Antipasti (Entrees)

Crispy sage focaccia (GF on request)	9
Garlic confit, sage, olive oil, sea salt	
Mixed Australian Olives - (GF)	8
Garlic, toasted almonds, parsley	
Fiori di zucca ripieni (3)	21
Zucchini flowers stuffed with truffle ricotta and vegetable caponata	
Bruschetta alla Milanese	16
Genova style focaccia, smoked eggplant purée, home made cheese yoghurt, paprika aioli, fresh herbs	
Bruschetta Gamberi	25
Oven fired prawns, red chilli, tomato, garlic, white wine & parsley with toasted bread	
Garlic pizza - (GF) on request	18
Mozzarella, garlic, oregano	
Arancini al Parmigiano (4)	16
Crispy ball of tomato risotto, mozzarella and garlic truffle aioli	
Warm Calamari salad - (GF)	17
Chilli lemon dressing, cannellini beans, tomato, black olives, mixed leaves	
Byron Bay burrata cheese (panzanella style)	21
Walnuts, dry olives, bread crumbs, garlic, tomato confit, olive oil & basil	
Crispy Skin Pork Belly	19
Campania style apricot & orange mustarda, pickled red onion, Peroni beer crumb	
Seared Sea Scallop	22
Parmesan cauliflower cake, roasted pumpkin purée, Sicilian salsa	
Affettati misti - 2 people (GF) on request	32
Italian & Australian salami, mix cheese, pickled vegetables, caponata, pesto, grissini, olives	

Pizze rosse - Gluten free pizza bases available \$3 extra + Vegan cheese available \$3 extra

The Carnivore	26
Pork sausage, bacon, sopressa piccante, mushroom	
Boscaiola	24
Housemade fennel sausage, mushroom, tomato, mozzarella	
Capricciosa	24
Tomato, mozzarella, mushrooms, olives, artichokes, bacon	
Margherita	21
Tomato, basil, buffalo mozzarella	
Number 1	24
Tomato, mozzarella, prosciutto di Parma, rocket, Grana Padano	
Gamberi piccanti	25
Local prawns, tomato, mozzarella, garlic, chilli, olive oil, rocket	
Diablo	24
Tomato, chilli, mozzarella, sopressa piccante	
Vesuvio	24
Sopressa piccante, gorgonzola, onion, tomato, mozzarella	
Frutti di mare	26
Local prawns, calamari, mussels, tomato, mozzarella, parsley	

Pizze bianche - Gluten free pizza bases available \$3 extra + Vegan cheese available \$3 extra

Pollo	23
Roasted chicken, pumpkin puree, mozzarella, zucchini, Byron Bay ricotta cheese	
Funghi misti	23
Mixed field mushroom, mozzarella, truffle oil, Grana Padano, oregano	
Tartufo	24
Onion, potato, fior di latte, pancetta, truffle oil	
Carbonara	24
Fior di latte, bacon, chive, mushroom, Grana Padano	
4 Formaggi	22
Chef's cheese selection, Balboa style pine nut pesto	
Vegetariana	23
Spinach, mozzarella, mushroom, capsicum	
Montanara	24
Mozzarella, New York style pastrami, caramelized onion, roasted capsicum, fontina cheese	

Insalata (Salads) ALL GF and can be made Vegan on request

Sugar leaf cabbage, red chilli, radish, mint, pea & lemon vinaigrette, Grana Padano	14
Balboa caesar salad - baby cos lettuce, anchovie dressing, prosciutto dust & polenta croutons	16
Balboa Caprese, heirloom tomato, buffalo mozzarella, basil, olive oil, sweet corn vinaigrette	16

Primi - (All pasta is handmade onsite) Gluten free pasta extra \$3 on request + Vegan pasta available \$5 extra

Roasted lamb cannelloni	30
Black cabbage, porcini béchamel, parmesan, tomato confit, black truffle mushroom sauce	
Spaghetti alle Vongole	30
Clams, cherry tomato, chilli, confit garlic & tomato ragù	
Pappardelle al ragù	30
Pappardelle pasta, sweet spiced goat meat, Grana Padano, extra virgin olive oil	
Tagliolini al pollo	28
Roasted chicken, home made pesto, pine nuts & cubed désirée potato	
Fettuccine ai gamberi	32
Fettuccine pasta, prawns, tomato, garlic, chilli, parsley, olive oil, lobster essence, squid ink	
Tagliolini alla norcina	31
Homemade fennel & pork sausage, porcini cream, mixed mushrooms	

Gnocchi & Risotti - (All gnocchi is handmade onsite) Ask for Vegan options

Woodfire baked gnocchi	28
Pork fennel sausage, blue cheese crema, purple radicchio	
Beef cheek gnocchi	30
Beef cheek, roma tomato, button mushroom, parsley, chilli, truffle oil	
Chestnut gnocchi (Vegan on request)	28
Black truffle, vegetable essence, sage, Grana Padano	
Exotic mushroom risotto (GF)	30
Mixed mushrooms, caramelised onion, Grana Padano, marinated asparagus	
Risotto ai frutti di mare	36
Prawns, calamari, clams, lobster stock, saffron essence, chilli, parsley	

Secondi (Mains)

Pistachio crusted rack of lamb	38
Seasonal vegetables, prune puree, saba glaze	
Wagyu Sirloin 320g (GF)	45
Polenta chips, winter salad & horseradish cream	
Saltimbocca alla romana	35
Thin sliced veal, cauliflower pancake, prosciutto, sage, seasonal vegetables, marsala wine	
Pesce del giorno (Fish of the day)	34
Smoked eggplant, toscana style beans & tomato ragù, calamata olives, lemon dressing	

Contorni (Sides)

Seasonal vegetables, garlic confit	8
Handcut potato chips, truffle aioli	8
Roasted broccoli, burnt butter, chilli flakes, sea salt	8

Bambini (Kids Only)

Pasta - Plain, Burro or Napoli	9
Gnocchi - Napoli	13
Pasta - Ragù (Pappardelle pasta, sweet spiced goat meat, Grana Padano)	12.5
Pizza (Margherita)	13