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| 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 & vegetable caponata | |
| Olive All'ascolana | 16 |
| Crispy stuffed olives, parmesan crema, tomato salsa | |
| Garlic Pizza - (GF on request) | 18 |
| Mozzarella, garlic, oregano | |
| Bruschetta Vitello | 18 |
| Veal tartare, shallots, capers, tuna sauce & celery leaf | |
| Tomato Bruschetta | 16 |
| Homemade Labna, kalamata olive pesto, fresh basil | |
| Goats cheese stuffed potato Gnocchi | 19 |
| Chipotle crema, roasted beetroots, cauliflower, salsa verde | |
| Arancini Al Parmigiano (4) | 16 |
| Crispy ball of tomato risotto, mozzarella & garlic truffle aioli | |
| Warm Calamari Salad - (GF) | 17 |
| Chilli lemon dressing, cannellini beans, tomato, black olives, mixed leaves | |
| Byron Bay Buratta Cheese | 21 |
| Panzanella Style - Walnuts, dried olives, bread crumbs, garlic, tomato confit, olive oil & basil | |
| Sea Scallops In Half Shells - (GF) | 20 |
| Fennel purée, Sicilian salsa, prosciutto crumb, crispy basil | |
| Affettati Misti - 2 People (GF on request) | 32 |
| Italian & Australian salami, mixed cheese, pickled vegetables, caponata, pesto, carasau bread, olives | |
| Pizze rosse - Gluten free pizza bases available \$3 extra + Vegan cheese available \$3 extra | |
| Carnivore | 26 |
| Pork sausage, bacon, sopressa piccante, mozzarella | |
| Boscaiola | 24 |
| Housemade fennel sausage, mushroom, tomato, mozzarella | |
| Capricciosa | 24 |
| Tomato, mozzarella, mushrooms, olives, artichokes, bacon | |
| Margherita | 21 |
| Tomato, basil, buffalo mozzarella | |
| Inferno | 26 |
| Tomato, mozzarella, sopressa picante, smoked provolone, kalamata olives | |
| Number 1 | 24 |
| Tomato, mozzarella, prosciutto di Parma, rocket, Grana Padano | |
| Gamberi Piccanti | 25 |
| Prawns, tomato, mozzarella, garlic, chilli, olive oil, rocket | |
| Diablo | 24 |
| Tomato, chilli, mozzarella, sopressa piccante | |
| Vesuvio | 24 |
| Sopressa piccante, gorgonzola, onion, tomato, mozzarella | |
| Vegan Lovers | 23 |
| Tomato base, slow cooked vegetable caponata, vegan cheese | |
| Tropea | 23 |
| Mozzarella, tomato, spicy chorizo, caramelised onion, tomato confit | |
| Frutti Di Mare | 26 |
| Prawns, calamari, mussels, tomato, mozzarella, parsley | |
| Pizze bianche - Gluten free pizza bases available \$3 extra + Vegan cheese available \$3 extra | |
| Pollo | 23 |
| Roasted chicken, basil pesto, mozzarella, capsicum | |
| 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, smoked provolone | |

Head Chef Ehud Uzan & His Talented Crew of Chefs

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| Insalata (Salads) ALL GF and can be made Vegan on request | |
| Sugar Leaf Cabbage | 14 |
| Red chilli, radish, mint, pea, Grana Padano, lemon vinaigrette | |
| Balboa Caprese | 16 |
| Heirloom tomato, buffalo mozzarella, basil, balsamic emulsion, sweet-corn vinaigrette | |
| Rocket Salad - (GF) | 16 |
| Rocket, whole nuts, poached pear, honey-balsamic dressing | |

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| Primi - (All pasta is handmade onsite) Gluten free pasta extra \$3 on request + Vegan pasta available \$5 extra | |
| Roasted Lamb Cannelloni | 32 |
| Black cabbage, porcini béchamel, parmesan, tomato confit, black truffle mushroom sauce | |
| Pappardelle Al Ragù | 30 |
| Pappardelle pasta, sweet spiced goat meat, Grana Padano, extra virgin olive oil | |
| Fusilli Al Pollo | 28 |
| Roasted chicken, semi-dried tomato, pine nut pesto, preserved lemon | |
| Fettuccine Ai Gamberi | 32 |
| Charcoal infused fettuccine, prawns, tomato, garlic, chilli, parsley, olive oil, lobster essence | |
| Prawn Ravioli | 32 |
| Golden shallots, Grana Padano, brandy-lobster bisque, roasted pumpkin | |
| Spaghetti Alfredo | 27 |
| Mixed mushroom, parmesan cream | |

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| Gnocchi & Risotti - (All gnocchi is handmade onsite) Ask for Vegan options | |
| 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 | |
| Prawn Gnocchi | 32 |
| Tomato, fresh chilli, white wine, garlic, butter | |
| Gnocchi Sorentina | 30 |
| Homemade pork sausage, blue cheese cream & parmesan baked in the wood-fired oven | |
| Mushroom Risotto - (GF) | 30 |
| Mushrooms, parmesan crema, chives | |
| Primavera & Scallop Risotto - (GF) | 36 |
| Green vegetables, spinach cream, Grana Padano, Sicilian salsa | |

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| Secondi (Mains) | |
| Saltimboca all Romana | 33 |
| Thin sliced veal, prosciutto, cauliflower pancake, sage, seasonal vegetables | |
| Lamb Shoulder - (GF on request) | 36 |
| Off the bone, parmesan & pea purée, tomato, sautéed artichoke, pistachio crust | |
| Wagyu Sirloin (320g) | 45 |
| Gnocchi cacio e pepe, seasonal mixed salad | |
| Pesce Del Giorno - (GF on request) | 34 |
| Bacon & parmesan crusted fish, sweet corn purée, vegetable caponata, salsa verde | |

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| Contorni (Sides) | |
| Seasonal Vegetables | 9 |
| Garlic confit | |
| Handcut Potato Chips | 9 |
| Truffle aioli | |
| Sauteed Broccolini | 9 |
| Toasted almonds, chilli | |

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| 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 |

Public Holiday Surcharge of 15% applies