

Antipasti (Entrees)

Crispy Sage Focaccia (GF on request)	8.1
Garlic confit, sage, olive oil, sea salt	
Mixed Australian Olives - (GF)	7.2
Garlic, toasted almonds, parsley	
Fiori Di Zucca Ripieni (3)	18.9
Zucchini flowers stuffed with truffle ricotta & vegetable caponata	
Olive All'ascolana	14.4
Crispy stuffed olives, parmesan crema, tomato salsa	
Garlic Pizza - (GF on request)	16.2
Mozzarella, garlic, oregano	
Bruschetta Vitello	16.2
Veal tartare, shallots, capers, tuna sauce & celery leaf	
Tomato Bruschetta	14.4
Homemade Labna, kalamata olive pesto, fresh basil	
Goats cheese stuffed potato Gnocchi	17.1
Chipotle crema, roasted beetroots, cauliflower, salsa verde	
Arancini Al Parmigiano (4)	14.4
Crispy ball of tomato risotto, mozzarella & garlic truffle aioli	
Warm Calamari Salad - (GF)	15.3
Chilli lemon dressing, cannellini beans, tomato, black olives, mixed leaves	
Byron Bay Burrata Cheese	18.9
Panzanella Style - Walnuts, dried olives, bread crumbs, garlic, tomato confit, olive oil & basil	
Sea Scallops In Half Shells - (GF)	18
Fennel purée, Sicilian salsa, prosciutto crumb, crispy basil	
Affettati Misti - 2 People (GF on request)	28.8
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	23.4
Pork sausage, bacon, sopressa piccante, mozzarella	
Boscalola	21.6
Housemade fennel sausage, mushroom, tomato, mozzarella	
Capricciosa	21.6
Tomato, mozzarella, mushrooms, olives, artichokes, bacon	
Margherita	18.9
Tomato, basil, buffalo mozzarella	
Inferno	23.4
Tomato, mozzarella, sopressa picante, smoked provolone, kalamata olives	
Number 1	21.6
Tomato, mozzarella, prosciutto di Parma, rocket, Grana Padano	
Gamberi Piccanti	22.5
Prawns, tomato, mozzarella, garlic, chilli, olive oil, rocket	
Diablo	21.6
Tomato, chilli, mozzarella, sopressa piccante	
Vesuvio	21.6
Sopressa piccante, gorgonzola, onion, tomato, mozzarella	
Vegan Lovers	20.7
Tomato base, slow cooked vegetable caponata, vegan cheese	
Tropea	20.7
Mozzarella, tomato, spicy chorizo, caramelised onion, tomato confit	
Frutti Di Mare	23.4
Prawns, calamari, mussels, tomato, mozzarella, parsley	

Pizze bianche

- Gluten free pizza bases or Vegan cheese available extra \$3

Pollo	20.7
Roasted chicken, basil pesto, mozzarella, capsicum	
Funghi Misti	20.7
Mixed field mushroom, mozzarella, truffle oil, Grana Padano, oregano	
Tartufo	21.6
Onion, potato, fior di latte, pancetta, truffle oil	
Carbonara	21.6
Fior di latte, bacon, chive, mushroom, Grana Padano	
4 Formaggi	19.8
Chef's cheese selection, Balboa style pine nut pesto	
Vegetariana	20.7
Spinach, mozzarella, mushroom, capsicum	
Montanara	21.6
Mozzarella, New York style pastrami, caramelized onion, roasted capsicum, smoked provolone	

Primi - (All pasta is handmade onsite)

- Gluten free or Vegan pasta extra \$3 on request

Roasted Lamb Cannelloni	28.8
Black cabbage, porcini béchamel, parmesan, tomato confit, black truffle mushroom sauce	
Pappardelle Al Ragù	27
Pappardelle pasta, sweet spiced goat meat, Grana Padano, extra virgin olive oil	
Fusilli Al Pollo	25.3
Roasted chicken, semi-dried tomato, pine nut pesto, preserved lemon	
Fettuccine Ai Gamberi	28.8
Charcoal infused fettuccine, prawns, tomato, garlic, chilli, parsley, olive oil, lobster essence	
Prawn Ravioli	28.8
Golden shallots, Grana Padano, brandy-lobster bisque, roasted pumpkin	
Spaghetti Alfredo	24.3
Mixed mushroom, parmesan cream	

Gnocchi & Risotti - (All gnocchi is handmade onsite)

Beef Cheek Gnocchi	27
Beef cheek, roma tomato, button mushroom, parsley, chilli, truffle oil	
Chestnut Gnocchi - (Vegan on request)	25.2
Black truffle, vegetable essence, sage, Grana Padano	
Gnocchi Sorentina	27
Homemade pork sausage, blue cheese cream & parmesan baked in the wood-fired oven	
Prawn Gnocchi	28.8
Tomato, fresh chilli, white wine, garlic, butter	
Mushroom Risotto - (GF)	27
Mushrooms, parmesan crema, chives	
Primavera & Scallop Risotto - (GF)	32.4
Green vegetables, spinach cream, Grana Padano, Sicilian salsa	

Secondi (Mains)

Saltimboca all Romana	29.7
Thin sliced veal, prosciutto, cauliflower pancake, sage, seasonal vegetables	
Lamb Shoulder - (GF on request)	32.4
Off the bone, parmesan & pea purée, tomato, sautéed artichoke, pistachio crust	
Wagyu Sirloin (320g)	40.5
Gnocchi cacio e pepe, seasonal mixed salad	
Pesce Del Giorno - (GF on request)	30.6
Bacon & parmesan crusted fish, sweet corn purée, vegetable caponata, salsa verde	

Insalata (Salads)

- ALL GF and can be made Vegan on request

Sugar Leaf Cabbage	12.6
Red chilli, radish, mint, pea, Grana Padano, lemon vinaigrette	
Balboa Caprese	14.4
Heirloom tomato, buffalo mozzarella, basil, balsamic emulsion, sweet-corn vinaigrette	
Rocket Salad - (GF)	14.4
Rocket, whole nuts, poached pear, honey-balsamic dressing	

Contorni (Sides)

Seasonal Vegetables	8.1
Garlic confit	
Handcut Potato Chips	8.1
Truffle aioli	
Sauteed Broccoliini	8.1
Toasted almonds, chilli	

Bambini (Kids Only)

Pasta - Plain, Burro or Napoli	8.1
Gnocchi - Napoli	11.7
Pasta - Ragù	11.3
Pappardelle pasta, sweet spiced goat meat, Grana Padano	
Pizza - Margherita	11.7

Desserts

Balboa Style Tiramisu	14.4
Valrhona chocolate, savoiardi puree, coffee crème anglaise & almond streusel	
Balboa Style Sticky Date Roulade	13.5
Sticky date roulade, butterscotch glaze & mascarpone cheese	
70% Dark Chocolate Souffle - GF	14.4
Raspberry coulis and vanilla ice cream	
Bombolini	13.5
Italian doughnuts with blueberries, lemon curd, cookie crumb & mascarpone gelato	
Nutella Pizza	22.6
Fresh strawberries, toasted hazelnuts	