

<b>Antipasti (Entrees)</b>	
<b>Crispy Sage Focaccia (GF on request)</b>	11
Garlic confit, sage, olive oil, mediterranean eggplant dip	
<b>House Smoked Olives - (GF)</b>	8
Garlic, toasted almonds, parsley	
<b>Fiori Di Zucca Ripieni (3)</b>	21
Zucchini flowers stuffed with pine nut pesto & ricotta & vegetable caponata	
<b>Steamed Mussels</b>	18
White wine, garlic, tomato, spicy pork nduja, toasted almonds, focaccia	
<b>Garlic Pizza - (GF on request)</b>	18
Mozzarella, garlic, oregano	
<b>Brushchetta Belucci</b>	18
Chargrilled eggplant, Byron bay mozzarella, smoked paprika aioli, parsley	
<b>Tomato Bruschetta</b>	16
Homemade Labna, kalamata olive pesto, fresh basil	
<b>Crispy Skin Pork Belly - (GF)</b>	16
Smoked beetroot puree, sicilian style apricot mostarda	
<b>Lasagne Style Croquette</b>	18
Beef cheek, vegetable soffrito, tomato puree, cheese crisp	
<b>Arancini Al Parmigiano (4)</b>	16
Crispy ball of tomato risotto, mozzarella & garlic truffle aioli	
<b>Warm Calamari Salad - (GF)</b>	17
Chilli lemon dressing, cannellini beans, tomato, black olives, mixed leaves	
<b>Byron Bay Buratta Cheese</b>	21
Zucchini spaghetti, fresh mint, caramelised peach	
<b>Sea Scallops In Half Shells - (GF)</b>	20
Fennel purée, Sicilian salsa, prosciutto crumb, crispy basil	
<b>Affettati Misti - 2 People (GF on request)</b>	32
Italian & Australian salami, mixed cheese, apricot mostarda, caponata, pesto, carasau bread, olives	
<b>Pizze rosse - Gluten free pizza bases available \$3 extra + Vegan cheese available \$3 extra</b>	
<b>Carnivore</b>	26
Pork sausage, bacon, sopressa piccante, mozzarella	
<b>Boscaiola</b>	24
Housemade fennel sausage, mushroom, tomato, mozzarella	
<b>Capricciosa</b>	24
Tomato, mozzarella, mushrooms, olives, artichokes, bacon	
<b>Margherita</b>	21
Tomato, basil, buffalo mozzarella	
<b>Margherita Express</b>	24
Tomato, spicy pork nduja, basil, buffalo mozzarella	
<b>Inferno</b>	26
Tomato, mozzarella, sopressa picante, smoked provolone, kalamata olives	
<b>Number 1</b>	24
Tomato, mozzarella, prosciutto di Parma, rocket, Grana Padano	
<b>Gamberi Piccanti</b>	25
Prawns, tomato, mozzarella, garlic, chilli, olive oil, rocket	
<b>Diablo</b>	24
Tomato, chilli, mozzarella, sopressa piccante	
<b>Vesuvio</b>	24
Sopressa piccante, gorgonzola, onion, tomato, mozzarella	
<b>Vegan Lovers</b>	23
Tomato base, slow cooked vegetable caponata, vegan cheese	
<b>Calabrese</b>	23
Chorizo, tomato, mozzarella, capsicum, red onion	
<b>Frutti Di Mare</b>	26
Prawns, calamari, mussels, tomato, mozzarella, parsley	
<b>Pizze bianche - Gluten free pizza bases available \$3 extra + Vegan cheese available \$3 extra</b>	
<b>Pollo</b>	23
Roasted chicken, basil pesto, mozzarella, capsicum	
<b>Funghi Misti</b>	23
Mixed field mushroom, mozzarella, truffle oil, Grana Padano, oregano	
<b>Tartufo</b>	24
Onion, potato, fior di latte, pancetta, truffle oil	
<b>Carbonara</b>	24
Fior di latte, bacon, chive, mushroom, Grana Padano	
<b>4 Formaggi</b>	22
Chef's cheese selection, Balboa style pine nut pesto	
<b>Vegetariana</b>	23
Spinach, mozzarella, mushroom, capsicum	
<b>Sfiziosa</b>	24
Mozarella, green peas, anchovies, red onion, smoked provolone	

Head Chef Ehud Uzan & His Talented Crew of Chefs

<b>Insalata (Salads) ALL GF and can be made Vegan on request</b>	
<b>Sugar Leaf Cabbage</b>	14
Red chilli, radish, mint, pea, Grana Padano, lemon vinaigrette	
<b>Balboa Caprese</b>	16
Heirloom tomato, buffalo mozzarella, basil, balsamic emulsion, sweet-corn vinaigrette	
<b>Butter Lettuce Salad - (GF)</b>	16
Pancetta, walnuts, cucumber, heirloom tomato, red onion, blue-cheese buttermilk dressing	
<b>Primi - (All pasta is handmade onsite) Gluten free pasta extra \$3 on request + Vegan pasta available \$5 extra</b>	
<b>Roasted Lamb Cannelloni</b>	32
Black cabbage, porcini béchamel, parmesan, tomato confit, black truffle mushroom sauce	
<b>Pappardelle Al Ragù</b>	30
Pappardelle pasta, sweet spiced goat meat, Grana Padano, extra virgin olive oil	
<b>Penne Al Pollo</b>	28
Roasted chicken, semi-dried tomato, pine nut pesto, preserved lemon	
<b>Fettuccine Ai Gamberi</b>	32
Charcoal infused fettuccine, prawns, tomato, garlic, chilli, parsley, olive oil, lobster essence	
<b>4 Formaggi Ravioli</b>	30
Golden shallots, roasted pumpkin, sage, beurre noisette, pistachio crumb	
<b>Balboa Carbonara</b>	28
Spicy Nduja, mixed mushroom, crispy pancetta, parmesan crema, fresh parsley	
<b>Gnocchi &amp; Risotti - (All gnocchi is handmade onsite) Ask for Vegan options</b>	
<b>Beef Cheek Gnocchi</b>	30
Beef cheek, roma tomato, button mushroom, parsley, chilli, truffle oil	
<b>Chestnut Gnocchi - (Vegan on request)</b>	28
Black truffle, vegetable essence, sage, Grana Padano	
<b>Gnocchi Sorentina</b>	30
Homemade pork sausage, blue cheese cream & parmesan baked in the wood-fired oven	
<b>Seafood Risotto - (GF)</b>	36
Aged carnoroli rice, Iranian saffron, prawns, calamari, mussels, tomato confit	
<b>Tomatina Risotto - (GF)</b>	28
Kalamata olives, smoked cheese, oven-dried tomatoes, dried oregano	
<b>Secondi (Mains)</b>	
<b>Saltimboca all Romana</b>	33
Thin sliced veal, prosciutto, cauliflower pancake, sage, seasonal vegetables	
<b>Lamb Shoulder - (GF on request)</b>	36
Pistachio crust, crispy chickpea panisse chips, summer vegetables, smoked beetroot puree, roasting jus	
<b>Wagyu Sirloin (350g)</b>	45
Gnocchi cacio e pepe, seasonal mixed salad	
<b>Pesce Del Giorno - (GF on request)</b>	34
Roasted fennel puree, confit tomato & caper compote, haricot vert, pickled fennel salad	
<b>Contorni (Sides)</b>	
<b>Seasonal Vegetables</b>	9
Garlic confit	
<b>Handcut Potato Chips</b>	9
Paprika aioli	
<b>Sauteed Broccolini</b>	9
Toasted almonds, chilli	
<b>Bambini (Kids Only)</b>	
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