

Antipasti (Entrées)	
Crispy Sage Focaccia (GF on request)	11
Garlic confit, sage, olive oil, mediterranean eggplant dip	
House Smoked Olives - (GF)	8
Garlic, toasted almonds, parsley	
Fiori Di Zucca Ripieni (2)	18
Zucchini flowers stuffed with pine nut pesto, ricotta, vegetable caponata	
Garlic Pizza - (GF on request)	18
Mozzarella, garlic, oregano	
Truffle Pizza	22
Ice-baked dough pizza, truffle compound butter, Grana Padano	
Baked Crab Bruschetta Gratinata	21
Crab, artichoke, herb, mozzarella	
Tomato Bruschetta	16
Homemade labna, kalamata olive pesto, fresh basil	
Crispy Skin Pork Belly - (GF)	17
Red cabbage agrodolce, Sicilian style apricot mostarda, 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 Burrata Cheese - (GF)	21
Purple kohlrabi, olive oil, mint, amarena cherry glaze	
Sea Scallops in Half Shells - (GF)	20
Fennel purée, Sicilian salsa, prosciutto crumb, crispy basil	
Affettati Misti - Serves two People (GF on request)	32
Italian & Australian salami, mixed cheese, apricot mostarda, 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	
Margherita Express	24
Tomato, spicy pork nduja, 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	
Abruzzese	24
Mozzarella, fennel-pork sausage, potatoes, red onion	
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, zucchini cream, 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	25
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	
Caprino	25
Goat's cheese, zucchini cream, semi-dried tomato, mozzarella, pancetta	

Head Chef Ehud Uzan & His Talented Crew of Chefs

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	14
Pear, candied walnuts, Grana Padano, balsamic vinaigrette	

Primi - (All pasta is handmade onsite) Gluten free pasta extra \$3 on request + vegan pasta available \$5 extra	
Pappardelle al Ragù	30
Pappardelle pasta, sweet spiced goat meat, Grana Padano, extra virgin olive oil	
Fusilli Pollo alla Cacciatora	30
Roasted chicken, rose sauce, Byron Bay chorizo, green shallots, kalamata olive crumble	
Fettuccine ai Gamberi	32
Charcoal infused fettuccine, prawns, tomato, garlic, chilli, parsley, olive oil, lobster essence	
Slipper Lobster Ravioli	36
Parsnip purée, white-wine-tarragon butter, tomato concassé, lobster oil	
Balboa Carbonara	28
Spicy nduja, mixed mushroom, crispy pancetta, parmesan cream, fresh parsley	

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	
Gnocchi Sorrentina	30
Homemade pork sausage, blue cheese cream & parmesan baked in the wood fired oven	
Seafood Risotto - (GF)	36
Aged carnaroli rice, Iranian saffron, prawns, calamari, mussels	
Porcini Mushroom Risotto - (GF)	30
Aged carnaroli rice, seasonal mushrooms, Grana Padano, gorgonzola	

Secondi (Mains)	
Saltimbocca alla Romana	35
Thinly sliced veal, prosciutto, cauliflower pancake, sage, seasonal vegetables	
Lamb Shoulder - (GF)	36
Pistachio crust, crispy polenta, seasonal vegetables, parsnip purée, roasting jus	
Wagyu Sirloin (350g)	53
Gnocchi cacio e pepe, seasonal mixed salad	
Pesce Del Giorno - (GF)	35
Capers with chilli garlic oil, aubergine purée and broccolini	
Crispy Skin Duck Breast - (GF)	36
Cooked medium, wild rice, sultanas, pine nuts, sweet potato, amarena glaze	

Contorni (Sides)	
Seasonal Vegetables	9
Garlic confit	
Chips	9
Rosemary salt, truffle aioli	
Sautéed Broccolini	9
Toasted almonds, chilli	

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