

Menu

# Menu

## Antipasti

### BRUSCHETTA 16

Bruschetta with ricotta, roasted tomato and sage

### ARANCINI DEL GIORNO 14

Arancini of the day with homemade sauce

### CALAMARI FRITTI 18

Fried squid, herbs, confit garlic aioli

### ANTIPASTO MISTO 26

Shared board - prosciutto, sopressa, mortadella, homemade pickles, olives, chargrilled bread

### ASSAGGINI DI FORMAGGIO 12

Add cheese - gorgonzola & grana Padano, green apple & fig chutney

### FOCACCIA 8

Focaccia, balsamic, extra virgin olive oil

### MOZZARELLA DI BUFALA 23

Buffalo mozzarella, fennel, grilled bread, extra virgin olive oil

## Primi Piatti

*(gluten-free pasta available on request)*

### BUCCATINI AL PROSCIUTTO 27

Bucatini with prosciutto ragu, tomato, salami crumb, pecorino

### LINGUINE AL FUNGHI 26

Parsley linguini with wild mushrooms, grana padano, cavolo nero

### RISOTTO CON CAPESANTE 31

Risotto with scallop, saffron, peas

### SPAGHETTI CON PECORINO TARTUFATO 32

Spaghetti with truffled pecorino and pepper

## Secondi Piatti

### PANCETTA DI MAIALE 31

Confit pork belly with carrot, broad bean, walnut vinaigrette

### PESCE CON PISELLI 34

Barramundi with crushed peas, kale, crème fraiche

### FILETTO DI MANZO 38

250gm beef top striploin, broccolini, potato, salsa verde

### SCAMONE DI WAGYU FOR TWO 75

600gm wagyu rump cap mb4+  
*(please allow 20-25 minutes)*

## Insalate

### PANZANELLA 19

Bread, tomato, onion, basil, cucumber  
*Add Mozzarella di bufala, buffalo mozzarella +\$10*  
*Add Il pollo / chicken breast +\$6*

### BARBABIETOLE AL FORNO 21

Beetroots with broad beans, mixed leaves, goat cheese, pine nuts, balsamic

### INSALATA CAPRESE 20

Ox-heart tomato, buffalo mozzarella, chervil, parsley, basil oil, balsamic

## Contorni

### PATATINE 10

Fries with herbs, paprika salt

### INSALATA VERDE 10

Mixed leaves with cucumber, onion, lemon

### SPINACI 10

Braised spinach with garlic, chilli, lemon

# Tasting Menu

To Share \$65pp

## BRUSCHETTA

Bruschetta with ricotta, roasted tomato, sage

## ARANCINI DEL GIORNO

Arancini of the day with homemade sauce

## CALAMARI FRITTI

Fried squid, herbs, confit garlic aioli

## SPAGHETTI CON PECORINO TARTUFATO

Spaghetti with truffled Pecorino and pepper

## PESCE CON PISELLI

Barramundi with crushed peas, kale, crème fraiche

## INSALATA VERDE

Mixed leaves with cucumber, onion, lemon

## SPINACI

Braised spinach with garlic, chilli, lemon

## TIRAMISU

Mascarpone, coffee, ladyfingers, cocoa

## Pizza

*(gluten & yeast free base available on request +\$2)*

### MARGHERITA 22

Tomato, fresh mozzarella, oregano

### CAPRICCIOSA 23

Tomato, smoked ham, mushroom, black olive, mozzarella

### GAMBERI 26

Tomato, prawns, chilli, rocket

### PROSCIUTTO 26

Tomato, prosciutto, cherry tomato, rocket, grana padano

### PEPPERONI 24

Tomato, pepperoni, oregano, red onion, basil

### LA VERDURA 23

Tomato, grilled vegetables, ricotta, chilli, basil

### PATATE E PANCETTA 24

White sauce, potato, thyme, pancetta, gorgonzola, mozzarella

### FUNGHI 23

White sauce, wild mushrooms, mozzarella, thyme, grana padano, truffle

## Dolci

### TIRAMISU 15

Mascarpone, coffee, ladyfingers, cocoa

### TORTA AL LIMONE 15

Warm lemon & lavender cake, almond mascarpone

### SEMIFREDDO AL CIOCCOLATO FONDENTE 15

Dark chocolate parfait, cinnamon crumb, strawberry sorbet

## Matching Wines (4) \$45pp

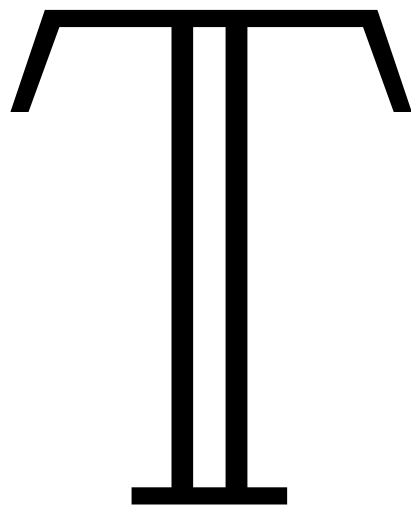
NV Bandini Prosecco Extra Dry, Veneto, Italy

Totara Sauvignon Blanc, Marlborough, NZ

Pikes 'Luccio' Pinot Grigio, Clare Valley SA

Valdespino El Candado Px Sherry, Jerez, Spain





# Drinks Menu

## Cocktails

|   |    |
|---|----|
| ST HUGO   | 20 |
| Bandini Prosecco, St Germain Elderflower, mint, fresh lemon and soda                              |    |
| MARGARITA   | 22 |
| Espolon Reposado, Cointreau and fresh lime  |    |
| NEGRONI   | 20 |
| Tanqueray Gin, Campari and Cinzano Rosso  |    |
| APEROL SPRITZ   | 18 |
| Aperol, Bandini Prosecco and Soda   |    |
| BELLINI   | 18 |
| Bandini Prosecco with peach puree   |    |
| GARIBALDI   | 18 |
| Campari with fresh orange juice   |    |
| ESPRESSO MARTINI  | 21 |
| Ketel One Vodka, Mr Black and espresso  |    |
| ROSELLA SOUR  | 21 |
| Archie Rose Rosella with Fevertree Tonic  |    |
| BISCOTTI ESPRESSO   | 22 |
| Mr Black Amaro, Disaronno Velvet, biscotti cream, biscotti crumb                                  |    |
| MARY IN NAPOLI  | 20 |
| Ketel One Vodka, nduja, fresh tomato and lemon juice, white balsamic                              |    |
| MYRTLES CELLO DROP  | 20 |
| Adelaide Hills 78 Degrees Gin, Moore's Lemon Myrtle Liqueur, fresh lemon juice and sea salt spray |    |
| BASILICA BOULEVARD  | 22 |
| Buffalo Trace Bourbon Whiskey, Campari, Cinzano Rosso and strawberry balsamic                     |    |

## Mocktails

|  |    |
|--|----|
| AMALFI LYFSTYLE  | 14 |
| Lyre's Italian Spritz, Lyre's Classico, soda                     |    |
| BAMBINO  | 14 |
| Lyre's Italian Orange, Lyre's Aperitif Rosso, fresh orange juice |    |

## Beer & Cider

|                                       |     |
|---------------------------------------|-----|
| <b>Tap</b>                            | Sch |
| Young Henry's Newtowner, NSW          | 11  |
| Sydney Lager, NSW                     | 11  |
| <b>Bottles &amp; Tins</b>             |     |
| Peroni Red Lager, ITA                 | 10  |
| Peroni Nastro Azzuro, ITA             | 10  |
| Mismatch Brewing Lager, SA            | 11  |
| Young Henry's Natural Lager, NSW      | 10  |
| Stone & Wood Pacific Ale, NSW         | 10  |
| James Squire 150 Lashes Pale Ale, NSW | 10  |
| James Squire Orchard Crush Cider, NSW | 11  |
| James Boag's Premium Light, TAS       | 8   |
| The Hills Apple Cider, SA             | 10  |
| Slipstream Laguna Tropical Ale, QLD   | 12  |

## Non-Alcoholic

|                                   |        |
|-----------------------------------|--------|
| Coke / Coke No Sugar / Sprite /   | 4.5    |
| Ginger Ale / Tonic / Soda         |        |
| Ginger Beer                       | 6      |
| Jiva Kombucha - watermelon & mint | 7.5    |
| Juice - orange / cloudy apple     | 5      |
| Cold Pressed Juice                | 8      |
| orange / tropical / green         |        |
| Sparkling Water (unlimited)       | 4      |
| Coffee / Tea                      | from 4 |

## Wine

### Sparkling & Champagne

|  | gls | btl |
|--|-----|-----|
| NV Bandini Prosecco, Veneto, Italy                 | 14  | 65  |
| NV Integrale Bianco Frizzante, Italy               | 15  | 70  |
| NV Mumm Marlborough Brut Prestige, Marlborough, NZ | 14  | 65  |
| NV Here & Now, NSW                                 | 10  | 45  |
| NV Perrier Jouet "Blason" Rosé, Epernay, France    |     | 195 |
| NV G.H Mumm, Riems, France                         |     | 140 |

### White Wine

|   |    |    |
|---|----|----|
| 19 3 Drops Riesling, Mnt Barkert WA             | 13 | 60 |
| 20 Pikes 'Luccio' Pinot Grigio, Clare Valley SA | 12 | 55 |
| 20 Le Monde Pino Bianco, Friuli Grave Italy     |    | 75 |
| 20 Here & Now Sauvignon Blanc, NSW              | 10 | 45 |
| 20 Totara Sauvignon Blanc, Marlborough NZ       | 13 | 60 |
| 21 Dal Zotto Arneis, King Valley VIC            | 14 | 65 |
| 16 Adelé Fiano, Sunbury VIC                     |    | 90 |
| 19 Three Ponds Fiano, Hunter Valley NSW         | 13 | 60 |
| 18 Monte Tondo Soave Classico, Veneto Italy     | 14 | 65 |
| 19 Eden Road Chardonnay, Tumbarumba NSW         |    | 80 |
| 20 Alte Chardonnay, Orange NSW                  | 13 | 60 |

### Rosé Wine

|  |    |    |
|--|----|----|
| 18 Stoneleigh 'Wild Valley', Marlborough, NZ | 14 | 65 |
| 18 Poggio Anime Etna Rosato, Sicily ITA      | 12 | 55 |
| 21 Lock & Key, Tumbarumba NSW                | 10 | 45 |
| 20 AIX, Côtes de Provence, France            |    | 85 |

### Red Wine

|  |    |    |
|--|----|----|
| 20 First Creek 'Botanica' Pinot Noir, Tumbarumba NSW | 12 | 55 |
| 20 Holm Oak 'Protégé' Pinot Noir, Tamar Valley TAS   |    | 70 |
| 18 Aquilani Sangiovese, Tuscany Italy                | 12 | 55 |
| 19 Barone Ricasoli Sangiovese, Tuscany Italy         |    | 65 |
| 17 Boccato Nero d'Ávola, Sicily Italy                | 13 | 60 |
| 19 Hither & Yon Nero d'Ávola, Marlborough Vale SA    |    | 85 |
| 18 Poggiotondo Chianti Superiore DOCG, Tuscany Italy |    | 65 |
| 19 Casali del Barone DOC Barbera, Piemonte Italy     |    | 75 |
| 19 Villain & Vixen Shiraz, Barossa SA                | 13 | 60 |
| 19 Longview Yakka Shiraz, Adelaide Hills SA          |    | 80 |
| 19 Here & Now Cabernet Merlot, NSW                   | 10 | 45 |
| 18 Wynns 'The Gables' Cabernet Sauvignon, Coonawara  | 13 | 60 |

### Dessert & Digestive

|   |    |
|---|----|
| NV Fiore Moscato, Regional Blend, NSW (200ml) | 12 |
| Montenegro Amaro, Emilia Romagna              | 15 |
| Ramazotti Amaro, Milan, Italy                 | 16 |