ANTIPASTI / ENTREE

Bruschetta alla Pugliese Toasted ciabatta bread served with bruschetta mix, burrata & fillets of white anchovies from Sicily **(2 pieces)** **24**

Pizzetta all'Aglio San Marzano tomato sauce, garlic, oregano, cherry tomatoes & basil **(Garlic Pizza Bread)** **20** *V*

Cozze al Peperoncino Locally sourced mussels cooked with white wine, black pepper, cherry tomatoes & chilli **(Chilli Mussels)** **25/36** *GF* ★

Trippa alla Romana Slow-cooked honeycomb beef tripe in a rich tomato sauce with pecorino romano - a traditional Roman delicacy **28**
w/ Pizza Bianca +**18**

Wagyu Bresaola Thin slices of highly marbled wagyu cured beef served with shaved parmesan & dressed with a limoncello vinaigrette **33** *GF*
w/ Pizza Bianca +**18**

Arancini Sicilian rice balls stuffed with reggiano, mozzarella, peas & potatoes **(4 pieces)** **20** *V* ★

Ravioli all'Anatra Homemade duck ravioli cooked in a mixed cheese sauce & chopped pistachios **28/36**

Seppie alla Griglia Tender grilled cuttlefish served with garlic, parsley, lemon, and a drizzle of extra virgin olive oil. Simple and full of Mediterranean flavour **33/45** *GF*

Focaccia alla Barese Barese style pizza bread with Taggiasca olives, heirloom cherry tomatoes & Italian herbs **22** *V*

Polpette della Nonna Homemade beef meatballs soaked in a tomato marinade & served with toasted bread **(5 pieces)** **22** ★

GF *Gluten Free*
V *Vegetarian*
★ *Chef's Reccomendation*

PASTA

Fettucce all'Ossobuco Roman-style pasta cooked with a veal shank ragù, Pecorino cheese & Calabrese olives **36**

Orecchiette con Rape/Broccolini Apulian ear-shaped pasta cooked with broccolini (rapa) & sweet Italian pork sausage **37** ★

Tagliatelle al Ragù Bianco Tagliatelle with a creamy beef ragù & Truffle Pecorino Romano cheese **34**

Linguine con Vongole e Ricci di Mare Al dente linguine tossed with local clams and sea urchin, finished with white wine, garlic, and a hint of chilli for a rich, briny taste of the sea **45** ★

Agnolotti alla Vodka Handmade agnolotti filled with ricotta and parmigiano, served in a creamy tomato vodka sauce with a touch of chilli and fresh basil. Rich, smooth, and indulgent **33** *V*

Gnocchi con Gorgonzola e Formaggi Misti Potato gnocchi tossed in a decadent blend of melted Italian cheeses, finished with cracked pepper and parmesan **34** *V*

Lasagna al Forno Layers of fresh pasta sheets & layers of rich beef sauce, with creamy béchamel & Parmesan (served with a side of mix salad) **36**

Tagliatelle al Nero di Seppia alla Marinara Black squid ink tagliatelle tossed with prawns, calamari, mussels and clams in a light cherry tomato and garlic sauce **49** ★

Pappardelle alla Carbonara Wide ribbons of pappardelle tossed in a creamy sauce of eggs, pecorino romano, crispy guanciale, and black pepper. Rich, silky, and classically Roman **32**

V *Vegetarian*

★ *Chef's Reccomendation*

Gluten Free Pasta - $3

Please inform our waitstaff if you have any dietary requirements

MAINS

All mains are served with roasted potatoes (excluding the Risotto)

Spalla d'Agnello al Forno Slow-roasted lamb shoulder seasoned with rosemary, garlic, and chilli, served on the bone for rich flavour and melt-in-the-mouth tenderness **49** ★

Pesce del Giorno Market-fresh fish of the day, simply grilled with lemon, sea salt, and olive oil. Clean, fresh, and true to the Italian coast **MP** *GF* ★

Salmone al Cognac e Gamberetti Pan-seared Tasmanian salmon topped with sautéed prawns, finished in a creamy cognac sauce with hints of garlic and fresh herbs **45** *GF*

Risotto ai Frutti di Mare Arborio rice simmered with prawns, mussels, cuttlefish, clams & pieces of fresh fish **49**

Bistecca alla Fiorentina 650 grams of thick-cut Tuscan-style T-bone steak, char-grilled to perfection and seasoned simply with sea salt and rosemary **78** *GF* ★

Costata di Manzo alla Brace 450 grams of prime rib-eye steak, richly marbled and seasoned with sea salt and cracked black pepper **69** *GF*

Filleto di Manzo 400 grams Premium beef scotch fillet, expertly grilled with a delicate texture and melt-in-the-mouth tenderness **58** *GF*

GF *Gluten Free*

★ *Chef's Reccomendation*

Private dining options available for events

A surcharge of 15% applies on public holidays and special calendar celebrations

VEGAN

ANTIPASTI

Carotine e Broccolini Charcoal grilled heirloom baby carrots & broccolini with aged balsamic dressing from Modena **19** *GF*

Pane e Olive Ciabatta bread served with a mix assortment of marinated olives **15** ★

Bruschetta al Pomodoro Bruschetta mix served on toasted ciabatta bread with basil & dressing **(2 pieces)** **14**

MAINS

Ravioli Rossi Roasted eggplant & semi-dried tomato homemade pasta in tomato sauce & basil **35**

Zuppa di Lenticchie Roberto's famous lentil & vegetable soup **25** *GF* ★

Linguine alla Puttanesca Linguine cooked in a tomato sauce with olives, capers, garlic & chilli **33**

Pasta e Fagioli The most iconic Italian peasant food - Cannellini beans, pasta & herbs in a vegetable broth **25**

Spaghetti al Aglio, Olio e Peperoncino Spaghetti cooked with garlic, chilli & extra virgin olive oil **27** ★

GF *Gluten Free*

★ *Chef's Reccomendation*

All card payments incur a surcharge of 2%

CLASSIC PIZZA

Regina Margherita San Marzano tomato sauce, fior di latte & basil **25** *V* ★

Tropicale San Marzano tomato sauce, fior di latte, leg ham & pineapple **27**

Napoletana San Marzano tomato sauce, anchovies, garlic, capers, olives & oregano **28**

Diavola San Marzano tomato sauce, fior di latte, pepperoni salami & chilli **26**

Formaggi Misti Fior di latte, gorgonzola, parmesan & smoked cheese **27** *V*

Capricciosa San Marzano tomato sauce, fior di latte, leg ham, artichokes, mushrooms & olives **29** ★

Vegetariana San Marzano tomato sauce, fior di latte, mushrooms, capsicum, olives & basil **28** *V*

Gamberi Fior di latte, prawns, capsicum, capers, chilli & cherry tomatoes **31**

Carnivora San Marzano tomato sauce, fior di latte, beef ragú, leg ham & salami **30** ★

V *Vegetarian*

★ *Chef's Reccomendation*

Gluten Free Pizza Base - $6

GOURMET PIZZA

San Daniele Prosciutto San Marzano tomato sauce, fior di latte, prosciutto, rocket & parmesan **35** ★

Calabrese San Marzano tomato sauce, fior di latte, nduja (spicy pork sausage), salami & olives **33**

Roberto's San Marzano tomato sauce, fior di latte, burrata, pork sausage & capsicum **34** ★

Seafood Fior di latte, clams, mussels, prawns, squid & garlic **35**

Boscaiola Fior di latte, pork sausage, mushrooms, smoked cheese & cherry tomatoes **30**

Bresaola Fior di latte, bresaola, rocket & shaved parmesan **35** ★

Carbonara Fior di latte, guanciale (pork cheek), parmesan & black pepper **31**

Calzone Roberto San Marzano tomato sauce, fior di latte, salami, beef ragù & chilli **30** ★

V *Vegetarian*

★ *Chef's Reccomendation*

Gluten Free Pizza Base - $6