

Garlic Ciabatta 🌾	7.0
Olive salate – warm, marinated, organic Victorian olives 🌾	11.0
Bread board vicolo – ciabatta loaf with our own olive mix, dip & evoo, balsamic & vine ripened tomatoes	15.0
Traditional bruschetta with vine ripened tomato, red onion, basil & oregano	14.0
Anti pasto board – a selection of cold cuts, cheese, frittata & grilled, roasted & marinated vegetables	28.0
Grilled Tuscan Sausage with fennel served on grilled polenta 🌾	17.5
Calamari fritti with rocket & lemon caper mayo 🌾	18.5
Polpette – Nonna’s meatballs	15.0
Quail marinated in vincotto and rosemary on grilled polenta 🌾	20.0
Eggplant chips with chilli jam	15.5
Crisp White Bait with aioli & paprika salt 🌾	18.0

🌾 ***Gluten Free Bread Available upon request***

To Start

Paella	28.0
With mussels, prawns, chicken & chorizo sausage	
Risotto Funghi e Salvia	20.5
Risotto with sage & assorted mushrooms finished with pecorino	
Risotto Ragù	20.5
Risotto with rich tomato ragù of pork, beef, Italian sausage & eggplant	
Risotto Paesana	19.5
Green vegetable risotto with peas, zucchini, leek, baby spinach asparagus & basil pesto	
Risotto Gamberi	22.5
Prawn risotto with roasted garlic, herbs, chilli & tomato	
Risotto Pollo e Funghi	20.5
Risotto with chicken & mushroom ragù, pecorino & herbs	
Risotto Salsicce	20.5
Italian pork & fennel sausage, Swiss brown mushrooms, roasted garlic & chilli	
Risotto Vitello	20.5
Traditional Italian braise of veal, vegetables & thyme on a bed of saffron risotto	
Risotto Lenticchie	18.5
Risotto with green lentils, baby spinach, vegetables & pecorino	
Risotto Ortolana	19.5
Country style eggplant risotto with ricotta & pecorino cheese	
Risotto Risi Bisi	18.5
Risotto with baby peas & Parma ham	
Risotto con Spinaci e Limone	18.5
Lemon risotto with baby spinach	
Risotto Rape Rose	18.5
Beetroot risotto with sheep's milk fetta	
Risotto Zucca	20.5
Roast pumpkin, Parma ham & baby spinach	
Risotto Anatra	21.5
Braised duck, porcini mushrooms, caramelised onion, roast garlic, sage & pecorino.	
Risotto Nero	21.5
Squid ink risotto with calamari, roast garlic & parsley	
Risotto Salmone	22.5
Smoked salmon & rocket risotto with lemon butter	
Risotto Marinara	24.0
Seafood risotto with a touch of chilli, garlic, olive oil & fresh herbs	

 **All Risotto's are Gluten Free**

Risottoria

Orrechietti with broccoli, semi dried tomato, dried chilli & toasted breadcrumbs	23.5
Linguini with local mussels, chorizo, white wine & saffron	24.5
Spaghetti marinara	26.5
Penne with Tuscan sausage, eggplant, olives & ricotta	23.5
Pasta Meatballs	22.5
Penne with pancetta, olives, mushrooms & napoli	23.5
Tagliatellini aglio, olio e peperoncino	23.5

Bolognese & Napoli with pasta of your choice

 ***Gluten Free Pasta Available upon request***

ALL MAINS CHANGE WEEKLY - PLEASE SEE SPECIALS BOARD

SIDES:

Spinach salad with roast pumkin, cherry tomato, olives & fetta	9.0
Rugola with pear & shaved pecorino	9.0
Potatoes with rosemary & garlic	8.0
Broccoli with chilli and a touch of garlic	8.0
Mixed leaf salad	8.0
Caprese salad – assorted organic tomatoes, fresh mozzarella, basil, lilyput capers, Murray river salt & evoo	14.0

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Mains... Pasta...