

DULCE

Mediterranea

Pistachio ganache, coconut, crushed Pistacchio

Tiramisu

Layers of Savoiardi biscuits soaked in espresso and a rich, creamy mascarpone mixture, cocoa powder

Affogato

Vanilla gelato, espresso, liqueur, Biscoff

Gelato

Vanilla gelato scoup, biscoff

\$14

\$14

\$14

\$8

TO SHARE

Forno Aglio

Pizzeta, garlic confit, pecorino, Extra Virgin Olive Oil

\$14

Forno Tagliere

Pizzeta, bocconcini, prosciutto, giardinera, olives

\$19

INSALATA

Burrata

Fresh heirloom tomatoes, salsa verde, Parma prosciutto, hand crafted burrata, balsamic of Modena, pizzetta & pecorino cheese, basilico

\$25

Giardino

Whitlof, radicchio, fresh herbs, aromatic ricotta, caramelized walnuts, pizzetta & parmesan, honey dressing

\$22

Legend:

 Vegetarian option •  Vegan option •  Spicy

CLASSICS

Marinara

Italian tomatoes, basilico, extra virgem olive oil

\$26

Margherita

Italian tomatoes, basilico, fior di latte, extra virgem olive oil

\$28

Peperoni

Fior di latte, hot pepperoni, oregano, spicy honey

\$30

So Cheesy

Italian tomatoes, Fior di Latte, gorgonzola, smoked scamorza, pecorino cheese, tomato confit

\$33

Parma

Italian tomatoes, Parma prosciutto, Bocconcini, confit tomatoes, basilico, pecorino cheese, extra virgin olive oil

\$33

Capricciosa

Italian tomatoes, fior di latte, ham, artichoke, mushroom, olives

\$32

SIGNATURES

Shitake Bianca

Italian tomatoes, Fior di latte, shitake mushroom, rosemary, gorgonzola, pecorino cheese

\$33



Gluten Free / Add on (per item)

\$4



SIGNATURES

Carbonara

White sauce, Fior di latte, guanciale, egg, pecorino cheese, rockett

\$33

Spin & Pumpkin

Pumpkin sauce, fior di Latte, spinach, herb ricotta, roast pumpkin

\$29

Zucchini

Italian tomatoes, marinated Zucchini, Fior di Latte, gorgonzola, pecorino cheese

\$29

Kobashi

Italian tomatoes, Fior di latte, pancetta, nduja, caramelized onion, shallots

\$35

Conistis

11hrs slow cooked lamb shoulder, salsa verde, fior di latte, marinated fetta, pinolis, lemon zest

\$35

Smoked Salmon

White sause, smokek salmon, straciatella, capers and dill, bottarga

\$36

Forno Cacio & Pepe

White sause, tartuffo nero, fior di latte, black pepper & pecorino cheese

\$36

Rafaello

Italian tomatoes, fior di latte, asparagus, broccolini, cherry tomatoes, artichoke

\$30

Calabrese

Italian tomatoes, fior di latte, pork and fenel sausage, nduja, red onion, rockett

\$32





NON-ALCOHOLIC

“Gelo” Mocktail (Lavander, non-alcohol Apple cider)	\$16
Orange Juice	\$10
Coke (zero) / Sprite	\$8
Limonata Pellegrino	\$6
Sparkling water Pellegrino 500ml	\$7
Espresso	\$4



- 15% public holiday surcharge & 1.5% credit card fee



PROSECCO

	Glass	Bottle
<i>Casa Gheller DOC (Treviso/Italy)</i> (Fruity aromas, notes of apple and pear, fresh and dry)	\$13	\$46

WHITE

<i>Chalari Vermentino (Swan Valley/WA)</i> (Green mango, pine lime, apricot kernel, lantana, passionfruit, saline. Savory, textural, a little grippy)	\$12	\$42
<i>Tombacco Peccorino 2023 (Chieti/Italy)</i> (Ginger, orange peel, and lemongrass, A hint of textural richness, along with a dusting of white pepper spice)	\$14	\$46
<i>Terre Di Buth Pino Grigio (Mareno di Piave/Italy)</i> (Organic with distinctive aroma of peach and apricot. Fresh and aromatic notes are balanced with minerality and acidity)	\$15	\$50

ROSE

<i>Turkey Flar Rose (Barossa Valley/SA)</i> (Fragrant pink lady apples, white peach, raspberry, and floral citrus, turkish delight and musk adding a spice)	\$15	\$54
<i>Caruso & Minini “Frappo” (Sicily/Italy)</i> (Aromatic on the palate, a pleasant acid note, strong hints of strawberry and cherry)	\$14	\$49

Meredith Marnie Rose (Pyrenees/Vic)
(50% Sangiovese + 50% Pinot Gris on skins
Wine Pilot- 92 points- Recommended)



RED

	Glass	Bottle
<i>Maramai Chianti 2018 DOC (Treviso/Italy)</i> (Notes of dark fruits, earthy undertones, touch of oak full-bodied wine)	\$14	\$52
<i>Fabiana Kalema Primitivo di Salento (Puglia/Italy)</i> (Intense and rich ruby colour, intensely fruity, presence of a red rose among the spicy and toasted scents)	\$14	\$52
<i>Maremma Toscana Sangiovese (Tuscany/Italy)</i> (bright red cherry fruit yet abundant spice, medium-bodied, moderate tannins, the silky texture)	\$14	\$52
<i>Annie's Lane Shiraz 2017 (Clare Valley, SA)</i> (aromas of blackberry, violets and spice balanced with subtle smoky oak, medium bodied)	\$12	\$48
<i>Meczan Pinot Nero Dolomiti 2023 (Trentino/Italy)</i> (Soft Pinot Nero with superb varietal typicity. Vibrant ruby red with subtle garnet highlights. Refreshing, vibrant bouquet with seductive notes of forest berry and cherry.)	\$15	\$54

SANGRIA (500ml) **\$38**
Red wine, triple sec, fruits, mint, limonatta, prosecco



ITALIAN CLASSICS \$18

Negroni
Sbagliato
Aperol Spritz
Limonccelo Spritz
Basilico Gin Tonic

DIGESTIVE

Limoncello \$5

BEER

Peroni \$10
PulliceHell (Pale Ale) \$12
Non-alcohol Beer \$10

