PANE PRIMI

BREADS – FIRST COURSE

BRUSCHETTA **12**
Tomato & bocconcini bruschetta with extra virgin olive oil, balsamic reduction & roquette
- 2 pieces [V]

AGLIO BIANCA PIZZA – GARLIC PIZZA **14**
Confit garlic with extra virgin olive oil, parmesan, mozzarella & oregano - 6 slices
[GF available] [V]

BOSCO BIANCA PIZZA – BACON & MUSHROOM PIZZA **18**
Confit garlic with extra virgin olive oil, parmesan, mozzarella, field mushrooms,
smoked bacon & oregano – 6 slices
[GF available]

ITALIAN GORGONZOLA CHEESE PIZZA **16**
Parmesan, mozzarella, Italian gorgonzola blue cheese & extra virgin olive oil - 6 slices
[GF available] [V]

PANE DI CASA – GARLIC BREAD **10**
House-made Italian bread with confit garlic butter infused with extra virgin olive oil - 5 pieces
ADD Mixed Italian Marinated Olives 5 [V]

PANE DI CASA E FORMAGGIO – GARLIC BREAD WITH MOZZARELLA **12**
House-made Italian bread with garlic butter infused with extra virgin olive oil
& baked with mozzarella - 5 pieces [V]
ADD Mixed Italian Marinated Olives 5

MUSSELS AL SICILIANA **18**
South Australian live mussels in the Sicilian fashion-sautéed with white wine,
chilli, garlic & tomato concasse' served with crusty fresh house bread

GAMBERI ALL'AGLIO – GARLIC PRAWNS **18(6) 30(12)**
Pan-seared local prawns, fresh garlic, extra virgin olive oil & Italian parsley
served with crusty warm sourdough

[GF] Gluten Free [V] Vegetarian [VG] Vegan

PIZZA E CALZONE

HOMEMADE PIZZA

All pizzas are hand stretched, fresh dough daily with **premium mozzarella & a house Napoli base**

MARGHERITA
"The original pizza of Italy created with the colours of the Italian flag" **23**
Cherry tomatoes, bocconcini, tomato sugo, oregano, fresh basil leaves & extra virgin olive oil [V]

CALABRESE **26**
Cherry tomatoes, kalamata olives, red onion, roasted peppers, pepperoni & chilli

TUSCAN **26**
Tuscan herb marinated chicken breast, proscuitto, baby spinach, semi-dried tomatoes, red onion & roasted pumpkin

SOPRANO'S NY **24**
New York Style - double mozzarella & double pepperoni

LA STRADA **26**
Chorizo, pepperoni, shredded smoked ham, mushroom & red onion - finished with garlic aioli

LAMB AGNELLO **26**
Slow roasted Victorian pulled lamb shoulder, Greek feta, roasted peppers, red onion, finished with fresh roquette & house-made tzatziki

CORLEONE **26**
Pepperoni, Spanish chorizo, red onion, garlic oil, Sicilian olives & roasted peppers

PROSCIUTTO **25**
Baby spinach, shredded proscuitto, cherry tomatoes, Italian gorgonzola blue cheese, sweet chilli jam & fresh basil.

PESCATORE **29**
Prawns, seafood marinara mix, semi-dried tomatoes, baby spinach, fresh basil & oregano

SICILIANA **26**
Italian spicy salami, smoked bacon, roasted peppers, red onion & sweet chilli jam

GLUTEN FREE PIZZA ADD 5
Please note some toppings may contain gluten; please consult your wait staff with your dietary requirements

CALZONE

CALZONE CARNI SUPREMA **26**
Folded pizza with pepperoni, meatballs, shredded smoked ham, chorizo, smoked bacon, red onion & mozzarella encased in fresh pizza pastry served with napoli & house-made aioli

[GF] Gluten Free [V] Vegetarian [VG] Vegan

PASTA E RISOTTO

PASTA & RISOTTO

All pastas finished with **Grana Padano Italian Parmesan**

TRADITIONAL PASTA

Fettuccine, Linguine, Spaghetti or Penne **28**
OR Potato Gnocchi or Wagyu Beef Tortellini **Extra 3**

Choice of sauce:

- **Bolognese** *Nonna Renza's recipe from Trento* - Slow simmered Italian tomato sauce with aromatic herbs, a traditional vegetable mirepoix & premium pork & beef mince
- **Bosciola** Smoked bacon, mushroom, shallots, cherry tomatoes in rose cream tomato sauce
- **Carbonara** Smoked bacon, egg yolk, parmesan, cracked pepper in a seasoned cream sauce
- **Al Funghi** Wild mushroom, garlic, pine nuts, baby spinach, parmesan, cream & fresh parsley [V]
- **Napoletano** House-made tomato napoli sauce, capers, olives, basil [V] [VG with vegan cheese add 3]

PRAWNS WITH SPAGHETTI **30**

King prawns, garlic, extra virgin olive oil, fresh chilli, black pepper, dash of tomato napoli sauce & parsley - *Classic Italiano - no cream*

LINGUINE WITH SALMON & PRAWNS **34**

Huon River smoked salmon, capers, prawns, Ligurian pesto, lemon & white wine cream sauce

PASTA ALLA CONTADINA – FARMERS PASTA **30**

Fresh spaghetti, broccolini, pan seared prosciutto, cherry tomatoes, baby spinach & fresh herbs, topped with lemon juice & extra virgin olive oil - *Classic Italiano - no cream*
ADD Garlic Prawns 6.5 **ADD** Chicken Breast 5

RISOTTO AL POLLO – CHICKEN RISOTTO **30**

Sliced chicken breast, field mushrooms, pine nuts, baby spinach, sage & roasted pumpkin in traditional risotto bianco with a dash of cream

PESTO POLLO GENOVESE **28**

Pan-seared chicken breast served with penne in a creamy basil & pistachio pesto, baby spinach & finished with pistachio crumble

RAVIOLI RICOTTA E SPINACI **28**

Spinach & ricotta filled ravioli in a buttered sage & roast almond cream, finished with baby spinach, roasted pumpkin & semi-dried tomatoes [V]

LASAGNE AL FORNO **28**

Layers of fresh egg pasta, Nonna's slow cooked bolognese sauce & béchamel, topped with mozzarella, parmesan & served with house-made garlic bread

CHEFS MARINARA LINGUINE **36**

King prawns, scallops, NZ baby clams, calamari, Southern Ocean NZ Hoki & South Australian blue-lip mussels, with your choice of:

- **Chardonnay Cream** – Chardonnay, cream, capers, cherry tomatoes, baby spinach & fresh basil
- **Napoli** – House-made napoli tomato sauce, capers & fresh basil

GLUTEN FREE PASTA ADD 2

Please note some toppings may contain gluten; please consult your wait staff with your dietary requirements

[GF] Gluten Free [V] Vegetarian [VG] Vegan

CONSIGLI DELLO CHEF

CHEF RECOMMENDS

ZUPPA DI PESCE – SICILIAN SEAFOOD HOT POT **39**
Rustic Sicilian seafood hot pot with South Australian black mussels, prawns, fresh fish, scallops, simmered in a tomato concasse' with Sicilian green olives, capers, chilli, fresh herbs & an aromatic stock. Served with house-made sourdough bread
[GF available]

RISOTTO ALLA PESCATORA – FISHERMAN'S RISOTTO **36**
Carnaroli rice from Northern Italy with pan seared prawns, Southern Ocean NZ Hoki, SA mussels, calamari, SA clams & scallops in a white wine napoli sauce with Sicilian green olives & fresh basil
[GF available]

SCALOPPINE DI VITELLO – VEAL SCALOPPINE **39**
Northern Rivers milk fed veal back strap slices with sautéed field mushrooms finished in a lemon thyme crème served with risotto bianco & fresh broccolini floret
[GF available]

RAGU DI GUANCETTA – BEEF CHEEK RAGU **32**
Slowly braised Cape Grim Tasmanian beef cheek & red wine ragu
Served with your choice of potato gnocchi OR egg pappardelle pasta

INSALATA E CONTORNI

SIDES & SALADS

VEGETABLE GREENS **15**
Fresh broccolini, baby spinach, cherry tomatoes & mushrooms sautéed with extra virgin olive oil, deglazed with lemon juice & white wine [V/GF/VG]

TUSCAN ROAST POTATOES WITH ROSEMARY & PARMESAN **13**
Oven roasted new potatoes with fresh rosemary & Italian parmesan [V/GF]

ROQUETTE & PUMPKIN SALAD **16**
Roasted pumpkin & roquette salad with toasted pine nuts, cherry tomatoes, red onion, Italian Grana Padano cheese finished with a lemon & white balsamic vinaigrette [V/GF]

ITALIAN SALAD **16**
Fresh baby spinach, roquette, red onion, Sicilian & kalamata olives, semi-dried tomatoes, cherry tomatoes, Italian Grana Padano cheese finished with a lemon & white balsamic vinaigrette [V/GF]

[GF] Gluten Free [V] Vegetarian [VG] Vegan

DOLCE DELLA CASA

HOUSE-MADE DESSERTS

DESSERT SHARING PLATE **28**

- Chef's White Chocolate Tiramisu
- Vanilla Bean Panna Cotta with mixed berry compote
- Strawberry gelato with mixed berry compote & biscotti crumble
- Double chocolate pistachio brownie served with a rich chocolate ganache & vanilla whipped mascarpone cream

CHEF'S WHITE CHOCOLATE TIRAMISU **14**

Layers of Vincenza coffee soaked savoiardi biscuit, white chocolate mascarpone & vanilla cream

DOUBLE CHOCOLATE PISTACHIO BROWNIE **14**

Double chocolate pistachio brownie served with rich chocolate ganache, crumbled pistachio, vanilla bean gelato & biscotti crumble

VANILLA BEAN PANNA COTTA **16**

Traditional cold set vanilla custard with mixed berry compote, strawberry gelato & almond biscotti [GF without biscotti]

GELATO – STRAWBERRY OR VANILLA BEAN **12**

Locally produced from Maleny Dairies milk, served with mixed berry compote & biscotti crumble [GF without biscotti]

AFFOGATO AL CAFFE – LIQUEUR COFFEE **16**

Italian espresso served Affogato style with vanilla ice cream
Frangelico • Amaretto • Baileys • Kahlua

[GF] Gluten Free

CAFFE AUTHENTIC

LOCALLY ROASTED VINCENZA COFFEE

Cappuccino • Latte • Flat White • Long Black • Macchiato	**6**
Espresso • Piccolo Latte	**5**
Affogato • Mug	**6**
Hot Chocolate	**6**
Earl Grey Tea • English Breakfast	**4**
	OAT MILK 1

[GF] Gluten Free [V] Vegetarian [VG] Vegan

COCKTAILS

ITALIAN CLASSICS

APEROL SPRITZ **18**
Italian Prosecco • Aperol • Soda

ESPRESSO MARTINI *Staff Favourite* **19**
Kahlua • Galliano Ristretto • Vanilla Vodka • Freshly Brewed Vincenza Espresso Shot

LIMONCELLO SPRITZ **16**
Limoncello • Italian Prosecco • Soda

MOJITO **18**
White Rum • Soda • Lime • Mint

HUGO SPRITZ **18**
Italian Prosecco • St Germain Elderflower Liqueur • Soda • Mint

ELDERFLOWER MARTINI **18**
Vanilla Vodka • St Germain Elderflower Liqueur • Lemonade • Lime

THE GODFATHER **19**
Glenfidich 12YO Single Malt Scotch Whisky • Amaretto • Orange

AMARETTO SOUR **18**
Amaretto • Lemon Juice • Orange

GINTONICA **18**
Tanqueray Gin • Limoncello • Tonic Water • Lemon

NEGRONI **19**
Tanqueray Gin • Campari • Sweet Vermouth • Orange

BEVANDE

BEER & CIDER

James Boags *2.5%*	**8**
XXXX Gold *3.5%*	**8**
Corona *4.5%*	**9**
Peroni Leggera *3.5%*	**8**
Peroni Nastro Azzurro *5.1%*	**9**
Peroni Red *4.7%*	**9**
Stone & Wood Pacific Ale *4.4%*	**12**
Larry 'Your Mates' *(Local) 4.5%*	**12**
Blackflag Affinity *(Local) 4.7%*	**12**
Menabrea *(Italian Pilsner) 5%*	**12**
Peroni Nastro Azzurro Zero *0.0%*	**8**
Tilly 'Your Mates' Ginger Beer *(Local) 4%*	**12**
James Squire Apple Cider *4.8%*	**12**

SPIRITS

VODKA

Smirnoff	**8**
Grey Goose	**11**

RUM

Bundaberg Rum	**8**
Sailor Jerry's	**8**
Bacardi	**9**

GIN

Tanqueray	**9**

BOURBON

Jim Beam	**8**
Jack Daniels	**9**
Southern Comfort	**8**
Makers Mark	**10**

WHISKEY

Johnnie Walker Red	**8**
Glenfidich 12YO Single Malt	**12**
Canadian Club	**10**
Jameson	**10**

APERITIFS, LIQUEURS, DIGESTIFS

Aperol • Campari • Italian Grappa • Limoncello	**8**
Frangelico • Kahlua • Baileys • Amaretto	**8**

COLD BEVERAGES

San Pellegrino 500ml	**7**
Orange Juice	**5**
Lemon, Lime & Bitters	**5**
Bundaberg Ginger Beer	**6**

SOFT DRINKS **5**

Coke • Coke Zero • Lemonade • Lemon Squash • Pink Lemonade • Soda Water

VINO BIANCO

WHITE WINE SELECTION

HOUSE WINES

	150ml	500ml Carafe	1L Carafe
De Bortoli Shiraz Cabernet	**8**	**15**	**25**
De Bortoli Semillon Sauvignon Blanc	**8**	**15**	**25**
Chilled Red Spanish Sangria - Chef's Recipe		**18**	**26**

SPARKLING WINES

NV	Emeri Pink Moscato Piccolo 200ml	Yarra Valley VIC	**12**
NV	King Valley Prosecco – Dry Sparkling 200ml	King Valley VIC	**12**
NV	Divici Italian Prosecco – Dry Sparkling 750ml	Veneto ITA	**45**

WHITE WINES

			150ml /
2025	Oxford Landing Sauvignon Blanc 187ml	Murray River SA	**10**
2025	"3 Tales" Marlborough Sauvignon Blanc	Marlborough NZ	**10 / 38**
2022	Em's Table Riesling [VG]	Clare Valley SA	**12 / 46**
2025	DB Winemaker Selection Pinot Grigio [VG]	King Valley VIC	**8 / 32**
2025	Pasqua Pinot Grigio [VG]	Puglia ITA	**12 / 45**
2024	La Boheme Pinot Gris [VG]	Yarra Valley VIC	**12 / 48**
2024	"Regional Reserve Chardonnay" [VG]	Yarra Valley VIC	**11 / 44**

VINO ROSSO

RED WINE SELECTION

			150ml /
2024	Piccini Chianti Cane Basket	Tuscany ITA	**46**
2025	"Bec Hardy" Pinot Noir [VG]	McLaren Vale SA	**12 / 48**
2024	Farnese Montepulciano [VG]	Abruzzo ITA	**11 / 44**
2023	Oxford Landing Merlot 187ml	Murray River SA	**10**
2023	Pasqua Merlot	Puglia ITA	**12 / 45**
2023	Santa Cristina Merlot Sangiovese	Tuscany ITA	**13 / 52**
2024	Bella Riva Sangiovese [VG]	King Valley VIC	**11 / 42**
2023	JJ Hahn Herman's Vineyard Shiraz	Barossa Valley SA	**10 / 42**
2020	Regional Reserve Shiraz	Heathcote VIC	**11 / 44**
2020	Re-Write The Rules Tempranillo [VG]	Rutherglen VIC	**12 / 44**
2024	DB Winemaker Selection Cabernet Sauvignon [VG]	King Valley VIC	**8 / 32**
NV	Italian Lambrusco "Chilled"	Tuscany ITA	**30**

ROSÈ WINE SELECTION

			150ml /
2023	Santa Cristina Giardino Rosé	Tuscany ITA	**12 / 50**
2025	Rutherglen Estate Rosé [VG]	Rutherglen VIC	**10 / 40**

* Vintages subject to change, current at time of printing [VG] Vegan