

WE LOVE SHARING!

Mix and match from our vast selection of antipasti items.

BUON APPETITO!

PANE {bread} 'TO SHARE'

	1/2 serve	full serve
WARM CIABATTA / extra virgin olive oil	5.5	9.5
GARLIC AND HERB BREAD add MELTED MOZZARELLA	8.5 10.0	12.5 14.0
OVEN-BAKED FOCACCIA / extra virgin olive oil, sea salt	5.5	9.5
FLATBREAD / rosemary, garlic & sea salt	5.0	9.0
TOMATO BRUSCHETTA (NO ALTERATIONS) tomato, red onion, goats cheese, pesto di casa, garlic, basil, olive oil (1 PIECE PER SERVE)		10.5
CACIO E PEPE PIZZA / fior di latte, black pepper, olive oil, pecorino		23.5
CLASSIC GARLIC PIZZA / fior di latte, garlic, rosemary, sea salt		23.5
WOOD FIRED PIZZA BREAD / served with mortadella, whipped ricotta, sicilian green olives		28.5

DIPS

SELECTION OF DIPS / CHOOSE ANY FOUR FROM BELOW served with rosemary, garlic & sea salt flatbread 24.5

- Oven roast beets, fetta & pistachio
- Fresh whipped ricotta and parmesan
- Roast pumpkin, almond, paprika, yoghurt
- Smokey eggplant
- Oven roasted capsicum & chilli
- Creamy fetta and roasted onion
- Chickpea, garlic, lemon and olive oil

DIPS ARE \$6.5 IF SOLD INDIVIDUALLY

PLEASE NOTE THERE WILL BE A 10% SERVICE CHARGE ADDED TO YOUR BILL ON SUNDAY & 15% ON PUBLIC HOLIDAYS. PROCESSING FEES APPLY TO PAY WAVE AND CREDIT CARD PAYMENTS.

KINDLY NOTE WE DO NOT SPLIT BILLS.

MARINATED OLIVES

MIXED SELECTION OF OLIVES	12.0
LIGURIAN OLIVES	12.0
ARBEQUINA OLIVES	12.0
GREEN SICILIAN OLIVES	12.0
KALAMATA OLIVES	12.0

SALUMI

CALABRESE / spicy pork salami	11.5
PROSCIUTTO DI PARMA / dry cured aged prosciutto crudo, emilia-romagna region	16.0
VENETO / mild, aged pork salami, black pepper, spices, garlic	11.5
BRESAOLA / air dried, salt cured beef from northern italy's lombardy region	12.5
MORTADELLA / the classic salumi from bologna	11.5
PORCHETTA / thinly sliced, slow roasted pork, garlic, herbs	12.0
CHICKEN, LIVER & BACON PÂTÉ / pickled onions, rocket, pistachios, garlic & herb bread	16.5
SALUMI BOARD / prosciutto di parma, porchetta, calabrese salami, mortadella & bresaola, oven-baked focaccia, mozzarella di bufala, zucchini pickle, chickpea dip	43.5

FORMAGGI {cheese}

MOZZARELLA DI BUFALA / campania italy	14.5
FRESH WHIPPED RICOTTA / mint, chilli, lemon	9.5
BULGARIAN SHEEPS MILK FETTA / pesto di casa	13.5
PAN FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad CAUTION HOT PLATE!	18.0

FRITTURA {fried}

PEA & PANCETTA ARANCINI / provolone cheese, with garlic aioli	13.5
SAFFRON ARANCINI / parmesan, fontina, smokey paprika, with pumpkin puree	13.5
BOLOGNESE ARANCINI / bolognese ragu, mozzarella, with garlic aioli	13.5
MELANZANE ARANCINI / smokey eggplant, parmesan, with tomato sugo	13.5
MUSHROOM ARANCINI / provolone cheese, with garlic aioli	13.5
MAC & CHEESE CROQUETTES / with a black olive crumb & tomato sugo	18.5
CRUMBED POLENTA / chilli & romesco mayonnaise (contains nuts)	15.5
CRUMBED POLENTA & PROSCIUTTO / peperonata, mozzarella di bufala	25.5

VERDURE {vegetables}

BEETROOT SALAD / roasted heirloom carrots, balsamic onions, rocket, chickpeas & toasted walnuts, goats curd	15.5
TRADITIONAL CAPRESE SALAD / vine ripened tomatoes, mozzarella di bufala, basil, olive oil, balsamic	19.5
MARINATED MUSHROOMS / extra virgin olive oil, balsamic, garlic, parsley, white wine vinegar (served cold)	14.5
MARINATED VEGETABLES / pesto di casa, garlic parmesan crema, red wine vinaigrette (served cold)	14.0

ALLA GRIGLIA {grilled}

CHAR-GRILLED CALAMARI / chilli, garlic, lemon, olive oil	17.0
CHAR-GRILLED CALAMARI & CHORIZO / chickpea, lemon, roasted red capsicum, smokey paprika	22.0

{ANTIPASTI}

AL FORNO {oven baked}

SLOW-COOKED ITALIAN MEATBALLS / tomato sugo, fior di latte, pesto di casa, parmesan	16.5
PAN FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad CAUTION HOT PLATE!	18.0
GAMBERI IN VERDE / oven baked prawns, salsa verde, lemon, garlic butter, capers, basil, parsley, dill, olive oil CAUTION HOT PLATE!	26.0
GAMBERI IN BIANCO / oven baked prawns, fennel salt, calabrian chilli, garlic butter, lemon, olive oil CAUTION HOT PLATE!	26.0
GAMBERI IN ROSSO / oven baked prawns, tomato sugo, garlic butter, capers, olives, calabrian chilli, lemon, olive oil CAUTION HOT PLATE!	26.0
MELANZANE PARMIGIANA / layers of eggplant, parmesan cheese, san marzano tomato, fresh basil, mozzarella di bufala, baked in the oven	19.5
PUMPKIN FRITTATA / pumpkin, fetta, spinach, pesto di casa	15.0
ZUPPE {soups}	
BRODO / classic clear chicken broth, house-made chicken tortellini, parsley	15.5
RIBOLLITA / a hearty vegetable soup with cannellini beans, chickpeas, pangrattato, pesto di casa	14.5
ADD 2 PIECES OF GARLIC AND HERB BREAD TO ANY SOUP	3.5

***ALLERGENS:** ATTENTION CUSTOMERS WITH FOOD ALLERGIES. PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT.

OUR MENU IS EXTENSIVE AND WE REGRETTABLY CANNOT LIST EVERY ITEM IN EACH DISH. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS PRIOR TO PLACING YOUR ORDER.

{ MAINS }

PLEASE NOTE THERE WILL BE A 10% SERVICE CHARGE ADDED TO YOUR BILL ON SUNDAY & 15% ON PUBLIC HOLIDAYS. PROCESSING FEES APPLY TO PAY WAVE AND CREDIT CARD PAYMENTS

PIZZA {rossa} SAN MARZANO TOMATO BASE

MARGHERITA D.O.P / mozzarella di bufala, basil, sea salt 28.5

MARGHERITA / fior di latte, basil, sea salt 25.5

THE ROCOCO PIZZA / prosciutto di parma, fior di latte, rocket, shaved parmesan 28.5

CLASSIC VENETO SALAMI / provolone cheese, fior di latte, fennel salt 28.0

CLASSIC ITALIAN MEATBALLS / fior di latte, mozzarella di bufala, pesto di casa 28.5

SALSICCIA & BROCCOLI / pork & fennel sausage, broccoli, chilli, provolone 28.0

SALUMI DUE / double smoked ham, calabrese salami, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion 28.5

CALABRESE D.O.C / calabrese salami, mozzarella di bufala, roasted capsicum, black olives, pesto 28.5

CHAR-GRILLED VEGETABLES / fior di latte, whipped ricotta, pesto di casa 27.5

CAPRICCIOSA / smoked ham, tomato, fior di latte, olives, creamed artichokes, mushrooms 29.0

CHAR-GRILLED PRAWN / garlic, fior di latte, fresh basil, sea salt 29.5

PUMPKIN / fior di latte, caramelised onion, pine nuts, rocket, goats curd 27.5

RICOTTA, PROSCIUTTO & PEAR / fior di latte, cooked prosciutto di parma, rocket, parmesan, pear, caramelised onion, creamed artichoke 28.5

GNOCCHI

OUR FAMOUS HAND MADE RICOTTA GNOCCHI / oven baked in tomato & basil sugo topped with candied pumpkin, pangrattato, mozzarella di bufala, parmesan **CAUTION HOT PLATE!** 31.5

GNOCCHI BOLOGNESE / hand made potato gnocchi, bolognese ragu (beef), parmesan, basil 29.5

GNOCCHI AL POMODORO / hand made potato gnocchi, tomato sugo, stracciatella, basil oil, fresh ricotta, pangrattato, parmesan 29.5

GNOCCHI AL FUNGHI / hand made potato gnocchi, creamy mushroom sauce, sauteed seasonal mushrooms, parmesan, fresh herbs 29.5

PIZZA {bianca} OLIVE OIL & GARLIC BASE

CHILLI, SMASHED OLIVE & GARLIC / ricotta, fior di latte, rosemary, sea salt 26.0

POTATO, ROSEMARY & SEA SALT / taleggio cheese, caramelised onion 26.5

BIANCO SALSICCIA / pork & fennel sausage, crushed potato, tomato, rosemary, mozzarella di bufala, caramelised onion 28.0

CARBONARA / pancetta (bacon), caramelised onion, parmesan, egg, parsley, black pepper, fior di latte 28.5

PUTTANESCA / cherry tomatoes, anchovies, olives, capers, basil, chilli, fior di latte, caramelised onion 27.5

BROCCOLI & PANCETTA (BACON) / garlic, caramelised onion, taleggio cheese 28.5

TASMANIAN SALMON / fior di latte, artichoke, rocket, roasted onions, salsa verde, dill 28.5

PIZZA AI FUNGHI / assortment of mushrooms, garlic, fior di latte, provolone, basil 28.0

CHAR-GRILLED SEAFOOD / cherry tomatoes, garlic, fior di latte, basil, dill 29.5

PORCHETTA / slow roasted pork, caramelised onion, salsa verde, fontina cheese, mozzarella di bufala 27.5

PRAWN & ZUCCHINI / fior di latte, fresh mint, chilli, dill, salsa verde, garlic, sea salt & olive oil 29.5

MORTADELLA / traditional pork salumi from Bologna, caramelised onion, pistachio pesto, stracciatella 28.5

RISOTTO

CHAR-GRILLED CHICKEN & BACON / leek, fresh tomato, basil 32.0

ROASTED PUMPKIN / sweet corn, caramelised onion, tomato, ricotta, basil 29.5

'PAELLA' RISOTTO / a version of our Spanish cousin, saffron risotto, chorizo, prawns, salmon, calamari, mussels, white wine, tomato, garlic, smokey paprika 38.5

MUSHROOM / assorted local mushrooms, provolone cheese, fresh herbs, pine nuts 30.0

DUCK RISOTTO / flaked confit duck, caramelised onion, mushrooms, tomato, spinach, fresh peas 36.5

PAN-FRIED PRAWN RISOTTO / char grilled zucchini, fresh peas, artichoke, baby spinach 36.5

PASTA

– GLUTEN-FREE FUSILLI + 4

BUCATINI ALL'AMATRICIANA / pancetta (bacon), tomato, garlic, fresh chilli, parmesan 28.5

TAGLIATELLE BOLOGNESE / handmade egg pasta, bolognese ragu (beef), parmesan 28.5

LINGUINE ALLA ROCOCO / chicken, semi dried tomato, capers, olives, tomato sugo, chilli, parmesan 29.5

PENNE SAUSAGE / pork & fennel sausage, broccoli, tomato, garlic, chilli, pangrattato, parmesan 28.5

SPAGHETTI MEATBALLS / tomato sugo, mozzarella di bufala, pangrattato, parmesan, fresh herbs 31.5

STROZZAPRETI SLOW BRAISED DUCK RAGU / hand rolled pasta, tomato, garlic, portabello mushrooms, glazed balsamic onions 37.5

SPAGHETTI PRAWNS 'ALLA BUSARA' / chilli, tomato, saffron, garlic, fresh herbs 36.5

HANDMADE RICOTTA & GOATS CHEESE RAVIOLI / tomato, black olives, goats curd, pangrattato, fresh basil, olive oil 29.5

TRADITIONAL LASAGNE / bolognese ragu, mozzarella di bufala, béchamel, fresh basil, parmesan **CAUTION HOT PLATE!** 32.0

VEGETABLE LASAGNE / layers of pasta, roasted capsicum, pumpkin, mushroom, zucchini, eggplant & spinach, oven baked with bechamel, tomato, pesto di casa and mozzarella di bufala **CAUTION HOT PLATE!** 32.0

PUMPKIN RICOTTA CANNELLONI / tomato, fontina, bechamel, roast pumpkin, toasted pine nuts, pecorino, oven baked **CAUTION HOT PLATE!** 28.5

HANDMADE SEAFOOD TORTELLINI / char-grilled seafood, lemon, parsley, dill, olive oil, in a creamy white wine sauce 41.5

SPAGHETTI CHILLI GARLIC / garlic, fresh chilli, baby spinach, parmesan, olive oil + add sauteed broccolini & peas 26.5 4.0

LINGUINE WITH TASMANIAN SALMON / artichoke, roasted fennel, baby spinach, olive oil, white wine, dill 35.5

SPAGHETTI WITH CHAR-GRILLED SEAFOOD / garlic butter, lemon, parsley, chilli, olive oil 39.5

SPAGHETTI CARBONARA / pancetta (bacon), free range egg, pecorino, black pepper 30.0

LINGUINE WITH PAN FRIED PRAWNS / garlic butter, fresh chilli, baby spinach, basil, olive oil 36.5

MAINS

CHICKEN, FETTA & BEETROOT SALAD / torn cos, char-grilled chicken, pine nuts, pickled carrots, pangrattato, balsamic onions, lemon, parmesan dressing 29.5

SUPERFOOD SALAD / mixed grains, broccoli, roasted cauliflower, heirloom tomatoes, candied pumpkin, asparagus, spinach, capers, beetroot hummus, fetta, toasted nuts & seeds 27.5

CHAR-GRILLED CALAMARI SALAD / garlic, lemon & chilli marinated calamari, mixed leaves, baby capers, tomato, black olives, lemon & parmesan dressing 33.5

PAN-FRIED TASMANIAN SALMON SALAD / char grilled vegetables, black olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing 35.5

330 GRAM CHAR-GRILLED SIRLOIN STEAK / riverine black angus, 120 day grain fed, served with bearnaise sauce, rocket & parmesan salad, rosemary & garlic potatoes, tomato chutney, lemon 54.0

POLLO ALLA MILANESE / crumbed free range chicken breast, tomato sugo, italian coleslaw, rosemary & garlic potatoes, artichoke hollandaise 36.5

CHAR-GRILLED FILLET OF TASMANIAN SALMON / broccoli & grain salad, cauliflower puree, baby capers, lemon, toasted almonds & seeds, salsa verde 37.0

STICKY PORK RIBS / orange, fig & balsamic glaze, chilli, fennel salt, house chips, italian coleslaw 46.5

CONTORNI {sides}

ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon, olive oil 14.0

ROCKET, PEAR & PARMESAN / olive oil, balsamic 13.0

ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh basil, marinated bulgarian fetta 16.0

CHOPPED COS / vine tomatoes, cucumber, red onion, basil, olive oil, white wine vinaigrette 12.5

OVEN ROASTED GARLIC & ROSEMARY POTATOES / tomato relish, garlic aioli 14.0

SWEET POTATO WEDGES / chilli mayo 13.0

HOUSE CHIPS / tomato relish, garlic aioli 12.0

Allergens: Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat