

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	6.5	10.5
GARLIC AND HERB BREAD add MELTED MOZZARELLA	8.5 10.5	12.5 14.5
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)		11.0
CACIO E PEPE PIZZA / fior di latte, black pepper, olive oil, pecorino		24.5
CLASSIC GARLIC PIZZA / fior di latte, garlic, rosemary, sea salt		24.5
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 26.0

- 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 \$7.5 IF SOLD INDIVIDUALLY

PLEASE NOTE THERE WILL BE A 10% SERVICE CHARGE ADDED TO YOUR BILL ON SUNDAY & 17.5% ON PUBLIC HOLIDAYS. PROCESSING FEES APPLY TO PAY WAVE AND CREDIT CARD PAYMENTS.

KINDLY NOTE WE DO NOT SPLIT BILLS.

MARINATED MOUNT ZERO OLIVES

MIXED SELECTION OF OLIVES	12.5
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	16.5
VENETO / mild, aged pork salami, black pepper, spices, garlic	11.5
BRESAOLA / air dried, salt cured beef from northern italy lombardy region	14.0
MORTADELLA / the classic salumi from bologna	12.5
PORCHETTA / thinly sliced, slow roasted pork, garlic, herbs	12.0
CHICKEN, LIVER & BACON PÂTÉ / pickled onions, rocket, pistachios, garlic & herb bread	17.5
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	15.0
FRESH WHIPPED RICOTTA / mint, chilli, lemon	9.5
BULGARIAN SHEEPS MILK FETTA / pesto di casa	14.5
PAN FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad CAUTION HOT PLATE!	18.5

FRITTURA {fried}

PEA & PANCETTA ARANCINI / provolone cheese, with garlic aioli	14.5
SAFFRON ARANCINI / parmesan, fontina, smokey paprika, with pumpkin puree	14.5
BOLOGNESE ARANCINI / bolognese ragu, mozzarella, with garlic aioli	14.5
MELANZANE ARANCINI / smokey eggplant, parmesan, with tomato sugo	14.5
MUSHROOM ARANCINI / provolone cheese, with garlic aioli	14.5
MAC & CHEESE CROQUETTES / with a black olive crumb & tomato sugo	19.5
CRUMBED POLENTA / chilli & romesco mayonnaise (contains nuts)	16.5
CRUMBED POLENTA & PROSCIUTTO / peperonata, mozzarella di bufala	26.5

VERDURE {vegetables}

BEETROOT SALAD / baby beets, roasted heirloom carrots, balsamic onions, chickpeas, rocket, goats curd, pistachio nuts	15.5
TRADITIONAL CAPRESE SALAD / vine ripened tomatoes, mozzarella di bufala, basil, olive oil, red wine vinegar	22.5
MARINATED MUSHROOMS / extra virgin olive oil, balsamic, garlic, parsley, white wine vinegar (served cold)	15.0
MARINATED VEGETABLES / pesto di casa, garlic parmesan crema, red wine vinaigrette (served cold)	15.0

ALLA GRIGLIA {grilled}

CHAR-GRILLED CALAMARI / chilli, garlic, lemon, olive oil	17.5
CHAR-GRILLED CALAMARI & CHORIZO / chickpea, lemon, roasted red capsicum, smokey paprika	22.5

{ANTIPASTI}

AL FORNO {oven baked}

SLOW-COOKED ITALIAN MEATBALLS / tomato sugo, fior di latte, pesto di casa, parmesan	17.5
PAN FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad CAUTION HOT PLATE!	18.5
GAMBERI IN VERDE / oven baked prawns, salsa verde, lemon, garlic butter, capers, basil, parsley, dill, olive oil CAUTION HOT PLATE!	26.5
GAMBERI IN BIANCO / oven baked prawns, fennel salt, calabrian chilli, garlic butter, lemon, olive oil CAUTION HOT PLATE!	26.5
GAMBERI IN ROSSO / oven baked prawns, tomato sugo, garlic butter, capers, olives, calabrian chilli, lemon, olive oil CAUTION HOT PLATE!	26.5
MELANZANE PARMIGIANA / layers of eggplant, parmesan cheese, san marzano tomato, fresh basil, mozzarella di bufala, baked in the oven	21.5
PUMPKIN FRITTATA / pumpkin, fetta, spinach, pesto di casa	15.5

ZUPPE {soups}

BRODO / classic clear chicken broth, house-made chicken tortellini, parsley	16.0
RIBOLLITA / a hearty vegetable soup with cannellini beans, chickpeas, pangrattato, pesto di casa	15.0
ADD 2 PIECES OF GARLIC AND HERB BREAD TO ANY SOUP	4.5

***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 }

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PIZZA {rossa} SAN MARZANO TOMATO BASE

MARGHERITA D.O.P / mozzarella di bufala, basil, sea salt	29.0
MARGHERITA / fior di latte, basil, sea salt	26.5
THE ROCOCO PIZZA / prosciutto di parma, fior di latte, rocket, shaved parmesan	28.5
CLASSIC VENETO SALAMI / provolone cheese, fior di latte, fennel salt	28.5
CLASSIC ITALIAN MEATBALLS / fior di latte, mozzarella di bufala, pesto di casa	29.5
SALSICCIA & BROCCOLI / pork & fennel sausage, broccoli, chilli, provolone	29.0
SALUMI DUE / double smoked ham, calabrese salami, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion	29.5
CALABRESE D.O.C / calabrese salami, mozzarella di bufala, roasted capsicum, black olives, pesto	29.5
CHAR-GRILLED VEGETABLES / fior di latte, whipped ricotta, pesto di casa	28.0
CAPRICCIOSA / smoked ham, tomato, fior di latte, olives, creamed artichokes, mushrooms	29.5
CHAR-GRILLED PRAWN / garlic, fior di latte, fresh basil, sea salt	31.0
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
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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!	32.5
GNOCCHI BOLOGNESE / hand made potato gnocchi, bolognese ragu (beef), parmesan, basil	31.5
GNOCCHI AL POMODORO / hand made potato gnocchi, tomato sugo, stracciatella, basil oil, fresh ricotta, pangratatto, parmesan	31.5
GNOCCHI AL FUNGHI / hand made potato gnocchi, creamy mushroom sauce, sauteed seasonal mushrooms, parmesan, fresh herbs	31.5

PIZZA {bianca} OLIVE OIL & GARLIC BASE

CHILLI, SMASHED OLIVE & GARLIC / ricotta, fior di latte, rosemary, sea salt	26.5
POTATO, ROSEMARY & SEA SALT / taleggio cheese, caramelised onion	26.5
BIANCO SALSICCIA / pork & fennel sausage, crushed potato, tomato, rosemary, mozzarella di bufala, caramelised onion	28.5
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	28.0
BROCCOLI & PANCETTA (BACON) / garlic, caramelised onion, taleggio cheese	29.0
TASMANIAN SALMON / fior di latte, artichoke, rocket, roasted onions, salsa verde, dill	29.5
PIZZA AI FUNGHI / assortment of mushrooms, garlic, fior di latte, provolone, basil	28.5
CHAR-GRILLED SEAFOOD / cherry tomatoes, garlic, fior di latte, basil, dill	31.5
PORCHETTA / slow roasted pork, caramelised onion, salsa verde, fontina cheese, mozzarella di bufala	28.0
PRAWN & ZUCCHINI / fior di latte, fresh mint, chilli, dill, salsa verde, garlic, sea salt & olive oil	31.0
MORTADELLA / traditional pork salumi from Bologna, caramelised onion, pistachio pesto, stracciatella	28.5

RISOTTO

CHAR-GRILLED CHICKEN & BACON / leek, fresh tomato, basil	33.5
ROASTED PUMPKIN / sweet corn, caramelised onion, tomato, ricotta, basil	30.0
'PAELLA' RISOTTO / a version of our Spanish cousin, saffron risotto, chorizo, prawns, salmon, calamari, mussels, white wine, tomato, garlic, smokey paprika	41.0
MUSHROOM / assorted local mushrooms, provolone cheese, fresh herbs, pine nuts	31.5
DUCK RISOTTO / flaked confit duck, caramelised onion, mushrooms, tomato, spinach, fresh peas	38.0
PAN-FRIED PRAWN RISOTTO / char grilled zucchini, fresh peas, artichoke, baby spinach	38.0

PASTA

– GLUTEN-FREE FUSILLI + 4

BUCATINI ALL'AMATRICIANA / pancetta (bacon), tomato, garlic, fresh chilli, parmesan	29.5
TAGLIATELLE BOLOGNESE / handmade egg pasta, bolognese ragu (beef), parmesan	29.0
LINGUINE ALLA ROCOCO / chicken, semi dried tomato, capers, olives, tomato sugo, chilli, parmesan	31.0
PENNE SAUSAGE / pork & fennel sausage, broccoli, tomato, garlic, chilli, pangrattato, parmesan	29.0
SPAGHETTI MEATBALLS / tomato sugo, mozzarella di bufala, pangrattato, parmesan, fresh herbs	32.5
STROZZAPRETI SLOW BRAISED DUCK RAGU / hand rolled pasta, tomato, garlic, portabello mushrooms, glazed balsamic onions	38.5
SPAGHETTI PRAWNS 'ALLA BUSARA' / chilli, tomato, saffron, garlic, fresh herbs	37.5
HANDMADE RICOTTA & GOATS CHEESE RAVIOLI / tomato, black olives, goats curd, pangrattato, fresh basil, olive oil	31.5
TRADITIONAL LASAGNE / bolognese ragu, mozzarella di bufala, béchamel, fresh basil, parmesan CAUTION HOT PLATE!	32.5
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!	32.5
PUMPKIN RICOTTA CANNELLONI / tomato, fontina, bechamel, roast pumpkin, toasted pine nuts, pecorino, oven baked CAUTION HOT PLATE!	29.5
HANDMADE SEAFOOD TORTELLINI / char-grilled seafood, lemon, parsley, dill, olive oil, in a creamy white wine sauce	42.5
SPAGHETTI CHILLI GARLIC / garlic, fresh chilli, baby spinach, parmesan, olive oil	27.0
+ add sauteed broccolini & peas	4.0
LINGUINE WITH TASMANIAN SALMON / artichoke, roasted fennel, baby spinach, olive oil, white wine, dill	36.5
SPAGHETTI WITH CHAR-GRILLED SEAFOOD / garlic butter, lemon, parsley, chilli, olive oil	41.5
SPAGHETTI CARBONARA / pancetta (bacon), free range egg, pecorino, black pepper	31.5
LINGUINE WITH PAN FRIED PRAWNS / garlic butter, fresh chilli, baby spinach, basil, olive oil	37.5

MAINS

CHICKEN, FETTA & BEETROOT SALAD / torn cos, char-grilled chicken, pine nuts, pickled carrots, pangrattato, balsamic onions, lemon, parmesan dressing	30.0
SUPERFOOD SALAD / mixed grains, broccoli, roasted cauliflower, heirloom tomatoes, candied pumpkin, asparagus, spinach, capers, beetroot hummus, fetta, toasted nuts & seeds	28.5
CHAR-GRILLED CALAMARI SALAD / garlic, lemon & chilli marinated calamari, mixed leaves, cucumber, baby capers, tomato, black olives, lemon & parmesan dressing	34.5
PAN-FRIED TASMANIAN SALMON SALAD / char grilled vegetables, black olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing	36.5
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	55.5
POLLO ALLA MILANESE / crumbed free range chicken breast, tomato sugo, italian coleslaw, rosemary & garlic potatoes, artichoke hollandaise	37.5
CHAR-GRILLED FILLET OF TASMANIAN SALMON / broccoli & grain salad, cauliflower puree, baby capers, lemon, toasted almonds & seeds, salsa verde	38.5
STICKY PORK RIBS / orange, fig & balsamic glaze, chilli, fennel salt, house chips, italian coleslaw	46.5
ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon, olive oil	14.5
ROCKET, PEAR & PARMESAN / olive oil, balsamic	13.5
ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh basil, marinated bulgarian fetta	16.5
CHOPPED COS / vine tomatoes, cucumber, red onion, basil, olive oil, white wine vinaigrette	13.5
OVEN ROASTED GARLIC & ROSEMARY POTATOES / tomato relish, garlic aioli	14.5
SWEET POTATO WEDGES / chilli mayo	13.5
HOUSE CHIPS / tomato relish, garlic aioli	13.5

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