



PANE {bread} 'TO SHARE'

	single serve	half- serve	full serve
WARM CIABATTA / mount zero extra virgin olive oil	4.0	8.0	12.0
GARLIC AND HERB BREAD add MELTED MOZZARELLA	6.0 7.5	10.0 11.5	14.0 15.5
FLATBREAD / rosemary, garlic, sea salt		6.0	10.0
OVEN-BAKED FOCACCIA / roasted tomato & basil butter			12.5
TOMATO BRUSCHETTA (NO ALTERATIONS) tomato, red onion, goats cheese, pesto di casa, garlic, basil, olive oil (1 PIECE PER SERVE)			12.5
CACIO E PEPE PIZZA / fior di latte, black pepper, olive oil, pecorino			27.5
CLASSIC GARLIC PIZZA / fior di latte cheese, garlic, rosemary, sea salt			26.5
WOOD FIRE PIZZA BREAD / served with extra virgin olive oil, mortadella, whipped ricotta, green sicilini olives			32.5

DIPS

SELECTION OF DIPS / CHOOSE ANY FOUR FROM BELOW served with rosemary, garlic & sea salt flatbread	32.0
– Oven roast beets, fetta & pistachio – Fresh whipped ricotta, parmesan, lemon – Roast pumpkin, almonds, paprika, yoghurt – Smokey eggplant – Fire roasted capsicum & chilli – Creamy fetta & roasted onion – Chickpea, garlic, lemon & olive oil	

DIPS ARE \$8.0 IF SOLD INDIVIDUALLY

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WE LOVE SHARING!

Mix and match from our vast selection of antipasti items.

BUON APPETITO!

MARINATED MOUNT ZERO OLIVES

MIXED SELECTION OF OLIVES	12.5
LIGURIAN OLIVES	12.5
GREEN SICILIAN OLIVES	12.5
KALAMATA OLIVES	12.5

SALUMI

CALABRESE / spicy pork salame	12.5
PROSCIUTTO SAN DANIELE / 24 months aged, dry cured prosciutto crudo, friuli region	18.5
VENETO / mild, aged pork salame, black pepper, spices, garlic	12.0
BRESAOLA / air dried, salt cured beef from northern italys lombardy region	15.0
MORTADELLA / the classic salume from bologna	12.5
PORCHETTA / thinly sliced, slow roasted pork, garlic, herbs	12.5
SALUMI BOARD / prosciutto san daniele 24 months, porchetta, calabrese salame, mortadella & bresaola, oven-baked focaccia, mozzarella di bufala, zucchini pickle, chickpea dip	46.5
CHICKEN, LIVER & BACON PÂTÉ / balsamic onions, rocket, pickled zucchini pistachios, served with 2 piece garlic & herb bread	26.0
ROCKMELON & PROSCIUTTO / burrata, olive oil, white balsamic, mint	28.5

ZUPPE {soup}

BRODO / classic clear chicken broth, house-made chicken tortellini, parsley	16.5
RIBOLLITA / a hearty vegetable soup with chickpeas and cannellini beans	15.5
ADD 2 PIECES OF GARLIC AND HERB BREAD	4.5

FRITTURA {fried}

SAFFRON ARANCINI / parmesan, fontina, smokey paprika with pumpkin puree	15.5
"BOLOGNESE" ARANCINI / bolognese ragu, mozzarella, with garlic aioli	15.5
MELANZANE ARANCINI / smokey eggplant, parmesan, with tomato sugo	15.5
MUSHROOM ARANCINI / provolone cheese, with garlic aioli	15.5
"CARBONARA" ARANCINI / pancetta, black pepper, pecorino cheese, garlic & parmesan aioli	15.5
MAC & CHEESE CROQUETTES / with an olive tapenade, tomato sugo & parmesan	22.5
CRUMBED POLENTA / chilli & romesco mayonnaise	16.5

FORMAGGI {cheese}

MOZZARELLA DI BUFALA / campania italy	15.5
FRESH WHIPPED RICOTTA / chilli, lemon	10.5
BULGARIAN SHEEPS MILK FETTA / pesto di casa	14.5
PAN FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad (contains nuts) CAUTION HOT PLATE!	18.5
BURRATA / blistered heirloom tomatoes, balsamic onion, pistachio pesto	26.5

AL FORNO {oven baked}

SLOW-COOKED ITALIAN MEATBALLS / tomato sugo, fior di latte, pesto di casa, parmesan	19.0
MELANZANE PARMIGIANA / layers of eggplant, parmesan, san marzano tomato, fresh basil, fior di latte, baked in the oven CAUTION HOT PLATE!	26.5
PUMPKIN FRITTATA / pumpkin, fetta, spinach, caramelised onion, pesto di casa	17.5

{ANTIPASTI}

FRUTTI DI MARE {seafood}

GAMBERI IN ROSSO / oven baked prawns, tomato sugo, garlic butter, capers, olives, chilli, lemon, olive oil CAUTION HOT PLATE!	28.5
GAMBERI IN BIANCO / oven baked prawns, fennel salt, chilli, garlic butter, lemon, olive oil CAUTION HOT PLATE!	28.5
GAMBERI IN VERDE / oven baked prawns, salsa verde, lemon, garlic butter, capers, basil, parsley, dill, olive oil CAUTION HOT PLATE!	28.5
GAMBERI IN NDUJA BUTTER / oven baked prawns, nduja butter (ground pork & chilli), tomato, lemon, garlic CAUTION HOT PLATE!	28.5
CRUMBED PRAWNS / fennel salt, caper mayonnaise, prawn oil, lemon	28.5
CHAR-GRILLED CALAMARI / calabrian chilli, confit garlic butter, lemon, olive oil, dill	18.5

OYSTERS

today's best oysters sourced from either NSW or Tasmania based on seasonality	1/2 DOZEN
PACIFIC OYSTERS / St Helens, Tasmania	34.5
ROCK OYSTERS / Coffs Harbour, NSW	39.5

oysters are served natural with a light chilli mignonette, cabernet sauvignon vinegar, shallot & lemon



ATTENTION GUESTS WITH FOOD ALLERGIES

Please, scan the QR code and read the allergy waiver for more details.

*ALLERGENS: ATTENTION GUESTS 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 OR SHELLFISH. WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS. UNFORTUNATELY WE CANNOT ACCOMMODATE FOR SEVERE ALLERGIES.

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.

PLEASE NOTE A SURCHARGE OF 5% APPLIES ON SATURDAY, A SURCHARGE OF 10% APPLIES ON SUNDAY & A SURCHARGE OF 18.5% APPLIES ON PUBLIC HOLIDAYS. PROCESSING FEES APPLY TO ALL CARD PAYMENTS.

KINDLY NOTE WE DO NOT SPLIT BILLS.

{MAINS}

MAINS

CHICKEN, FETTA & BEETROOT SALAD / torn cos, char-grilled chicken, pine nuts, pickled carrots, pangrattato, balsamic onions, lemon, parmesan dressing **34.0**

SUPERFOOD SALAD / mixed grains, broccolini, roasted cauliflower, baby beets, candied pumpkin, asparagus, spinach, capers, beetroot hummus, fetta, toasted nuts & seeds **31.5**

CHAR-GRILLED CALAMARI SALAD / garlic, lemon & chilli marinated calamari, mixed leaves, cucumber, baby capers, tomato, black olives, lemon & parmesan dressing **38.5**

PAN-FRIED TASMANIAN SALMON SALAD / char-grilled vegetables, black olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing, dill **39.5**

340 GRAM CHAR-GRILLED SIRLOIN STEAK / riverine black angus, 120 day grain fed, served with rocket & parmesan salad, rosemary & garlic potatoes, tomato chutney, lemon and your choice of either mushroom or bearnaise sauce **62.5**

POLLO ALLA MILANESE / crumbed free range chicken breast, tomato sugo, italian coleslaw, rosemary & garlic potatoes, artichoke hollandaise **39.5**

GLAZED CHAR-GRILLED SALMON / broccolini, green beans, chickpea & grain salad, baby capers, toasted almonds, sweet potato, chilli caramel & lime hollandaise **40.0**

PAN-FRIED SNAPPER FILLET / warm potato, egg & parsley salad, tomato sugo, olives & capers **41.5**

GNOCCHI

OUR FAMOUS HAND MADE RICOTTA GNOCCHI / oven baked in tomato & basil sugo topped with candied pumpkin, mozzarella di bufala, pangrattato, parmesan **35.0** CAUTION HOT PLATE!

GNOCCHI BOLOGNESE / hand made potato gnocchi, bolognese ragu (beef), parmesan, basil **34.5**

GNOCCHI AL POMODORO / hand made potato gnocchi, tomato sugo, stracciatella, basil oil, pangrattato, parmesan **34.5**

GNOCCHI AI FUNGHI / hand made potato gnocchi, creamy mushroom sauce, sauteed seasonal mushrooms, thyme, parmesan, parsley **34.5**

PASTA

– GLUTEN-FREE FUSILLI + 4

BUCATINI ALL’AMATRICIANA / pancetta (bacon), tomato, garlic, chilli, parmesan **33.5**

TAGLIATELLE BOLOGNESE / handmade egg pasta, bolognese ragu (beef), parmesan **32.5**

LINGUINE ALLA ROCOCO / chicken, semi-dried tomato butter, capers, olives, chilli, parmesan **35.0**

MEZZI PACCHERI PORK & FENNEL SAUSAGE / broccolini, tomato, garlic, chilli, pangrattato, parmesan **34.0**

SPAGHETTI MEATBALLS / tomato sugo, mozzarella di bufala, rosemary, pangrattato, parmesan, parsley **36.0**

STROZZAPRETI FLAKED DUCK AND LENTIL / hand rolled pasta, tomato, garlic, portabello mushrooms, glazed balsamic onions **39.0**

SPAGHETTI PRAWNS ALLA BUSARA / calabrian chilli, tomato, saffron, garlic, white wine, olive oil, fresh basil **39.5**

PAPPARDELLE SLOW BRAISED "OSSO BUCO" / thick cut pasta ribbons, flaked veal osso buco ragu, stracciatella, lemon, parlsey oil **39.5**

BEEF LASAGNE / bolognese ragu, fior di latte, béchamel, fresh basil, parmesan **36.5** CAUTION HOT PLATE!

VEGETABLE LASAGNE / layers of pasta, roasted capsicum, pumpkin, mushroom, zucchini, eggplant & spinach, oven baked with bechamel, tomato, pesto di casa and fior di latte **36.5** CAUTION HOT PLATE!

LINGUINE WITH TASMANIAN SALMON / artichoke, baby spinach, semi-dried tomato pesto, lemon, dill **38.0**

HANDMADE SEAFOOD TORTELLINI / char-grilled seafood, lemon, white wine cream sauce, shellfish oil, dill **46.5**

SPAGHETTI CHILLI GARLIC / garlic, fresh chilli, baby spinach, parmesan, extra virgin olive oil **29.0**
+ add sauteed broccolini & peas **4.5**

SPAGHETTI WITH CHAR-GRILLED SEAFOOD / char-grilled prawns, calamari, scallops, salmon, rockling, mussels, clams, garlic butter, lemon, parsley, chilli, shellfish oil **46.0**

SPAGHETTI CARBONARA / pancetta (bacon), free range egg, pecorino, black pepper **35.0**

LINGUINE WITH PAN FRIED PRAWNS / garlic, calabrian chilli, baby spinach, light shellfish bisque **39.5**

RISOTTO

CHAR-GRILLED CHICKEN & BACON / leek, fresh tomato, basil **36.0**

ROASTED PUMPKIN / sweet corn, caramelised onion, tomato, stracciatella, basil **34.0**

SAFFRON RISOTTO / pan-fried garlic prawns, salmon, calamari, mussels, rockling, spicy nduja oil (ground pork & chilli) **45.0**

MUSHROOM / assorted local mushrooms, mascarpone cheese, fresh herbs, parmesan, pine nuts **34.5**

DUCK RISOTTO / flaked confit duck, caramelised onion, mushrooms, tomato, spinach, fresh peas **41.0**

PAN-FRIED PRAWN RISOTTO / char-grilled zucchini, fresh peas, artichoke, baby spinach, shellfish oil **39.5**

PIZZA {bianca} OLIVE OIL & GARLIC BASE

CHILLI, SMASHED OLIVE & GARLIC / ricotta, fior di latte, rosemary, sea salt **28.0**

SMASHED ROASTED POTATO, ROSEMARY & SEA SALT / taleggio cheese, caramelised onion **28.5**

CARBONARA / pancetta, caramelised onion, parmesan crema, egg, parsley, black pepper, fior di latte **29.5**

PUTTANESCA / cherry tomatoes, anchovies, olives, capers, basil, chilli, fior di latte, caramelised onion **29.0**

BROCCOLINI & PANCETTA (BACON) / caramelised onion, confit garlic,taleggio, parmesan crema **30.0**

TASMANIAN SALMON / fior di latte, artichoke crema, rocket, roasted onions, salsa verde **31.0**

BIANCO SALSICCIA / pork & fennel sausage, crushed potato, tomato, rosemary, mozzarella di bufala, caramelised onion **29.5**

PIZZA AI FUNGHI / seasonal local mushrooms, garlic, fior di latte, provolone, parmesan crema, basil **31.0**

CHAR-GRILLED SEAFOOD / cherry tomatoes, confit garlic, fior di latte, basil, dill **34.5**

PORCHETTA / slow roasted pork, caramelised onion, salsa verde, fontina cheese, mozzarella di bufala **29.5**

PRAWN & ZUCCHINI / fior di latte, fresh mint, chilli, dill, salsa verde, confit garlic, sea salt **34.5**

MORTADELLA / traditional pork salume from bologna, caramelised onion, pistachio pesto, stracciatella **29.5**

PIZZA {rossa} SAN MARZANO TOMATO BASE

MARGHERITA / fior di latte, basil, sea salt **26.5**
+ add mozzarella di bufala D.O.P **3.5**

THE ROCOCO PIZZA / prosciutto san daniele, fior di latte, rocket, shaved parmesan **32.5**

CLASSIC VENETO SALAME / provolone, fior di latte, parmesan crema, fennel salt **29.5**

CLASSIC ITALIAN MEATBALLS / fior di latte, mozzarella di bufala, pesto di casa **32.5**

SALSICCIA & BROCCOLI / pork & fennel sausage, broccoli, chilli, fior di latte **31.0**

DUE SALUMI / double smoked ham, calabrese salame, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion **31.5**

CALABRESE D.O.C / calabrese salame, mozzarella di bufala, roasted capsicum, black olives, pesto di casa **31.5**

CHAR-GRILLED VEGETABLES / fior di latte, parmesan crema, pesto di casa **29.5**

CAPRICCIOSA / smoked ham, tomato, fior di latte, olives, creamed artichokes, mushrooms **31.0**

CHAR-GRILLED PRAWN / confit garlic, fior di latte, fresh basil, sea salt **34.5**

PUMPKIN / fior di latte, caramelised onion, pine nuts, rocket, goats curd **29.0**

RICOTTA, PROSCIUTTO & PEAR / fior di latte, cooked prosciutto san daniele, rocket, pear, parmesan, caramelised onion, artichoke crema **32.5**

CRUST DIPS / aioli / chilli mayo / roast garlic & parmesan	2.0
hot chilli honey	0.5

CONTORNI {sides}

ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon, olive oil **15.5**

ROCKET, PEAR & PARMESAN / extra virgin olive oil, balsamic **15.5**

ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, basil, fetta **17.5**

OVEN ROASTED GARLIC & ROSEMARY POTATOES / tomato relish, garlic aioli **15.0**

BABY COS LEAVES / pine nuts, croutons, parsley, lemon, garlic & parmesan dressing **16.5**

SWEET POTATO WEDGES / chilli mayo **15.0**

HOUSE CHIPS / tomato relish, garlic aioli **14.5**