

PANE {bread}

	1/2 serve	full serve
WARM CIABATTA / mount zero extra virgin olive oil	8.0	12.0
GARLIC & HERB BREAD / vegan garlic butter	10.5	14.5
GARLIC & HERB BREAD / with melted vegan bocconcini	12.0	16.0
OVEN-BAKED FOCACCIA / extra virgin olive oil, sea salt		12.0
TOMATO BRUSCHETTA / tomato, vegan cheese, vegan pesto, garlic, basil, olive oil (1 PIECE PER SERVE)		13.0

OLIVES WARM MARINATED MOUNT ZERO OLIVES

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

ZUPPE {soups}

RIBOLLITA / a hearty vegetable soup with cannellini beans, chickpeas, pangrattato, vegan pesto	15.5
--	------

ADD 2 PIECES OF GARLIC & HERB BREAD + 4.5



ATTENTION CUSTOMER WITH FOOD ALLERGIES

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

***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 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 SATURDAYS, A SURCHARGE OF 10% APPLIES ON SUNDAYS & A SURCHARGE OF 18.5% APPLIES ON PUBLIC HOLIDAYS. PROCESSING FEES APPLY TO ALL CARD PAYMENTS

KINDLY NOTE WE DO NOT SPLIT BILLS.

ANTIPASTI

CHICKPEA DIP / smoked paprika, semi-dried tomatoes, pickled onion, toasted focaccia	16.0
CHAR-GRILLED MARINATED EGGPLANT / toasted almonds, vegan cheese, sweet & sour capsicum agrodolce (served cold)	16.0
OVEN ROASTED FIELD MUSHROOMS / vegan garlic butter, thyme, olive oil, balsamic, caramelised onion (served hot)	17.0
SPICED ROAST CAULIFLOWER & PUMPKIN SALAD/ chickpeas, vegan fetta, parsley, lemon, crispy onion, hummus, toasted almonds	18.5
MUSHROOM ARANCINI / assorted winter mushrooms, vegan parmesan with chilli & garlic aioli	16.0
MARINATED VEGETABLES / char-grilled vegetables, balsamic onions, vegan pesto, lemon and olive oil (served cold)	15.5
MELANZANE PARMIGIANA / oven baked layers of eggplant, san marzano tomato, fresh basil, vegan cheese	27.0

SIDES

ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh herbs, vegan fetta	18.5
ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, vegan dressing, peas, lemon, olive oil	16.0
CHOPPED COS SALAD / vine tomatoes, red onion, basil, olive oil, white wine vinaigrette	14.5
MIXED LEAF / olive oil, balsamic	10.5
HOUSE CHIPS / fennel salt, vegan aioli, tomato chutney	15.5
SWEET POTATO WEDGES / vegan aioli	16.0
Extra vegan parmesan, fetta, bocconcini	3.5
Extra vegan aioli, vegan chilli & garlic aioli	2.5

MAINS

SPAGHETTI 'BOLOGNESE' / slow cooked lentil, eggplant & mushroom ragu, vegan parmesan	35.0
LINGUINE ALLA SOFIA / portobello mushrooms, semi-dried tomato, capers, olives, tomato sugo, chilli, bocconcini	34.5
MEZZI PACCHERI MUSHROOM / assorted local mushrooms, mushroom crema, toasted pine nut and rosemary crumb	34.0
SPAGHETTI BROCCOLINI / chilli, garlic, peas, spinach, artichoke, fresh herbs, vegan bocconcini, pangrattato	33.5
GNOCCHI AL POMODORO / potato gnocchi, san marzano tomato, basil, vegan fetta, olive oil, pangrattato	35.0
ROASTED PUMPKIN RISOTTO / candied pumpkin, sweet corn, caramelised onion, vegan fetta, basil	34.5
MUSHROOM RISOTTO / assorted local mushrooms, roasted garlic, vegan parmesan, toasted pine nuts, fresh basil	35.0
SUPERFOOD SALAD / mixed grains, broccoli, roasted cauliflower, heirloom tomatoes, candied pumpkin, spinach, capers, beetroot hummus, vegan fetta, toasted nuts and seeds	32.0

OVEN BAKED DISHES

CAUTION HOT PLATE!

VEGETABLE LASAGNE / layers of pasta, roasted capsicum, pumpkin, mushroom, zucchini, eggplant & spinach, oven baked with tomato, vegan pesto and vegan mozzarella	37.0
OVEN BAKED POTATO GNOCCHI / oven baked in a roast tomato & basil sugo topped with candied pumpkin, pangrattato, vegan mozzarella	35.0
SLOW BRAISED CHICKPEA & VEGETABLE CASSEROLE / tomato, basil, vegan pesto, vegan mozzarella, pangrattato	34.5

PIZZA {bianca} OLIVE OIL & GARLIC BASE

SMASHED ROASTED POTATO, ROSEMARY & SEA SALT / caramelised onion, vegan fetta	28.5
PIZZA AI FUNGHI / assorted local mushrooms, roasted garlic, vegan bocconcini, basil	33.0
ROASTED CAULIFLOWER / potato, roasted spiced cauliflower, chickpeas, caramelised onion, vegan mozzarella	31.5
CHAR-GRILLED BROCCOLINI / balsamic onions, zucchini & artichoke puree, oregano, vegan pesto, vegan mozzarella	30.0

PIZZA {rossa} SAN MARZANO TOMATO BASE

MARGHERITA PIZZA / san marzano tomato, vegan mozzarella, basil, sea salt	30.0
CHAR-GRILLED EGGPLANT / cherry tomatoes, olives, capers, caramelised onions, chilli, vegan fetta	31.0
ROASTED PUMPKIN / vegan mozzarella, caramelised onion, pine nuts, rocket & parmesan	31.0
CHAR-GRILLED VEGETABLE / vegan mozzarella, garlic, basil, semi-dried tomato, vegan pesto	31.5

DOLCETTI {dessert}

FRANGELICO ICE CREAM / chocolate sorbet, macadamia nut gelato, frangelico liqueur, toasted hazelnuts, crushed chocolate biscuit, cacao nibs, waffle cone	19.0
CHOCOLATE FUDGE TART / vanilla gelato, macerated strawberries	18.5
AFFOGATO / pistachio gelato, espresso, disaronno amaretto liqueur, chocolate crumble, toasted pistachio nuts	19.0
WARM STICKY TOFFEE & GINGER PUDDING / salted caramel, compote of berries, vegan vanilla bean ice cream	19.5

Please be aware all our desserts contain nuts

VEGANOMY

