

♦ ANTIPASTI ♦

MARINATED ITALIAN OLIVES (DF,V,VG,GF)	\$9
Mixed olives, rosemary, garlic	
GARLIC FOCACCIA (V,VGO,GFO)	\$10
Rosemary & garlic butter	
CHEESE FOCACCIA (V,VGO,GFO)	\$14
Fior di latte, oregano, olive oil	
ARANCINI (V)	\$18
Mushroom, mozzarella, truffle mayo, parmesan	
FRIED CALAMARI (DF,GFO)	\$19
Gremolata, chilli mayo	
BURRATA (GFO,VO)	\$20
Pickled eggplant, pinenuts, ciabatta Add prosciutto +\$5	
BRUSCHETTA	\$18
Nduja, whipped ricotta, confit tomatoes	
ANTIPASTO TO SHARE (GFO)	\$36
Selection of cheeses, prosciutto, salame, olives, pickles, focaccia, onion jam	
CHEESE BOARD (V,GFO)	\$27
Selection of cheeses, apple paste, salame dolce, crispy bread	

PASTA * PASTA * PASTA

LAMB RAGU PAPPARDELLE (GFO,DFO)	\$27
Slow cooked lamb shoulder ragu, pecorino toscano	
CRAB TAGLIOLINI (DF,GFO)	\$27
Blue swimmer crab, zucchini, tomatoes, chilli, white wine, chives	
SICILIAN GNOCCHI (VG)	\$25
Eggplant and capsicum ragu, almond ricotta	
ZUCCHINI AND LEMON RISOTTO (V,GF)	\$25
Lemon butter, herbs, Taleggio	
GNOCCHI AL PESTO (V)	\$25
Basil pesto, broccolini, almond pangrattato, stracciatella	

S * E * C * O * N * D * I

TASMANIAN SALMON (GF,DFO)	\$29
Smoked tomatoes and potato salad, capers, salsa verde, labneh	
PORCHETTA (DFO,GF)	\$29
herb stuffed rolled pork belly, cabbage & fennel slaw, gremolata, goddess dressing	
TUSCAN KALE SALAD (GF,DFO,V,VGO)	\$20
Roasted cauliflower, lentils, currants, manchego cheese, almonds, mustard dressing	
ORTOLANA SALAD (V,GF,DFO)	\$20
Cabbage, fennel, corn, rocket, parmesan, pine nuts, goddess dressing	
QUINOA SALAD (V,GF,DFO)	\$20
Grilled zucchini, eggplant and capsicum, rocket, feta, lemon dressing, labneh	

For any salad Add chicken +\$4 Add hot smoked salmon \$6

V - Vegetarian | VG - Vegan | GF - Gluten-free | VO - Vegetarian Option
VGO - Vegan Option | GFO - Gluten Free Option | DF - Dairy Free | DFO - Dairy Free Option

Eftpos transactions incur a 0.68% surcharge.
A 10% surcharge applies for Sundays & Public Holidays

PIZZA

ALL OUR PIZZAS CAN BE MADE WITH HANDMADE GLUTEN FREE PIZZA DOUGH FOR \$5. MADE ON SITE BY US, DON'T EXPECT THE USUAL BORING PIZZA BASE! THE GF PIZZA BASE IS COOKED INSIDE OUR PIZZA OVEN SO WE CAN'T GUARANTEE A 100% CELIAC PIZZA.

MARGHERITA (V)	\$20
Tomato, basil, fior di latte	
BUFFALO (V)	\$24
Tomato, cherry tomatoes, buffalo mozzarella, basil, oregano	
PROSCIUTTO	\$26
Tomato, prosciutto di parma, rocket, shaved parmigiano, fior di latte	
DIAVOLA	\$25
Hot salame, tomato, kalamata olives, fior di latte	
CAPRICCIOSA	\$26
Tomato, double smoked ham, mushroom, artichokes, kalamata olives, fior di latte	
MEAT LOVERS	\$26
Tomato, double smoked ham, pancetta, sausage, salame, fior di latte, house-made BBQ sauce	
PESCATORA	\$27
Tomato, prawns, garlic, chilli, zucchini, cherry tomatoes, fior di latte	
FIVE CHEESES (V)	\$25
Smoked scamorza, gorgonzola, parmesan, ricotta cheese, oregano, fior di latte	
BOSCAIOLA	\$25
Smoked scamorza, roasted mushrooms, pancetta, parmesan, truffle oil	
SUPER TRUFFLE BROS (V)	\$25
Roasted mushrooms, truffle manchego, truffle paste, fior di latte Add ham +\$3	
VEGETARIANA (V)	\$25
Zucchini, eggplant, capsicum, mushrooms, ricotta, basil pesto, fior di latte	
CALZONE	\$25
Pork sausage, pancetta, mushrooms, ricotta, truffle manchego, spinach, garlic	

You can pick a vegetarian pizza & make it vegan add +\$3 | gluten-free add +\$5

CONTORNI

ROCKET (V,VGO,GF,DFO)	\$12
Parmigiano, red onion, smoked cherry tomato, balsamic dressing	
ROASTED CAULIFLOWER (GF,DFO,V,VGO)	\$14
Stracciatella, hazelnuts, currants	
POTATO FRIES (V,GFO)	
Served w smoked garlic mayo	\$9
Served w truffle & parmesan	\$12

Dolce!

MASCARPONE CHEESECAKE	\$16
Mixed berries, coco crumb	
BUTTERMILK PANNA COTTA (GF)	\$16
Poached rhubarb, almond crumb	
TIRAMISU	\$16
Cocoa, espresso, amaretto	
CROSTATA DI NUTELLA	\$16
Dulce de leche, coco crumb, meringue, candied hazelnut	

FOOD

M



E



N



U

*Salt
Meats
Cheese.*

CRONULLA



PLEASE CHECK IN
AND HELP KEEP
OUR COMMUNITY
COVID SAFE