

antipasti

WOOD-FIRED FOCACCIA, WHIPPED GARLIC BUTTER (V, VGO GFO) add mozzarella \$3	\$12
WARM MARINATED ITALIAN OLIVES (DF, VG, GF)	\$12
BURRATA, ROASTED CAPSICUM, KALAMATA DUST, BASIL OIL (GF, V)	\$24
SAFFRON ARANCINI, PARMIGIANO, PAPRIKA MAYO (V)	\$21
CALAMARI FRITTI, LEMON MAYO (DF, GFO)	\$26
HOUSEMADE BACCALÀ BITES, SALTED COD, TARTAR (4)	\$20
SICILIAN MUSSELS, NAPOLETANA SAUCE, CROSTINI (500G) (DF)	\$29
ANTIPASTO MISTO (SERVES 2-3) (GFO) a selection of cheeses, prosciutto, salame, olives, pickles, focaccia, onion jam	\$45

pasta

gluten-free penne available add +\$5

LAMB RAGU PAPPARDELLE, PECORINO TOSCANO (DFO)	\$34
CRAB TAGLIOLINI, ZUCCHINI, CHERRY TOMATOES, CHILLI, (DF)	\$34
PUMPKIN & RICOTTA RAVIOLI, SAGE, PURPLE POTATO, ALMONDS (V)	\$30
TRUFFLE MUSHROOM RISOTTO, PARMIGIANO (V, VGO)	\$31

secondi

CRISPY SKIN BARRAMUNDI, THYME, POTATO PAVE (GF, DFO)	\$36
CAPE GRIM BEEF CHEEK STEW, MASH POTATOES, PORT JUS (GF, DFO)	\$35
CHICKEN COTOLETTA, COLESLAW, DIJONNAISE (DFO)	\$30
ROASTED CHICKEN SALAD (GFO, DFO, VO, VGO) cavolo nero, roasted cauliflower, lentils, currants, almonds, pecorino, mustard dressing	\$28

contorni

INSALATA DI RUCOLA (V, GF, VGO) rocket, walnuts, pear, parmigiano reggiano, balsamico	\$15
BROCCOLINI, CHILLI, GARLIC, TOASTED ALMONDS (V, VG, GF, DF)	\$15
ROASTED PATATE, ROSEMARY, GARLIC (V, VG, GF)	\$14
FRIES, AIOLI / TRUFFLE FRIES, PARMIGIANO (V, DFO)	\$13 / \$16

pizza

gluten-free bases available add +\$6 | add vegan cheese +\$5

BUFALA (V) tomato, buffalo mozzarella, basil	\$27
MARGHERITA (V) tomato, basil, parmigiano, fior di latte	\$25
VEGETARIANA (V) zucchini, eggplant, mushroom, ricotta, basil pesto, fior di latte	\$28
TARTUFO (V) mushroom, truffle manchego, parmigiano, truffle oil, fior di latte	\$30
MEAT LOVERS tomato, double smoked ham, hot sopressa, sausage, pancetta, bbq sauce, fior di latte	\$32
CAPRICCIOSA tomato, double smoked ham, mushroom, artichokes, olives, fior di latte	\$30
PROSCIUTTO tomato, prosciutto di parma, rocket, parmigiano, fior di latte	\$31
DIAVOLA 🍌 tomato, inferno salami, olives, fior di latte	\$29
ZUCCA (VO) pumpkin base, pancetta, pecorino, scamorza	\$29
GAMBERI tomato, garlic prawns, red onion, cherry tomatoes, basil, fior di latte	\$31
PASTORE tomato, italian sausage, scamorza, pecorino, ricotta, fior di latte	\$29

dolce

from our cucina to your table—all our desserts are housemade with amore!

SMC SIGNATURE TIRAMISU	\$17
CREMA CATALANA, ORANGE ZEST (GF)	\$16
PISTACHIO PIZZA, CAPO PISTACHIO SPREAD (GFO)	\$22
NUTELLA PIZZA, STRAWBERRIES, ICING SUGAR (GFO)	\$19
AFFOGATO add frangelico or baileys +\$9	\$12

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 1.65% surcharge & AMEX Cards incur 2.75%. 15% surcharge applies for public holidays. 10% surcharge applies on Sundays. Please specify any dietary requirements, our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

FOOD

M



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N



U



Salt
Meats
Cheese.
CRONULLA