

GROUP SET MENU

The fondest memories are made when gathered around the table. Anonymous

Set menus available for groups of 4+ adults.

Group Set Menu \$45

Garlic Bread (V)

Mixed Olives | marinated in chilli, garlic, rosemary, focaccia (Ve, DF)

Tomato Bruschetta | garlic, oregano, basil & balsamic glaze (V, DF)

Pear and Rocket Salad | nashi pear, pecorino, balsamic dressing (V, GF)

Pasta Rigatoni | kale, pork sausage in a light gorgonzola sauce

Calamari | lightly fried in semolina flour & aioli (DF)

Pizza | choose two toppings

Group Set Menu \$55

Garlic Bread (V)

Oysters Natural (one each person) (GF, DF)

Mixed Olives | marinated in chilli, garlic, rosemary, focaccia (Ve, DF)

Bruschetta Caponata | mixed vegetable slow cooked in sweet tomato & sour sauce - eggplant, peppers, onion, olives, celery, cherry tomatoes, capers, shaved almonds (DF)

Pear and Rocket Salad | nashi pear, pecorino, balsamic dressing (V, GF)

Rigatoni Isalberto | Rigatoni pasta, truffle cream & butter sauce (V)

Paranza | lightly semolina fried mixed seafood platter of calamari, prawns, John Dory w/ mayo

Pizza | Choose two toppings

Ugly Duckling Italian Donuts | ricotta donuts & coated in cinnamon sugar w/ Nutella dip

Please advise in advance of any allergy or dietary requirements; vegan, vegetarian, gluten free, dairy free

Pizza Toppings

Del Piero | Fiordilatte mozzarella, Potato, Treviso radicchio, Gorgonzola cheese **on a charcoal base**

La Cardinale | Fiordilatte mozzarella, double smoked ham, cream, mashed potato, pepper, parmesan

La Marinara | San Marzano tomato, oregano, confit garlic olive oil (Ve, DF)

Pavilion | Fiordilatte mozzarella, butternut pumpkin, spinach, pine nuts, rocket & ricotta (V)

Robinhood | Fiordilatte mozzarella, truffle paste, porcini & wild mix mushrooms, green chilli, parsley (V)

La Porchetta | Porchetta, pancetta, Fiordilatte mozzarella, & basil pesto

The Brat Pack | Porchetta, nduja, porcini & wild mix mushrooms, Fiordilatte mozzarella

La Margherita | San Marzano tomato, Fiordilatte mozzarella, parmesan, olive oil & basil (V)

Pizza Ortolina | San Marzano tomato, zucchini, potatoes, red onion & olives (Ve)

Boscaiola | San Marzano tomato, Fiordilatte mozzarella, double smoked ham, mixed mushrooms & parmesan

Al Crudo | San Marzano tomato, Fiordilatte mozzarella, rocket, Parma ham, shaved parmesan

Il Cacciatore | San Marzano tomato, Fiordilatte mozzarella, pancetta, sausage, double smoked ham, salami

Il Gambero Rosso | San Marzano tomato, Fiordilatte mozzarella prawns, green chilli, fresh parsley

La Pizzicosa (hot & spicy) | San Marzano tomato, Fiordilatte mozzarella, green chilli, mild salami & nduja pork salami

Buon Appetito!

12% surcharge on public holidays | No split bills | No changes to the dishes - you are welcome to order extras on the side | Whilst we take every care, there may be traces of gluten & nuts. Please advise of allergies | (Ve) Vegan, (V) Vegetarian (GF) Gluten Free (DF) Dairy Free

TO DRINK | DA BERE

Wine is sunlight held together by water. *Galileo Galilei*

Prosecco & Rose

Astoria Prosecco DOC
Veneto – Italy,
Grape Variety – Prosecco Superiore

Glass Bottle
\$12.5 \$52

2019 Varvaglione 12emezzo Rosato,
Puglia – Italy,
Grape Variety – Negroamaro

\$11 \$50

White

2019 Le Caniette Lucrezia
Passerina DOC Organic
Marche – Italy,
Grape Variety – Passerina

\$12.5 \$54

2017 Villa Trasqua Bianco IGT
Toscana – Italy,
Grape Variety – Trebbiano, Malvasia Bianca

\$12.5 \$52

2018 Lama di Pietra Chardonnay IGT
Puglia – Italy,
Grape Variety – Chardonnay

\$12 \$49

2020 Stella Bella Sauvignon
Blanc Sem Skuttlebutt
Margaret River, WA – Australia,
Grape Variety – Sav Blanc, Semillon

\$11 \$46

2018 Woodvale Riesling
Clare Valley, SA – Australia,
Grape Variety – Reisling

\$49

2018 Lunardi Pinot Grigio IGT
Veneto – Italy,
Grape Variety – Pinot Grigio

\$48

Red

2018 Le Caniette Rosso Bello Piceno
M-S DOC Organic
Marche – Italy,
Grape Variety – Montepulciano, Sangiovese

Glass Bottle
\$12.5 \$54

2018 Astoria Caranto Pinot Noir
Veneto – Italy,
Grape Variety – Pinot Nero

\$53

2016 Varvaglione 12emezzo Negroamaro
Del Salento DOP
Puglia – Italy,
Grape Variety – Negroamaro

\$12 \$52

2018 Nero D'Avola "Terre di Giumara"
Sicily – Italy,
Grape Variety – Nero d'Avola

\$11 \$49

2018 Lloyd Brothers Presshouse Shiraz
McLaren Vale, SA – Australia,
Grape Variety – Shiraz

\$10 \$46

2017 Fat Sparrow Sangiovese
Heathcote, VIC – Australia,
Grape Variety – Sangiovese

\$10 \$46

Spritz \$15

Aperol Spritz | Aperol, Prosecco, soda
Hugo | Prosecco, elderflower liqueur, mint, lime

Mocktails \$11

Passionfruit Spritz | Passionfruit syrup, lime, soda, mint
Grapefruit Fizz | Grapefruit juice, lime, soda, rosemary

Cocktails \$17

Mojito | Rum, mint, lime, soda
Espresso Martini | Vodka, Kahlua, espresso
Lychee Martini | Lychee liqueur, vodka, elderflower liqueur
It's Amaro | Averna, Montenegro, orange juice, lemon
Pavilion Sunset | Aperol, tequila, lemon, acquafaba*
Whiskey Sour | Maker's Mark, lemon, acquafaba*
Amaretto Sour | Amaretto, lemon, acquafaba*
Cosmopolitan | Vodka, Cointreau, cranberry, lime
Margarita | Tequila, Cointreau, lime
Old Fashioned | Maker's Mark, Angostura bitters, raw sugar
Negroni | Campari, gin, sweet vermouth
**acquafaba: water from cooked beans, used instead of egg whites*

Beer

Peroni Light, Italy \$9
Peroni Nastro Azzuro, Italy \$9
Peroni Red, Italy \$9
Moretti, Italy \$9
Corona, Mexico \$9
Menabrea, Italy \$9

Draught Beer

Yenda Pale Ale, Aus \$8.50
Blue Moon, Can \$9.50

Cider

Pressman's Apple, Aus \$9.50

Non alcoholic

Purezza Sparkling Water – \$5 Btl
Soft Drinks – \$4.50

Digestives \$9

Amaro Averna, Sicily
Amaro Montenegro, Bologna
Amaro del Capo, Calabria
Limoncello, Sicily
Grappa, Veneto

Hot

Tea & Coffee