



APPETISERS

Carnarvon Scallops trio (Rocket breadcrumbs, Zucchini & béchamel, Pancetta)	15
Tiered baked eggplant, buffalo mozzarella, parmesan, basil (v) (gf)	18
Local cuttlefish, grilled, aioli, lemon (gf)	19
Pork belly, cranberry purée, alfalfa (gf)	18
Prosciutto, buffalo mozzarella, cherry tomato (gf)	19
Beef carpaccio, shaved parmesan, rocket (gf)	24

PRIMI PIATTI *All our pasta is made fresh in house*

Spaghettoni, lamb & beef ragù	30
“Paglia & Fieno” spaghetti, duck and white wine sauce	33
Saffron Fettuccine, sliced truffle, shaved parmesan (v)	39
Beetroot & Spinach Gnocchi, pumpkin purée, crushed pistachio (vegan)	22/30
Gnocchi, four cheese (v)	22/30
Cannelloni, spinach & ricotta filled, fresh tomato sauce (v)	22/30
Squid ink Fettuccine, fish & prawn ragù, chilli	35
Risotto, prawn carpaccio, clams, squid, basil	37

Gluten Free Pasta available on request

SECONDI PIATTI

Free range Chicken involtino, pancetta wrapped, almonds, snow pea sauce	36
Lamb cutlets, honey roasted potatoes and carrots, green herbs sauce (gf)	38
Beef fillet 250g, gorgonzola sauce, walnuts, baked crispy mash, cauliflower	43
Capretto, slowly cooked, rich tomato sauce, capsicum, onion, polenta	42
Lamb shank, beer, onion sauce, asparagus, baked crispy mash	36
Fish Wings, chilli, white vinegar, garlic, rosemary	39
Tuna steak, pistachio crust, warm vegetable caponata (gf)	38

SPECIAL OF THE DAY – PLEASE ASK OUR STAFF **M/P**

SALADS / SIDES

Garden salad	8/11
Nunzio's salad – rocket, shaved parmesan, pear, walnuts	12/17
Marinated and grilled vegetables, eggplant, zucchini, capsicum	11
Steamed vegetables, zucchini, snow peas, cauliflower, broccolini carrots	10
Baby roast potatoes, garlic, rosemary	10