

BIANCO VG - vegan	Ţ		COCKTAILS			
Aramis (Sauv Blanc) – Adelaide (VG) Bright crisp tropical aromas with a fresh mint, limes & brown sugar refreshing citrus palette	9	45	Mojito Bacardi, muddled & shaken with fresh mint, lime and brown sugar		17	
Fabiano (Pinot Grigio) – Veneto, Italy Lemon, pear, fresh and easy drinking	8	41	Aperol Spritz		on of anongo	17
Willoughby Park (Chardonnay) – WA. Bold flavours of nectarine, cashew	9.5	48	Aperol, prosecco & soda with a slice of orange Espresso Martini		e or orange	17
& subtle nutty oak finish			Coffee, Kahlua, Frangelico & vodka Negroni			
Point de Convergence Rosé - Provence, France	9	45				17
Refreshing, dry with hints of strawberries & cream			Gin, vermouth, Campari & sod	а		
FRIZZANTE			BIRRA			7.5
Barone Montalto Pinot Grigio Sicily, Italy Sparkling (VG)	9	45	Crown / James Boag Peroni / Peroni Leggera / Corona			7.5
Elegant, crisp, citrus & floral notes, very food friendly						7.5
ROSSO			Pure Blonde			7.5
Collaborators Pinot noir (VG) - Gippsland, VIC	9.5	48	SPIRITI			
Balance of red fruits, spices & well integrated oak, perfect with pizza			Scotch	8	Vodka	8
Sorelli Sangiovese - Toscana, Italy	8	41	Bourbon	8	Jack Daniels	8
Bright, fresh cherry, easy drinking style			Rum	8	Southern Comfort	8
Feather in Cap Merlot (VG) - Adelaide, SA	8.5	43	Gin	8		
Dark cherry flavours with a soft finish			SOFT DRINKS			
Aramis Shiraz (VG) - McLaren vale, SA	9.5	48	Coke, Coke Zero, Diet Coke,		4.5	
Plum & cassis with hints of chocolate & spices			Fanta, Sprite, Lift Chinotto Lemon, Lime and Bitters		4.5	
Aramis "Single Vineyard" Shiraz McLaren vale, SA (VG)	12	57				4.5
2 years in French oak presents rich cassis, cinnamon & spice					5	
Aramis Cabernet Sauvignon -	9.5	48	Pink Lemonade			5
McLaren vale, SA (VG)			JUICE			
Dark chocolate, raspberry with fine well-balanced tannins			Apple / Orange			4.5
			ACQUA			
			San Pellegrino - sparkling 500	ml		5.5
BYO	4.5 pp		San Pellegrino - sparkling 100	Oml		8.5
DESSERT						
TIRAMISU CLASSIC OR PISTACHIO		15				
Coffee, soaked home-made Savoiardi biscuits layered with plant-based Marsala cream dusted with cacao						
GRAFFE NAPOLETANA		15				
Traditional doughnut with warm caramel sauce and vanilla gelato						
RICCOTA CANNOLI		15				
ANGIOLETTI CON NUTELLA		15				
Fried dough served with Nutella						



	ANTIPASTI		PASTA & GNOCCHI	
	BRUSCHETTA	12	BOSCAIOLA SALSICCIA	26
	Tomato, basil, oregano, evoo, home-made bread		Fettucine, mushroom, sausage, shallots, cream reduction	
	OLIVE MARINATE	12	GNOCCHI AL POMODORO	26
	Marinated Italian olives		Gnocchi in a rich tomato sugo with evoo, basil and grana Padano	
	GIGIS SOURDOUGH BREAD	8	GNOCCHI PESTO	26
	With olive oil and balsamic		Gnocchi creamy pesto reduction, pine nuts and parmesan	
	RUCOLA	15	SICILIANA	26
	Rocket pear shaved parmesan and balsamic reduction		Spaghetti, eggplant, cherry tomatoes, garlic, chilli, basil & tomato sugo	
	TONNO	28	PENNE VODKA	26
	Tuna tartare, ricotta, chives, sesame seeds and Italian tarrali biscuit crumble		Chilli, onion, garlic, vodka in a pink sauce	
	CARPACCIO DI SALMONE	28	LASAGNE	26
	Salmon carpaccio, avocado puree,		Layers of flat sheet pasta, ragù and bechamel	LO
	capers, lemon, extra virgin oil & chives		Layer of the orices passed, rage and books.	
	BURRATA	23	PIZZA	
	Burrata served on caponata		TRADITIONAL MARINARA	24
	ARANCINI FUNGHI	19	San Marzano tomato, garlic, oregano & basil	
	Rice balls with mixed mushrooms served on a creamy truffle reduction		FUNGHI RICOTTA	27
	CALAMUSHROOM FRITTI	23	San Marzano tomato, mushrooms, ricotta, basil & pepper	
	Flash Fried crispy Oyster Mushrooms, Salt, pepper, seaweed dust & aioli		CAPRICCIOSA	27
	FIORI DI ZUCCA	23	San Marzano tomato, artichokes, truffle pate, mushroom, basil & olives	
	Zucchini flowers stuffed with spinach and ricotta served on tomato sugo		PATATE	29
	GARLIC <u>OR</u> HERB PIZZA	15	Thin sliced roasted potatoes, garlic, rosemary, black truffle pate, sausage & extra virgin olive oil	
			PEPERONCINO	27
			Eggplant, roasted caps, basil, mozzarella, fresh ricotta, oregano & chilli	
			PIZZA FRITTA	29
			Flash fried pizza filled with spinach, ricotta & San Marzano tomato	