A Perfect Duo

PIZZA OR PASTA + A WINE OR TAP BEER * $38

Beer

Birra Moretti

Heineken

White, Sparkling, Rosé

Cavaliere D'Oro Prosecco

821 South Sauvignon Blanc

Devil's Lair Honeybomb Chardonnay

Cavaliere D'Oro Pinot Grigio

T'Gallant Cape Schank Pinot Grigio

T'Gallant Juliet Moscato

T'Gallant Cape Schank Rosé

Red Wine

T'Gallant Cape Schank Pinot Noir

Satram 1859 Shiraz

Poggio Anima Montepulciano

Poggio Anima Nero D'Avola

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Pizza

Regina
Cherry tomato, fior di latte cheese, basil, prosciutto, rocket, Parmigiano Reggiano, stracciatella

Mortadella e Pistacchio
Fior di latte cheese, mortadella pistacchio, stracciatella, cherry tomato

Quattro Stagioni
Tomato sauce, fior di latte cheese, artichokes, ham, mushrooms, olives

Diavola
Tomato sauce, fior di latte cheese, spicy salami, chilli flakes

Pasta

Linguine Caccio e Pepe
Aged DOP Pecorino Romano, cracked pepper, linguine

Pappardelle Veal Ragu
Veal and pork ragu, pappardelle, shaved aged DOP Pecorino Romano

Rigatoni Amatriciana
Guanciale, Napolitana sauce, aged DOP Pecorino Romano, black pepper

Tortellini Ricotta, Spinach & Mascarpone
Burnt butter, Napolitana sauce, 24-month Parmigiano Reggiano

Creamy Gnocchi, Tomato, Stracciatella
Cherry tomato, basil pesto, semi dried tomatoes

Spaghetti ai Frutti di Mare (I)
Prawns, mussels, calamari, cherry tomato, garlic, crushed chilli oil

Risotto alle Capesante (I)
Pan-seared scallops, green pea purée, herb oil, Parmigiano Reggiano

LG options available

(LG) Low Gluten (V) Vegetarian (VG) Vegan | Seafood: (I) Imported (A) Australian (M) Mixed

Please note that we take every precaution when accommodating your special meal requirements. Please be aware that not all ingredients are listed in the dish description. If you have any dietary needs or allergies, please communicate to server.