

---

## antipasti • starters

---

<b>CRUNCHY POTATO FRIES W AIOLI</b>	<b>12</b>
<b>BURRATA GF/V</b> Burrata   EVOO   sea salt   black sesame seeds   grissini	<b>12</b>
<b>ADD PROSCIUTTO</b>	<b>9</b>
<b>CALAMARI FRITTI GF</b>	<b>19   33</b>
Premium tender baby squid   salt & pepper seasoned   house made aioli	
<b>FOCACCIA AL FORMAGGIO v</b>	<b>17</b>
Thin wood fired bread   thinly sliced garlic   butter   mozzarella	
<b>POLENTA FRITTA v/vg</b>	<b>15</b>
House made polenta chips   basil   truffled aioli   parmesan	
<b>BRUSCHETTA FOCACCIA</b>	<b>18</b>
Wood fired Focaccia with freshly diced tomatoes   garlic   basil   oregano   EVOO	
<b>MIXED ITALIAN OLIVES v/vg</b>	<b>11</b>
<b>ITALIAN CURED MEATS</b>	<b>25</b>
Cheese   house made bread	
<b>ARANCINI (4 PER SERVE) v</b>	<b>14</b>
<b>IL VERDE FOCACCIA v</b>	<b>11</b>
Wood fired bread   oregano   EVOO	

---

## insalata • salad

---

<b>INSALATA DI RUCOLA E PARMIGIANO GF/V</b> Wild rocket   shaved parmesan   EVOO   salt   black pepper	<b>16</b>
<b>INSALATA CAPRESE GF/V</b> Buffalo mozzarella   seasonal tomato   basil leaves   EVOO	<b>19</b>
<b>INSALATA DI ZUCCA GF/V/VG</b> Roasted pumpkin   house made pesto   roasted pepitas   pickled red onion   goats cheese   aged balsamic	<b>19</b>
<b>ADD CHICKEN</b>	<b>8</b>

**PLEASE LET US KNOW ABOUT YOUR DIETARY REQUIREMENTS**

**GF: GLUTEN FREE V: VEGETARIAN VG: VEGAN**

**WE DO OUR BEST TO CATER TO EVERYONE, HOWEVER ALTERATIONS TO THE MENU MAY INCUR ADDITIONAL CHARGES AND NOT ALWAYS POSSIBLE**

ONE BILL PER TABLE

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

---

## primi piatti pasta & risotto

---

GF options available + \$4

---

<b>RISOTTO PORCINI</b> Mixed wild mushrooms   truffle oil   parsley   garlic   parmesan	<b>33</b>
<b>GNOCCHI AL TARTUFO E FUNGHI</b> Artisinal potato gnocchi   mushrooms   parsley   creamy truffle sauce   parmesan	<b>31</b>
<b>SPAGHETTI CON GAMBERETTI</b> Wild caught prawns   chilli   garlic   parsley   olive oil   parmesan	<b>33</b>
<b>ORECCHIETTE CON SALSICCIA &amp; TALEGGIO</b> Short pasta   house made Italian sausage   creamy taleggio sauce   crispy pancetta	<b>32</b>
<b>LINGUINE FRUTTI DI MARE</b> Wild caught prawns   calamari   salmon   clams   napoli sauce   parsley   garlic   cherry tomatoes	<b>35</b>
<b>SPAGHETTI CARBONARA</b>	<b>31</b>
<b>SPAGHETTI BOLOGNESE</b>	<b>31</b>
<b>RAVIOLI POMODORO</b> Ravioli filled with pecorino and saffron with our house made napoli sauce   basil	<b>32</b>

---

---

## secondi piatti mains

Please choose one of the following sides:

Broccoli | Potato mash

---

<b>PORK BELLY GF</b> Tender pork belly   Italian sausage   smoked pancetta   herbs   served with your daily side	<b>37</b>
<b>POLLO AL FORNO</b> Deboned chicken   marinated in orange peel, garlic & rosemary   wood fired   served with your daily sides	<b>35</b>
<b>FISH OF THE DAY</b> Chef's choice   served with your daily side	<b>37</b>

---

## wood fired pizzas

---

### IL VERDE 26

House made tomato sauce | fior di latte | mushrooms | rocket | cherry tomato | parmesan

**ADD PROSCIUTTO** 9

### MARGHERITA v 23

Fior di latte | house made tomato sauce | fresh basil

### CAPRICCIOSA (WHITE BASE) 29

Fior di latte | ham off the bone | olives | mushrooms | artichokes

### LA CAMPAGNOLA 27

House made tomato sauce | fior di latte | ham off the bone | mushrooms

### DIAVOLA 28

House made tomato sauce | fior di latte | onions | italian sausage | spicy salami | capsicum

### MEDITERRANEAN 31

House made tomato sauce | fior di latte | spicy salami | white anchovies | olives

### BUFFALINA 33

House made tomato sauce | prosciutto di parma | buffalo mozzarella | fresh rocket

### GAMBERETTI 33

House made tomato sauce | fior di latte | garlic & chilli marinated prawns | parsley | lemon wedge

### QUATTRO CARNI 31

House made tomato sauce | fior di latte | salami | ham off the bone | Italian sausage | pancetta

### TRUFFLE PORCINI (WHITE BASE) 31

Fior di latte | truffled porcini mushrooms | garlic | italian sausage

### THE GORGONZOLA 32

Fior di latte | gorgonzola | hot salami | rocket | walnuts | drizzled honey

### BOLOGNESE CALZONE 30

Folded pizza filled with house made bolognese sauce | Fior di latte | parmesan

Vegan cheese available + \$6

---

## dolci · desserts

---

### TIRAMISU 14

### PANNA COTTA 11

### CANNOLI 12

Ricotta | pistachio | honey | orange zest

### NUTELLA CALZONE 15

Nutella served with gelato

### GELATO - 2 SCOOPS 11

---

## coffee & tea

---

Served with your choice of milk  
Full Cream | Skim

### ALTERNATIVE MILKS .50

### COFFEE 5

Cappuccino | latte | flat white | espresso | long black | piccolo | macchiato | hot chocolate | chai latte

### TEA 5

English breakfast | earl grey | green | peppermint | chamomile

### AFFOGATO 9

Espresso | vanilla gelato

**ADD FRANGELICO** 6

---

## bambini

Kids 12 years and under

---

### BOLOGNESE (PASTA) 15

Traditional house made sauce | with your choice of orecchiette or spaghetti

### BURRO (PASTA) v 15

Butter | cheese | with your choice of orecchiette or spaghetti

### MARGHERITA (PIZZA) v 15

House made tomato sauce | cheese

### HAM & CHEESE (PIZZA) 15

### DESSERT 8

a scoop of vanilla gelato covered in a hard chocolate shell