

ANTIPASTI

PIZZETTA BIANCA	<i>oregano, sea salt</i>	10
	<i>add garlic butter</i>	+3
MARINATED OLIVES	<i>VG, GF</i>	10
ALBANY ROCK OYSTERS	<i>hibiscus shrub mignonette, lemon GF</i>	26/49
ZUCCHINI	<i>eggplant tahini, chilli, pine nuts VG, GF</i>	15
OXHEART TOMATO CARPACCIO	<i>roasted peppers, salsa verde VG, GF</i>	20

PASTA

PAPPARDELLE ALLA NORCINA		36
	<i>italian sausage, mascarpone, lemon, parsley</i>	
MACCHERONCINI ALLA VODKA		32
	<i>torched provolone, parmesan, pangrattato vo</i>	
	<i>add nduja</i>	+4
LINGUINE WITH SHARK BAY CRAB		42
	<i>tomato sugo, capers, chilli, garlic lemon</i>	
PAN-FRIED GNOCCHI		35
	<i>pumpkin, sage, brown butter sauce, stracciatella vo</i>	
RIGATONI		32
	<i>spinach bolognese, fetta, mushrooms, chickpeas GF, VGO</i>	
SEAFOOD SPAGHETTI MARINARA TO SHARE		90
	<i>tiger prawns, squid, mussels, seasonal fish, chilli, garlic, lemon</i>	

WOODFIRED PIZZA

MARGHERITA	<i>tomato sugo, fior di latte, basil V, VGO</i>	27
FABIO	<i>bianco base, prosciutto, truffle mushrooms, parmesan</i>	32
CAPRICCIOSA	<i>artichoke, ham, olives, mushrooms</i>	30
MARCO POLLO	<i>chicken, roast peppers, onion, olives</i>	30
PEPPERONI	<i>local pepperoni, tomato base, fior di latte</i>	29

SIDES

ROSEMARY GARLIC FRIES	<i>V, GF</i>	14
MIXED GREEN VEGETABLES	<i>herb butter V, GF</i>	16
HOUSE GARDEN SALAD	<i>balsamic vinaigrette V, GF</i>	14

BIMBI

KIDS CHEESEBURGER	<i>GFO / FISH FINGERS with chips & choccy treat</i>	18
SPAGHETTI	<i>tomato sauce, cheese, garlic bread vo</i>	16

CHARRED BROCCOLI	<i>parmesan, preserved lemon, currants vo</i>	19
LA DELIZIA BURRATA SALAD	<i>orange, fennel, strawberrry, chilli oil vo</i>	30
LOCALLY CURED MEAT	<i>salami, mortadella, prosciutto, ham GF</i>	26
KINGFISH CRUDO	<i>bergamot, pomegranate, radish GF</i>	28
SPINACH ARANCINI [3]	<i>artichoke mayonnaise, balsamic glaze V</i>	18
CALAMARI FRITTO	<i>garlic mayonnaise, lemon</i>	22

SECONDI

100 DAY GRAIN FED 300G SCOTCH FILLET		56
	<i>parmesan potatoes, sweet carrots, beef jus GF</i>	
STIRLING RANGES 1KG DRY AGED BISTECCA		110
MARKET FISH		MP
	<i>potatoes, capers, tarragon butter sauce, watercress</i>	
CHICKEN PARMIGIANA		36
	<i>served with spaghetti alla napoletana OR fries and house salad</i>	
ROAST PORCHETTA		38
	<i>potatoes, pan jus, citrus salad, salsa verde</i>	
CHILLI MUSSELS		40
	<i>white wine, garlic, tomato sugo, toast ciabatta</i>	
	<i>add spaghetti</i>	+8

THE GAMBERI	<i>tomato sugo, chilli marinated prawns, salsa verde</i>	32
PESTO FRESCO	<i>tomato sugo, grilled zucchini, peppers, basil pesto V, VGO</i>	29
LA PORCHETTA		31
	<i>bianco base, pork belly, italian sausage, friarielli, fior di latte</i>	

GLUTEN FREE BASE +5 VEGAN CHEESE +3 LA DELIZIA STRACCIATELLA +6

DOLCE

CHOCOLATE FUDGE BROWNIE	<i>walnut, salted caramel gelato V</i>	16
TIRAMISU TO SHARE	<i>savoiard, mascarpone, espresso V</i>	16
AFFOGATO	<i>vanilla bean gelato, espresso</i>	9

NOT ALL INGREDIENTS ARE LISTED
PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS OR ALLERGIES.
EFTPOS TRANSACTIONS WILL INCUR A MERCHANT FEE OF 0.25% TO 1.7%.
A 5% SURCHARGE APPLIES ON SUNDAYS, AND 15% ON PUBLIC HOLIDAYS.