

AUTHENTIC STONE BAKED PIZZA

MARGHERITA SAN MARZANO TOMATO, FIOR DI LATTE, BASIL	26
ORTAGGI SUGO, HEIRLOOM TOMATO, CAPSICUM, RED ONION, ARTICHOKE, MUSHROOM, FETA	27
PATATA POTATO, ROAST GARLIC, FIOR DI LATTE, ROSEMARY, MURRAY RIVER SALT	27
CAPRICCIOSA SUGO, APPLEWOOD SMOKED HAM, MUSHROOM, HEIRLOOM TOMATO, PRESERVED ARTICHOKE, FIOR DI LATTE	28
PORK & ROAST CAPSICUM PORK & FENNEL SAUSAGE, ROAST CAPSICUM, FIOR DI LATTE, ROSEMARY	28
MIXED GRILL SAN MARZANO TOMATO, SMOKED MOZZARELLA, APPLEWOOD SMOKED HAM, PORK & FENNEL SASUSAGE, SOPRESSA, ROSEMARY	29
SOPRESSA PICCANTE SOPRESSA, HOT HONEY, SAN MARZANO TOMATO, FIOR DI LATTE, DRIED CHILLI FLAKES	29
PROSCIUTTO SAN MARZANO TOMATO, PROSCIUTTO, FIOR DI LATTE, RAZZO, STRACCIATELLA	29

37YO SOURDOUGH MOTHER

SERVING FROM
11:30AM

15% surcharge applies public holidays
Please advise your waiter of any allergens or dietary requirements

ANITPASTI

Entrees so grab a few for the table...

SAFFRON ARANCINI 18
WITH BLACK TRUFFLE AIOLI

BRUSCHETTA 18
WITH TOMATO, BASIL, STRAWBERRY, FETA, CHARED SOURDOUGH

GRILLED & CHILLED BROCCOLI 25
WITH GARLIC, CHILLI, LEMON, TOASTED HAZELNUTS, STRACCIATELLA

ITALIAN FRIED CHICKEN BITES 25
WITH AGRODOLCE SAUCE

CALAMARI FRITTI 26
WITH CAPER & PICKLE MAYONNAISE, LEMON

PASTA

For Sharing... or keeping to yourself

SLOW COOKED BEEF RAGU 29
WITH RIGATONI, FRESH HERB, PARMESAN

GNOCCHI CABONARO 29
WITH PANCETTA, EGG, PARMESAN

BLUE SWIMMER CRAB 30
WITH SPAGHETTI, GARLIC, CHILLI, PARSLEY, HERB SOURDOUGH CRUMB

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SECONDI

Main moments, made for you!

CHICKEN PARMIGIANA 33

WITH PROSCIUTTO, SUGO, MOZZARELLA, LEAVES, HERB FRIES

OVELLO ANGUS BURGER 30

WITH BACON, LETTUCE, TOMATO, DILL PICKLE, CHEDDAR, HERB FRIES

QLD PAN SEARED SNAPPER 34

WITH PRESERVED LEMON, PEA RISOTTO, HEIRLOOM TOMATO SALSA

BLACK ANGUS STRIPLOIN MB2+ 46

WITH SHOESTRING FRIES, BEARNAISE

FREE RANGE CHICKEN BREAST 35

WITH SEASONAL RATATOUILLE, BASIL, EVOO

SIDES

SHOESTRING FRIES SMALL 8 LARGE 14

WITH HERB SALT, ROAST GARLIC AIOLI

CARAMELISED GARLIC FLATBREAD 14

WITH MOZZARELLA

OVELLO GARDEN SALAD 14

DESSERTS

OVELLO BISCOFF TIRAMISU 18

WARM WALNUT BROWNIE 18

WITH FUDGE SAUCE, VANILLA GELATO