

THE ART OF APERITIVI...

Italian antipasto plates designed to snack on and accompany your glass of vino, negroni or cleansing beer. Salute!

Olive di Franco

Chilli & Garlic or Citrus & Rosemary \$5

Crostini

Crisp bread, olive oil, salt & rosemary \$5

**perfect with 'Nduja*

'Nduja

Whipped 'Nduja Calabrese is a particularly spicy, pork salumi from Italy \$14

Salt & Vinegar Patatine Fritte

House made crisps with DIY vinegar - how much you add is up to you! \$8

Calamari Fritti \$14

Lightly fried calamari served with roasted lemon, gin & mint aioli

Piatto di Joe \$25

The house antipasto plate embodies the Chef's favoured selection of meats, cheese and accompaniments. Imported San Daniele Prosciutto (the celebrated best of breed from Friuli), Salame Cacciatore (a classic thin pork salami), Capocollo (dry-cured pork neck) & Montasio cheese. Served with fresh focaccia.

Pizza Fritta \$8

Minature balls of pizza dough perfect for dunking in tomato sugo topped with parmesan

Bruschetta \$12

Our Chef's selection of Italian delicacies... pear & gorgonzola, roasted vegetables & ricotta, salame & Montasio... the list is endless! 6 per serve

Porchetta & Italian slaw sliders \$12

Hard to resist... pork belly in your belly! 3 per serve

Arancini \$15

Arancini balls with Taleggio & saffron, served with tomato & chilli sugo

Patatine Fritti

Shoestring fries with spicy aioli \$8 + parmesan cheese \$2

PIZZA...

Served from 5.30pm

Margherita Bufala Pizza

Buffalo mozzarella, Agostinis' spice & basil \$22

Diavola Pizza

Spicy salami, olives, chilli & Fior di Latte mozzarella \$23

Salsiccia Pizza

Italian sausage, 'nduja (spicy, spreadable salami) & Fior di Latte mozzarella \$24

Nutella Crostatina \$10

House made crostata filled with irresistible Nutella served with vanilla icecream