

## 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** \$5

Chilli & Garlic or Citrus & Rosemary

### **Crostini** \$5

Crisp bread, olive oil, salt & rosemary

### **Calamari Fritti** \$14

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

### **Ali Calde** \$13

Fried Chicken drumettes served with spicy nduja aioli.

### **Joe's Sliders** \$15

Wagyu beef mince sliders with prosciutto, pecorino & radicchio. 3 per serve

### **Porchetta & Italian Slaw Sliders** \$15

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

### **Arancini** \$14

Arancini balls with mint & peas, served with roasted lemon aioli.

### **Trouta** \$13

Local smoked trout, dill, capers & lemon served with crostini

### **Crocchette di Patate** \$14

House made potato croquettes with double smoked ham & mozzarella

### **Fiori di Zucchina** \$15

Lightly fried zucchini flowers stuffed with buffalo ricotta & lime zest. 3 per serve

### **Patatine Fritte** \$9

Shoestring fries with parmesan cheese & spicy 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 & picked vegetables. Served with fresh focaccia.

## PIZZA...

*Served from 4.00pm*

### **Margherita Bufala** \$22

Buffalo mozzarella, Agostinis' spice & basil

### **Diavola** \$23

Spicy salami, olives, chilli & Fior di Latte mozzarella

### **Salsiccia** \$24

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

### **Gelato Tramezino** \$10

Chocolate biscuit filled with vanilla gelato coated with chocolate! 3 per serve