

2 Course set menu \$55
3 Course set menu \$71



Entrée - select one option

Fritto Di Misto

Lightly fried soft shell crab, squid, scallops and tiger prawns with charred lime

Arancini

Arborio rice risotto balls stuffed with pumpkin, feta and mixed herbs with saffron Aioli

Warm olives

Spicy marinated pitted queen green and kalamata olives served with grissini

Italian meatballs

Chef's secret mix of minces and Italian herbs, drowned in rich sugo with crusty sourdough

Secondi - select one option

Shared sides for the table

Melanzana alla Parmigiana

Oven Baked layers of eggplant, sugo, béchamel, Italian herb crumb, parmesan, garnished with arugula

Squid Ink Fettuccini Pescatore

House made squid ink fettuccini with, sugo, garlic, chilli, cherry tomatoes, lolligo squid, prawns, mussels, clams, gremolata

Gnocchi Bolognese

House made pumpkin and potato gnocchi with Nona's traditional 3 meat sauce

Fungi Polo Linguine

House made linguine, white wine poached chicken breast, porcini and wild mushrooms, cream sauce

Gamberi

Tomato sauce, mozzarella, marinated prawns, cherry tomatoes, Italian herbs, chilli, lemon wedges

Diavola

Tomato sauce, mozzarella, mushroom, salami, chilli, parmesan scales

Dolci - select one option

Panna cotta

Delicately infused with vanilla bean and accompanied with cinnamon poached pear

Tiramisu

Dolce della tradizione Italiana with coffee infused savoiardi biscuits, mascarpone cheese, cacao, chocolate scales

Sticky Date Pudding

Moist Sponge cake made with finely chopped dates, amaretto infused butterscotch sauce, vanilla gelato

Please ask about our gluten free substitutes

Not All Ingredients Listed – Please inform our friendly staff of any allergies

A 15% surcharge applies to Public Holidays