

Degustazione

Minimo due Persone (Minimum two people)
65pp

Antipasti

Calamari Fritti

Deep fried local calamari, lightly salted, served on fresh rocket, lemon wedge and truffle mayo on the side

Caprese

Sliced fresh truss tomatoes & fresh mozzarella fior di latte, drizzled with EVOO, oregano & fresh basil

Polpette Della Nonna

Beef & pork fried meatballs, cooked in Nonna's secret sauce, served w toasted house bread

a Seguire (To follow)

Fusilli Funghi e Speck

Fusilli cooked in a creamy mushroom sauce and topped with smoked speck, DOP parmesan and parsley

Lava Pizza

Signature 'LAVA Hot Napoli' sauce, hot Italian salami with chilli oil and baby rocket.
(can be substituted for margherita)

Dolce

Passionfruit Pannacotta

Italian style cooked cream served with passionfruit coulis, topped with fresh fruits .

Tiramisu

Traditional Italian dessert of mascarpone cheese, espresso coffee and savoiardi biscuits soaked in frangelico liqueur.

Digestivo

Limoncello

Add \$6pp



ANTIPASTI

Antipasto Misto for 2 38

Cured meats including, prosciutto, mortadella, coppa and salami. Served with 4pcs of Lava bread, olives and sundried tomatoes.

Impepata di Cozze 24

Fresh local mussels sautéed in an authentic southern style sauce (chilli, white wine, garlic & parsley) w house baked bread

Calamari Fritti 21

Deep fried local calamari, lightly salted & pepper served w fresh rocket & truffle mayo on the side

Polpette Della Nonna 22

Beef & pork fried meatballs, cooked in Nonna's secret sauce, served w toasted house bread.

Pizza al aglio 16

Wood-fired garlic and cheese pizza

Bruschetta 18

Toasted house made bread topped with tomatoes, red onion, EVOO & basil.

Arancini 21

Italian rice balls filled with mushrooms, parmesan DOP truffle paste & herbs served with truffle mayo.

Caprese 19

Sliced fresh truss tomatoes & fresh mozzarella, drizzled with EVOO, oregano & fresh basil.

Burrata 22

Rocket, walnuts & warm honey truffle

PASTA

Lasagna al Ragu 28

Oven-baked homemade fresh pasta layered w bechamel sauce, bolognese ragu', mozzarella & parmesan cheese

Spaghetti al Ragu 28

Spaghetti served w authentic Italian style bolognese ragu' topped w parsley & Grana Padano DOP

Gnocchi Sorrentina 29

Napoli sauce, mozzarella, basil, topped with parmesan cheese & grilled

Spaghetti alla Carbonara 29

Spaghetti served with authentic carbonara sauce and crispy guanciale with black pepper and shaved pecorino DOP

Spaghetti allo Scoglio 34

Selection of fresh local seafood cooked in a light flavoured prawns bisque and cherry tomatoes topped with parsley

Fusilli Funghi e Speck 29

Fusilli tossed in a creamy mushroom sauce and smoked speck topped with fresh parsley and Grana Padano DOP

Rigatoni alla Norma 29

Authentic Sicilian dish. Rigatoni tossed w napoli sauce, basil & fried eggplant topped w pecorino cheese & garnished w a leave of fresh basil

PIZZA

Margherita 24

Tomato base, fresh fior di latte mozzarella & fresh basil

Lava 27

Tomato base, calabrese salami, dry chilli, chilli oil & fresh rocket

Salame e Funghi 28

Tomato base, fresh fior di latte mozzarella, portobello mushroom, calabrese salami & black olives

Capricciosa 27

Tomato base, fresh fior di latte mozzarella, portobello mushroom, Italian style fresh ham & kalamata olives

Salsiccia e Patate 28

Fresh fior di latte mozzarella, Italian fennel sausage & baked rosemary potatoes

Parma 30

Tomato base, fresh fior di latte, cherry tomatoes, rocket & fresh stracciatella topped w fresh prosciutto San Daniele DOP

Diavola 28

Red nduja spice base w calabrese salami & olives

Meat Amore 29

Tomato base, fresh fior di latte mozzarella, Italian style fresh ham, calabrese salami & Italian fennel sausages

Lamb 29

Tomato base, mozzarella, slow cooked pulled lamb, fetta, cherry tomatoes & spanish onions drizzled w homemade tzatziki

Vegetariana 27

Tomato base, fresh fior di latte mozzarella, zucchini, capsicum & portobello mushrooms

Linguaglossa 27

Tomato base, basil, fried eggplant topped w pecorino cheese & garnished w fresh basil

SECONDI

Cotoletta di Vitello 32

Authentic southern Italian style veal schnitzel crumbed in a mix of aromatic herbs & spices served w roasted potatoes, house- made truffle mayo & lemon wedge.

Scaloppine ai Funghi 35

Sous vide veal topped with a creamy house made mushroom sauce served with a side salad

'Agnello al Forno 42

Slow cooked lamb shoulder served with sautéed vegetables.

Tasmanian Salmon 44

Grilled & served with house made mayonnaise, cherry tomatoes, lemon, basil emulsion EVOO & garnished with microherbs

Bistecca 44

Black Angus Sirloin MSA 300g signature black grain fed steak served w sauce of your choice; beef jus · pepper · mushroom

CONTORNI

Patate Arrosto 12

Roasted potatoes wedges baked with fresh rosemary and sea salt

Verdure Arrosto 13

Selection of fresh vegetables sautéed with EVOO

Patatine Fritte 12

Deep fried French fries served with house made truffle mayo

Cos Salad 15

Cos salad, walnuts, olive oil & sea salt w Grana DOP cheese



DOLCE

Calzone alla Nutella Serves 2 26

Folded pizza filled with Italian Nutella, served with side of vanilla gelato

Tiramisu 16

Traditional Italian coffee dessert, Italian style Savoiardi biscuits soaked in coffee and frangelico layered with fresh authentic tiramisú cream topped with shaved dark chocolate and raspberry

Cannolo 16

Italian pastry one shell w Sicilian authentic ricotta, crushed pistachio & strawberries

Affogato 15

A scoop of vanilla gelato topped with a shot of hot espresso and frangelico

Cuore di Lava 15

Warm chocolate cake, dark chocolate served w ice cream & crumbed hazelnut

Bomboloni 16

Italian donuts filled with salted caramel or mixed berries

Passionfruit Pannacotta 15

Italian style cooked cream served with passionfruit coulis, topped with fresh fruits

BAMBINI Under 12

Penne Bolognese 14

Penne pasta with authentic bolognese Ragù topped with Grana Padano cheese

Penne al Pomodoro 14

Penne pasta with Napoli sauce topped with Grana Padano cheese

Penne al Burro 14

Penne pasta with butter and Grana Padano cheese

Mini Pizza Margherita 16

Tomato base, fresh fior di latte cheese and fresh basil

Mini Pizza Salame 16

Tomato base, fresh fior di latte cheese and mild salami

Kids Meal Deal 20

Includes a soft drink or juice of your choice, pasta or pizza and gelato

