

## ANTIPASTI & ASSAGGI

**OLIVE CALDE** (V, GF) tossed in fresh seasoning of chilli, garlic and rosemary 10

**CARCIOFI IMPRIGIONATI** (GF) (2) Artichokes filled with Gorgonzola & wrapped in prosciutto di San Daniele 14

**ARANCINI** (V) (4) Mushroom arancini 16

**BUFALA E PROSCIUTTO CRUDO** (GFO) Bufala mozzarella and San Daniele Prosciutto 22

**CAPRESE DI BUFALA** (V, GF) Fresh mozzarella, tomato and basil 15

**CODE DI GAMBERI** (GF) Pan fried prawn cutlets marinated with chilli and lemon honey on grilled vegetable salad 18

**ANTIPASTO PLATTER** Chef's selection of mixed appetisers. Min 2. Priced per person 15pp

Add mushroom arancini +3pp

Add calamari +3pp

Vegan, Vegetarian and Gluten Free options available on request

Pane di casa \$2pp. Pane e Aglio \$4pp

## PASTA

**GNOCCHI 4 FORMAGGI** (V) with Zia's renowned four cheese sauce 27

**SPAGHETTI MISTO MARE** fresh seafood, extra virgin olive oil, garlic, white wine, chilli 36

**PAPPARDELLE AL RAGÙ D'ANATRA** with filleted duck ragù 36

**PACCHERI AL RAGÙ VEGETARIANO** (V, VGO) ragù of eggplant, zucchini, bufala mozzarella, pomodoro, basilico 28

**TRENETTE CON POLPETTINE** with Zia's meatballs, pomodoro, peas 29

**LASAGNA** Homemade lasagna (request Vegan or Vegetarian ahead of booking) 28

**TRIS DI PASTA** (VGO) Select 3 Pasta dishes or chef's trio selection on a platter 85

Gluten free pasta add \$4

V = Vegetarian VG = Vegan VGO = Vegan Option Available GF= Gluten Free GFO = Gluten Free Option

## SECONDI

**CONIGLIO** (GF) Organic oven baked rabbit slow cooked in aged balsamic vinegar of Modena, sweet and sour wild onion sauce, garlic, rosemary and sage 45

**CAPRETTO** (GF) Slow cooked baby goat, rosemary, garlic, fresh herbs, white wine 45

**AGNELLO** (GF) Boneless lamb, slow cooked with fresh garden herbs, organic aged vinegar and Tuscan red onions 42

**FILETTO DI MANZO** (GF) 225gm grilled tender eye fillet in a red wine reduction 49

**PARMIGIANA** (V, GF) Oven baked organic eggplant layered with a mixture of garden vegetables, cheese, pomodoro and basil 32

**SCALOPPINE DEL VESUVIO** (GF) Thinly sliced pork fillet layered with eggplant, fiordilatte, fresh tomato and basil 39

**PESCE DEL GIORNO** Ask your waiter about the fish of the day 48

## INSALATA & CONTORNI

**INSALATA MEDITERRANEA** (V, GF) Mixed leaves, tomato, organic goat cheese & olives 15

**INSALATA INSOLITA** (VG, GF) Radicchio leaf with fennel, orange and walnuts 15

**INSALATA DI RUCOLA** (V, GF) Rocket and Parmesan salad in a balsamic dressing 10

**CAVOLO NERO** (VG, GF) Tuscan cabbage pan-fried, shallots, chilli, freshly ground black pepper and Sicilian sea salt 9

**PATATE** Roast potatoes with rosemary 9

**PATATINE FRITTE** fried chips

- with Parmasen Truffle Garlic Aioli 12

- Plain Patatine 9

## DOLCI

**TIRAMISÙ** rich layers of mascarpone, biscuits dipped in espresso, liqueure, cacao 14

**AFFOGATO** Ice cream served with a shot of espresso & Frangelico liqueure 16

**DOLCE DEL GIORNO** Ask your waiter about the dessert of the day.

**PLEASE NOTIFY YOUR SERVER OF ANY DIETARY REQUIREMENTS OR ALLERGIES**

**While care is taken, all food is prepared in a kitchen containing nuts, gluten, dairy & soy products. 15% surcharge on public holidays**

## APERITIVI &amp; COCKTAILS

<b>APEROL SPRITZ</b> Prosecco, Aperol, Soda on Ice w orange	16
<b>CAMPARI SPRITZ</b> Prosecco, Campari, Soda on ice w orange	16
<b>CAMPARI ORANGE</b> Campari, Organic orange juice w orange	15
<b>NEGRONI</b> Gin, Campari, Cinzano Rosso	20
<b>NEGRONI SBAGLIATO</b> Campari, Cinzano Rosso, Prosecco	20
<b>AMERICANO</b> Campari, Cinzano Rosso, soda on ice w orange	16
<b>BELLINI AMARETTO</b> Amaretto, Prosecco	16
<b>BELLINI LIMONE</b> Limoncello, Prosecco	16
<b>AMARETTO SOUR</b> Amaretto, sweet & sour mix, fresh citrus	20
<b>MOJITO DI ZIA</b> Prosecco, rum, fresh garden mint, lime	20
<b>GODFATHER</b> Amaretto Di Saronno, Scotch Whisky	18
<b>GODMOTHER</b> Amaretto Di Saronno, Vodka	18
<b>ESPRESSO MARTINI</b> Vodka, espresso, Kailua	20
<b>ANGELO AZZURRO</b> gin, cointreau, blue curacao liquor, Cinzano rosso	24
<b>MALIBU SPRITZ</b> Malibu rum, house Sparkling, soda water	18
<b>CHAMBORD SPRITZ</b> chambord, house white wine, soda water	24
<b>MARGARITA</b> tequila, cointreau, lime juice	20
<b>MIDORI SOUR</b> midori liquor, lime juice, lemon juice	20
<b>FRANGELICO SOUR</b> frangelico liquor, lime juice, lemon juice	21

## BIRRE BEER

ICHNUSA Sardinia 4.7%	12
MENABREA Piemonte 4.8%	10
MORETTI Udine 4.6%	10
PERONI ROSSA/RED LABEL Lazio 4.7%	10
PERONI LEGGERA Lazio 3.5%	9
FLYING BRICK ORIG CIDER GF Vic 3%	9

## BIBITE SOFT DRINKS

ACQUA MINERALE San Pelligrino	7.5
ARANCIATA ROSSA San Pelligrino	4.5
CHINOTTO San Pelligrino 330ml	4.5
LEMON, LIME, BITTER	4.5
ORGANIC FRUIT JUICE	4.5
SOFT DRINKS	4

## LIQUORI E AMARI

AMARO AVERNA, AMARO DEL CAPO, AMARO LUCANO, AMARO MONTENEGRO, AMARETTO DISARONNO, FERNET BRANCA, FRANGELICO, GALLIANO, LIMONCELLO, SAMBUCA 9-12

## FRIZZANTE - SPARKLING

NV FURLAN <b>PROSECCO</b> Garbel'I DOCG Veneto, It	16 / 65
CASTEL FAGLIA <b>FRANCIACORTA CUVÉE</b> MONOGRAM DOCG Lombardy, It	90

## BIANCO &amp; ROSÈ - WHITE &amp; ROSÈ

2020 NARDELLO <b>SOAVE CLASSICO</b> MERIDIES Soave, Italia	12 / 50
2019 VILLA SANDI <b>PINOT GRIGIO</b> IGT Veneto, Italia	12 / 50
2019 CA DEI FRATI 'I Frati' <b>TREBBIANO DI LUGANA</b> , Italia	70
2018 TERLANO <b>SAUVIGNON BLANC</b> Alto Adige, Italia	14 / 60
2018 PICOLLO ERNESTO <b>GAVI</b> DOCG Piemonte, Italia	50
2019 FRESCOBALDI ALBIZZIA <b>CHARDONNAY</b> IGT Toscana, Italia	13 / 55
2018 TRAMIN <b>GEWURZTRAMINER</b> DOC Trentino, Italia	60
2019 ZACCAGNINI <b>ROSÈ</b> CERASUOLO DOC Abruzzo, Italia	11 / 55

## ROSSO - RED

2018 J HOFSTATTER <b>PINOT NERO</b> Alto Adige, It	80
2016 COLOGNOLE <b>CHIANTI RUFINA</b> DOCG Chianti, It	13 / 55
2019 FRESCOBALDI PATER <b>SANGIOVESE</b> IGT Toscana, It	10 / 48
2019 LAVIGNONE <b>BARBERA D'ASTI</b> DOCG ASTI Piemonte, It	48
2019 ZACCAGNINI <b>MONTEPULCIANO</b> DOC Abruzzo, It	16 / 64
2016 CASTELLANI VILLA PUCCINI <b>SANGIOVESE/MERLOT</b> Toscana, It	46
2019 CASTELLANI PRINCIPESCO <b>MERLOT</b> IGT Toscana, It	14 / 58
2018 ZENATO <b>VALPOLICELLA CLASSICO SUPERIORE</b> DOC Verona, It	14 / 60
2018 COSTERA <b>CANNONAU</b> DOC Sardegna, It Rich & intense grenache	55
2017 ZENATO <b>VALPOLICELLA RIPASSO SUPERIORE</b> DOC Verona, It	90
2019 RENATO RATTI <b>NEBBIOLO D'ALBA</b> DOCG ASTI, Piemonte, It	80
2016 GIACOMO FENOCCHIO <b>BAROLO</b> DOCG Bussia, It	150
2020 PAXTON MV <b>SHIRAZ</b> (ORGANIC, BIODYNAMIC, VEGAN) McLaren Vale, SA	12 / 50

## DOLCE - DESSERT

2019 SANTA & D'SAS <b>MOSCATO</b> King Valley, Vic	9 / 36
2019 BRAIDA <b>BRACHETTO D'ACQUI</b> DOCG 375ml Piemonte, It	44