

# MENU

## ENTRÉE

- Classic Italian Focaccia - Homemade daily \$6 Add side of Basil Pesto for \$4
- Green Salad - Mix leaves, shaved Parmigiano, Evo olive oil, balsamic vinegar & pepper \$9.5
- Bruschetta Prosciutto - Parma ham, tomatoes & Evo olive oil (4pc) \$24
- Bruschetta Pesto - Homemade Pesto & tomatoes (4pc) \$26
- Bruschetta Caprese - Fresh ripe tomatoes, Fior Di Latte Mozzarella & oregano (4pc) \$26
- Antipasto combination - Combination of Italian charcuterie & cheeses \$24.5
- Minestrone Soup - Seasonal vegetable soup with Evo olive oil \$12.9

## HOMEMADE PASTA

Add \$3 for a large portion

- Maccheroni tomato & basil or Arrabbiata style with chilli \$15.5
- Spaghetti Bolognese - beef mince, tomato, carrot, onion \$19.5
- Tagliatelle Carbonara - bacon, eggs, pepper & Pecorino \$19.5
- Caserecce Pesto - basil, pecorino, Evo olive oil, Parmigiano & pine nuts \$19.5
- Caserecce Cacio & Pepe - creamy Pecorino and Parmigiano sauce & pepper \$19.5
- Angus Beef Lasagna - Layers of Bolognese, Besciamella, Parmigiano \$18.5 (one size only)
- Cannelloni - Filled with ricotta, spinach, Parmigiano & Besciamella \$18.5 (one size only)

## HOMEMADE POTATO GNOCCHI

Choose Sauce: Tomato & Basil, Butter & Sage, Bolognese, Pesto or Carbonara \$18.5

## HOMEMADE RAVIOLI

Choose Ravioli: Ricotta & spinach, Pumpkin & almond or Rich Angus beef \$25.5  
Choose Sauce: Tomato & Basil or Butter & Sage

## CLASSIC PIZZAS

- Margherita - Tomato, fresh basil & mozzarella \$16 or \$20
- Veggie - Tomato, basil, mozzarella & seasonal vegetables \$18 or \$22
- Pepperoni - Tomato, mozzarella & pepperoni salami \$19 or \$25

## GOURMET PIZZAS

- Ham & Cheese - Tomato, mozzarella & Italian ham \$20 or \$29
- Ham & Mushroom - Tomato, mozzarella, Italian ham & mushroom \$20 or \$29
- Diavola - Tomato, mozzarella, Sicilian salami, chilli & roasted capsicum \$20 or \$29
- Prosciutto & Rocket - Tomato, mozzarella, Parma ham & fresh rocket \$20 or \$29
- Quattro Formaggi - Tomato, mozzarella, ricotta, Pecorino & Gorgonzola \$20 or \$29
- Marinara - Tomato, mozzarella, anchovies, capers, garlic & oregano \$20 or \$29
- Carbonara - Creamy Pecorino & Parmigiano sauce, bacon, egg & pepper \$29

## Pizza Size - Small 10" Regular 12"

Gluten-free base (11") or vegan cheese available on request \$4 each

## **DOLCE**

### *Tiramisú*

Savoardi soaked with espresso coffee,  
layers of mascarpone with cocoa dusting \$15  
(contains pasteurised egg)

### *Tiramisú Limoncello*

Savoardi soaked with limoncello & lemon juice,  
layers of mascarpone, meringue crumble & lemon zest \$15  
(contains pasteurised egg)

### *Italian Chocolate Cake GF*

Fine Callebaut chocolate, ganache & whipped cream \$15

### *Affogato*

Fior di latte gelato (Vanilla) with hot espresso coffee \$9  
Add a liqueur +\$5

### *Cannoli*

Sweet puff pastry with Italian custard OR Dark chocolate Creme  
1 for \$8.9 / 2 for \$15

### *Giovi Gelato Selection*

See our display counter for daily selection

## **DIGESTIF**

Iced Limoncello,  
Liquore Di Nocciola, Bergamot or Chinotto,  
La Montina Grappa Barricata, Passito IGT  
All \$12.5