

buon appetito
FATHER'S DAY

SUNDAY 7TH SEPTEMBER 2025

ANTIPASTO

Cerignola green olives

Pizza Bianca | Rosemary, local pink salt & Frantoio olive oil, whipped ricotta

Polpette | Wagyu beef meatballs, rich San Marzano tomato sugo, Parmesan

Calamari | Trapanese-style fried calamari, lemon pepper, capers, sage, dried chilli, aioli

Stracciatella | Soft cow's milk cheese, smashed peas with Pecorino & mint, confit tomatoes, basil

SECONDI | MAIN COURSE

Please choose your pasta

Rigatoni | Spicy vodka sauce, San Marzano tomatoes, Jersey Pure Cream, almond pangrattato

Option to add Italian pork & fennel sausage

Gnocchi | Slow-braised lamb shoulder ragu with Sangiovese, rosemary & Pecorino DOP

Spaghetti | Blue Swimmer crab, crustacean bisque, chilli & garlic, parsley, Frantoio olive oil

Please choose your pizza

Tartufata | Local mushrooms, truffle cream, mozzarella, rocket, and Parmigiano

Gamberi | Garlic prawns, semi-dried cherry tomato, Calabrian chilli, rocket, mozzarella

Boscaiola | Hot salami, pork & fennel sausage, Grandma ham, tomato sugo, Fior di Latte

Your main course will be served with shoestring fries, garlic mayonnaise and leafy green salad.

Supplements

Manzo | O'Connor, grain-fed porterhouse 'tagliata' 300g, Gippsland, Victoria

Served with Marnong Estate salsa verde, lemon & fries

\$52

Anatra | Roasted Venetian spiced duck, cherry sauce

Whole \$90 | Half \$50

DOLCE | DESSERT

Itallo's Pavlova, Meyer lemon compote, lemon curd, spring citrus, fig leaf powder

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