

## ANTIPASTI

<b>Olive</b> marinated olives <sup>GF/V</sup>	10
<b>Focaccia</b> house-baked, Jingilli olive oil, vincotto <sup>V</sup>	15
<b>Bruschetta</b> grilled sourdough, heirloom tomato, stracciatella, basil, balsamic glaze (3) <sup>V/VEO/GFO</sup>	16
<b>Crocchetta</b> cauliflower croquettes, parmesan, pickled cauliflower, green goddess dressing (4) <sup>V</sup>	22
<b>Calamari fritti</b> dusted with semolina, chilli aioli	23
<b>Gamberi</b> grilled whole shark bay tiger prawns, scampi butter, capers, lemon, tamari <sup>GF</sup>	28
<b>Spiedini di polpo</b> charred Abrolhos octopus skewers, cherry tomato & cannellini bean braised, salsa verde (2) <sup>V/GFO</sup>	24
<b>Affettati – from the slicer</b> <sup>GF</sup>	
Served with grilled house focaccia, pan carasau & house giardinera <sup>GFO</sup>	
Mortadella 50g	14
Casalinga 50g	14
Prosciutto san danielle riserva 50g	16
<b>Affettati misti</b> all three 40g ea	34

## PRIMI

<b>Ricotta gnocchi</b> slow braised veal osso bucco, pecorino, gremolata <sup>GFO</sup>	36
<b>Ravioli</b> mushroom & truffle, ricotta salata, brown butter, sauteed mushrooms <sup>VEO/V</sup>	32
<b>Taglierini al granchio</b> Blue Swimmer crab, tomato, chilli, garlic, basil, cream, Jingilli olive oil <sup>GFO/DFO</sup>	38

All our pasta is freshly made, gluten free pasta is available upon request

## SECONDI

<b>Cotoletta di pollo</b> breaded free range chicken breast with lemon & pecorino, fennel, rocket & apple salad	36
<b>Insalatiera</b> Italian salad bowl zucchini, radicchio, currants, fennel, orange, pecorino romano, sunflower seed salad, rice crisp, raspberry vinaigrette <sup>V/VEO/GFO</sup>	28
Add grilled 1/2 Geraldton rock lobster	30
Add grilled free range chicken breast	15
<b>Manzo</b> grilled 300g Pitch Black Angus sirloin, rosemary salt potatoes, greens, mushroom jus <sup>GF</sup>	46
<b>Pesce del giorno</b> fish of the day, gourmet potatoes, red pepper pesto, gem lettuce, caper, tomato, olive & parsley salsa <sup>GF / DF</sup>	38
<b>Porchetta classic</b> fennel & sage rubbed roast pork, apple, cavolo nero, mustard crème sauce <sup>GF</sup>	39



## PER DUE – FOR TWO

<b>Agnello</b> roast lamb shoulder, burnt honey, soft polenta, salsa verde, grilled zucchini <sup>GF</sup>	69
<b>Bistecca alla fiorentina</b> T-bone steak 700g chargrilled, lemon & olive oil, rosemary salt potatoes & rocket salad <sup>GF / DF</sup>	79

## CONTORNI

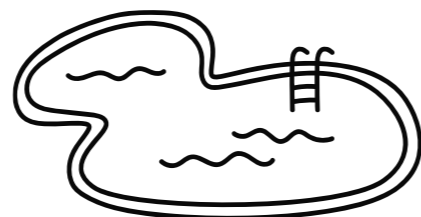
<b>Rucola</b> , pear, pinenuts, raisins & parmesan, raspberry vinaigrette <sup>V/GF</sup>	14
<b>Patate fritte</b> crispy coated, rosemary salt, mayonnaise <sup>V/GF</sup>	14
<b>Zucchine grilled</b> , lemon ricotta, current & pinenut agrodolce, pangrattato <sup>V/GF</sup>	17

## PIZZA - HAND TOSSED NEAPOLITAN STYLE

<b>Margherita</b> la delizia mozzarella, basil, San Marzano tomato <sup>V/GFO</sup>	23
add prosciutto & rocket	6
<b>Pepperoni</b> , Italian tomatoes, pork & fennel sausage, caramelised onion, mozzarella <sup>GFO</sup>	28
<b>Gamberetti</b> , prawn, garlic butter, mozzarella, turkish pepper flakes, lemon <sup>GFO</sup>	26
<i>Gluten free base</i>	4

## DOLCE

<b>Tiramisu</b> house made	15
<b>Cannoli</b> filled with ricotta, mascarpone, lemon curd, pistachio, oreo crumbs, white chocolate & raspberry gelato	15
<b>Cioccolato</b> dark chocolate & hazelnut meringue semifreddo, berries, pineapple gel, amaretti <sup>GFO</sup>	15
<b>Gelato e sorbetto</b> Selection – ask us, served with pizzele -a thin Italian waffle <sup>V</sup>	15
<b>Affogato</b> Vanilla ice-cream, espresso, liquor (Frangelico, baileys or Kalua)	16



V - Vegetarian / VO-Vegetarian option / VE-Vegan / VEO-Vegan option  
GF-Gluten free / GFO-Gluten free option / DFO-Dairy free option  
Some dishes may contain allergens, please ask us

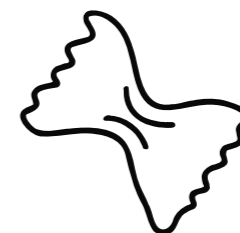
## Traditional Italian Dinner for two

A selection of starters, served centre table to share, followed by a main and dessert of your choice:

**Bruschetta** grilled sourdough, heirloom tomato, stracciatella, basil, balsamic glaze <sup>V/VEO/GFO</sup>  
**Affettati** cured meat from the slicer <sup>GF</sup>  
**Marinated olives** <sup>GF/V</sup>  
**Focaccia** house-baked, Jingilli olive oil, vincotto <sup>V</sup>

**Ricotta gnocchi** slow braised veal osso bucco, pecorino, gremolata <sup>GFO</sup>  
*or*  
**Ravioli** mushroom & truffle, ricotta salata, brown butter, sauteed mushrooms <sup>VEO/V</sup>  
*or*  
**Taglierini al granchio** Blue Swimmer crab, tomato, chilli, garlic, basil, cream <sup>GFO/DFO</sup>  
*or*  
**Manzo** grilled 300g Pitch Black Angus sirloin, rosemary potatoes, greens, mushroom jus <sup>GF</sup>  
*(extra \$9)*

**Cannoli** filled with ricotta, mascarpone, lemon curd, pistachio, oreo crumbs, white chocolate & raspberry gelato  
*or*  
 House made **Tiramisu**



2 courses menu \$59 per person  
 3 courses menu \$69 per person

## Menù della festa

3 courses grazing feast served centre table to share

**Focaccia** house-baked, Jingilli olive oil, vincotto <sup>V</sup>  
**Crocchetta** cauliflower croquettes, parmesan, pickled cauliflower, green goddess dressing <sup>V</sup>

**Calamari fritti** dusted with semolina, chilli aioli  
**Spiedini di polpo** octopus skewers, cherry tomato & cannellini bean braised, salsa verde <sup>V/GFO</sup>

**Ricotta gnocchi** slow braised veal osso bucco, pecorino, gremolata <sup>GFO</sup>  
**Cotoletta di pollo** free range chicken breast with lemon & pecorino, fennel & apple salad

**Agnello** roast lamb shoulder, burnt honey, white polenta, salsa verde, broccolini <sup>GF</sup>  
**Gamberi Pizza** hand-tossed base, prawn, garlic butter, mozzarella, pepper flakes, lemon <sup>GFO</sup>

**Rucola** rocket salad, pear, pine nuts, raisins & parmesan, citrus dressing <sup>V/GF</sup>

Dessert of the day

\$65 per person, from 6 people minimum

**LUCE**  
**BAR E CIBO**



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