LET'S EAT

PLEASE NOTE

If you have an allergy, please inform one of our friendly staff members so that we may take appropriate pre-cautions when handling your food.

Due to the nature of hand preparations, some olives may contain pits.

We do not do Itemized Payment of Bills. Credit card payments incur a 1.4% surcharge.

PIZZA BIANCO — $18
Garlic | Butter | Olive oil

MARGHERITA — $25
Fresh tomato | Basil | Olive oil | Sugo al pomodoro | Fiore di latte

VEGETARIAN — $29
Mushrooms | Capsicum | Olives | Spanish onion | Fresh tomato | Sugo al pomodoro | Fiore di latte

FETA & PUMPKIN — $30
Feta | Pumpkin | Spanish onion | Capsicum | Mushrooms | Rocket | Sugo al pomodoro | Fiore di latte

ITALIAN — $29
Olives | Anchovies | Oregano | Sugo al pomodoro | Fiore di latte

ITALIAN SAUSAGE — $30
Italian sausage | Spanish onion | Capsicum | Sugo al pomodoro | Fiore di latte

PROSCIUTTO — $32
Prosciutto | Shaved parmesan | Rocket | Sugo al pomodoro | Fiore di latte

SALAMI — $29
Salami | Oregano | Olive oil | Sugo al pomodoro | Fiore di latte

CARNIVORA — $30
Salami | Bacon | BBQ chicken | Ham | Sugo al pomodoro | Fiore di latte

AGOSTINO SPECIAL — $32
Salami | Bacon | BBQ chicken | Spanish onion | Capsicum | Mushrooms | Olives | Sugo al pomodoro | Fiore di latte

PRAWN — $33
Fresh tomato | Prawns | Sugo al pomodoro | Fiore di latte

MARINARA — $33
Calamari | Mussels | Fish | Prawns | Sugo al pomodoro | Fiore di latte

VEGAN VEGETARIAN — $33
Capsicum | Olives | Spanish onion | Fresh tomato | Mushrooms | Vegan cheese

KIDS PIZZA — $18
For ages 12 years & under only

Plain cheese
Margherita
Ham & cheese

EXTRAS
Any additions are an additional charge per item.

Anchovies & Vegan cheese are available on request for all pizza's at an additional charge.

GLUTEN FREE — $6
While all care is taken for patrons with Gluten Free Allergies, please be aware that food containing gluten is cooked in the same environment.
If you are Celiac, please make our friendly staff aware of this.

10% Surcharge applies on Public Holidays.

LET'S EAT

PLEASE NOTE

PLATTERS AFTER 5PM WILL NEED TO BE PRE–ARRANGED

Our platters have a variety of treats which are cooked fresh every weekend. Sometimes a particular item may sell out & will be replaced with another of the same value.

We do not do Itemized Payment of Bills. Credit card payments incur a 1.4% surcharge.

PLATTERS

MIXED PLATTER
Assortment of homemade meatballs, Spanish frittata, homemade pickles, roasted capsicum, olives, cured meats, cheeses, assorted crackers & pizza bread.

VEGETARIAN PLATTER
Homemade Spanish frittata, bruschetta, roasted capsicum, homemade pickles, sundried tomatoes, artichokes, olives, cheeses, assorted crackers & pizza bread.

VEGAN PLATTER
Bruschetta, roasted capsicum, sundried tomatoes, artichokes, vegan cheese, dried apricots, assorted crackers & pizza bread.

Minimum order of 2 people per platter, priced at $28 per person.

GLUTEN FREE $6
While all care is taken for patrons with Gluten Free Allergies, please be aware that food containing gluten is cooked in the same environment.
If you are Celiac, please make our friendly staff aware of this.

PASTA

ROSE VEGETARIAN $29
Broccolini, mushroom & capsicum finished with cream & baby spinach.

PORK BELLY RAGU $32
Slow–cooked pork belly in a tomato based sauce.

5–MUSHROOM SAUCE $35
Mushroom medley in a cream based sauce with cooked porcini stock & fresh tomato.

Swap your Penne Pasta to Gnocchi or Tortillini for just $5 extra.

Gluten Free pasta is available but will need to be pre-arranged.

DESSERTS

IN–HOUSE DESSERTS $17
We have a variety of in-house desserts available – See our Dessert Menu

CAKEAGE FEE PER PERSON $3
With a minimum charge fee of $25 per cake.

10% Surcharge applies on Public Holidays.