

WELCOME!

SHARING MENU

FEED ME ITALIAN STYLE!

It's easy! Enjoy our signature sharing menu of antipasto, pizze, arrosto, sides & salad.

Food is served free flowing as it is ready & placed in the centre of the table allowing all to share.

Adults 60pp

Kids under 12 30pp

ADD calamari with antipasto 10pp

Must include all guests on table.

No takeaway permitted with Sharing Menu.

ANTIPASTO CIRCA 98

Our signature platter of Italian salumi, imported & local cheeses, grilled & pickled vegetables, olives & house made focaccia

ARROSTO

Slow cooked lamb served with Italian salsa verde

SIDES & SALADS

Rucola salad, parmesan, roasted almonds

Garden salad, baby cos, mini roma, onion, cucumber, danish feta.....

Triple cooked potatoes, garlic, rosemary & sea salt.....

Fries & sea salt

PIZZA

1. CAPRICCIOSA

San Marzano sugo, fior di latte mozzarella, leg ham, mushroom, artichoke, black olives.....

2. SUPER MARIO

San Marzano sugo, fior di latte mozzarella, scamorza, roasted eggplant, parmesan, fresh ricotta, basil.....

3. PORCINI E PANCETTA

San Marzano sugo, fior di latte mozzarella, mascarpone, porcini mushroom, pancetta

4. GAMBERI

San Marzano sugo, fior di latte mozzarella, marinated tiger prawns, roasted zucchini, cherry tomato.....

5. SOPRESSA

San Marzano sugo, fior di latte mozzarella, mild sopressa salami, black olives.....

6. PROSCIUTTO

San Marzano sugo, fior di latte mozzarella, prosciutto crudo, roquette, cherry tomato, parmesan.....

7. NDUJA (N DOOYA)

San Marzano sugo, fior di latte mozzarella, gorgonzola, HOT nduja salami.....

8. MARGHERITA

San Marzano sugo, fior di latte mozzarella, basil.....

9. SALSICCIA

San Marzano sugo, fior di latte mozzarella, taleggio, fennel & chilli pork sausage, broccoli rape, rosemary.....

10. BUFALA E PROSCIUTTO

San Marzano sugo, buffalo mozzarella, prosciutto crudo, basil...

11. HAWAIIAN

San Marzano sugo, fior di latte mozzarella, leg ham, pineapple

12. QUATTRO FORMAGGI

San Marzano sugo, fior di latte mozzarella, gorgonzola, parmesan, mascarpone

13. NAPOLETANA

San Marzano sugo, buffalo mozzarella, black olives, anchovies, basil

14. BIANCA CON PATATA

E.V.O oil base, fior di latte mozzarella, taleggio, roasted potato, rosemary, spanish onion, semi-dried tomato, black olives, chilli

15. BIANCA PANCETTA

E.V.O oil base, fior di latte mozzarella, taleggio, pancetta, roquette, parmesan

16. VEGAN BIANCA CARCIOFI

E.V.O oil base, vegan mozzarella, roasted potato, artichoke, black olives

17. BIANCA POLLO

E.V.O oil base, fior di latte mozzarella, roasted chicken, roasted pumpkin, danish feta, cherry tomato

APERITIVI

Aperol	10
Campari	10
Silvio Carta Vermouth di Sardegna	11
Capo Capo	9.5
Martini Bianco	10
Martini Rosso	10
Rosso Antico	9.5
Punt e Mes	9.5

COCKTAILS

BELLINI

Classic bellini, prosecco & peach nectar	18
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SPRITZ

Aperol & prosecco	18
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AMERICANO

Campari, Cinzano Vermouth & soda	18
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MONTY MULE

Amaro Montenegro, ginger beer & muddled lime	18
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NEGRONI

Campari, Four Pillars gin, Silvio Carta Vermouth	22
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ESPRESSO MARTINI

Vodka, kahlua & espresso	20
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CAFFE SHAKERATO

Coffee granita, kahlua & baileys irish cream	20
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SGROPPINO

Lemon sorbet & vodka, topped with prosecco	18
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HAPPY CHAPPY (NON-ALCOHOLIC)

Lime, mint, sugar syrup & soda	15
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VIRGIN BELLINI (NON-ALCOHOLIC)

White peach nectar, sugar syrup & soda	12
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BIRRA E SIDRO

On Tap Carlton Draught 285ml	6
On Tap Birra Peroni 300ml	9.5
On Tap Peroni Leggera (LIGHT BEER) 300ml	7
Crown Lager, Victoria	9
Corona, Mexico	9
Moretti, Italy	9
Cider Sidro Del Bosco Apple Cider, Treviso, Italy	9

CARAFES

Assorted soft drinks 1140ml	16
Lemon, lime & bitters 1140ml	20
On Tap Carlton Draught 285ml	22
Birra Peroni 300ml	34
Peroni Leggera (LIGHT BEER) 300ml	24

IL VINO

FRIZZANTE

Laurent Perrier Brut L.P Champagne Tours-sur-Marne, France	95
Ruggeri 'Argeo' Prosecco Valdobbiadene, Italy	13 55
Zonzo Moscato (Sweet like our friends at Zonzo Estate) Yarra Valley, Vic	12 50

VINO BIANCO

Vickery Riesling Watervale, SA	13 55
Hidden Story Sauvignon Blanc King Valley, Vic	12 50
Paolovino Pinot Grigio D.O.C Veneto, Italy	13 55
Castelli Chardonnay Denmark, WA	14 65

VINO ROSSO

Takar Estate Pinot Noir Yarra Valley, Vic	14 65
Paolovino Valpolicella D.O.C Veneto, Italy	13 55
Hidden Story Cabernet Sauvignon King Valley, Vic	12 50
Gran Sasso Montepulciano d'Abruzzo D.O.C Abruzzo, Italy	13 55
Fallen Giants Shiraz Grampians, Vic	14 65

ROSATO

Port Phillip Estate Rosé Mornington Peninsula, Vic	13 55
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