

Non Alcolici

Juice - <i>Apple, Orange, Cranberry, Pineapple</i>	4.5 GLS
Soft Drink - <i>Coke, Coke Zero, Lemonade, Gingerbeer</i>	4.5 GLS
Italian Soda (200ml) - <i>Aranciata Rossa, Pompelmo, Chinotto</i>	6.0 BTL

Cocktails

Negroni - <i>Four Pillars, Campari, Vermouth</i>	18.0	Orzoni - <i>Marconi 46, Campari, Montenegro</i>	20.0
American - <i>Campari, Cinzano, Soda</i>	14.0	Nera Sour - <i>Sambucca, Apple & Chestnut, Lime</i>	17.0
Aperol Spritz - <i>Âperol, Prosecco, Soda</i>	18.0	Coastal Breeze - <i>Four Pillars, Mastiha, Sage, Lemon</i>	19.0
Paper Plane - <i>Bourbon, Aperol, Nonino, Lemon</i>	19.0	Little Italy 4 - <i>Vodka, Rockmelon, Lemon</i>	18.0
Bitternut - <i>Rum, Cynar, Amaretto, Pompelmo</i>	19.0	All Hail Caesar - <i>Canadian/Italian bloody mary twist</i>	22.0
		Old Spice - <i>Tequila, Cassis, Vermouth, Ginger Beer</i>	20.0

Birra

Draught

Black Hops Session Ale 4.2% (390ml) - <i>Gold Coast</i>	12.0
Menabrea Lager 4.8% (400ml) - <i>Italy</i>	13.0

Bottle

Hills Cloudy Apple Cider 5% - <i>South Australia</i>	12.0
Peroni Leggera Lager 3.5% - <i>Italy</i>	9.0
Peroni Tradizione Lager 4.7% - <i>Italy</i>	10.0
Colonial Brewing Australia I.P.A 6.5% - <i>Western Australia</i>	13.0

Gin - Fever Tree Mediterranean Tonic upgrade \$2

Four Pillars Rare Dry (House) - <i>Victoria</i>	12.0
Marconi 46 - <i>Italy</i>	13.0
Gin Mare - <i>Spain</i>	15.0
Botanist - <i>Scotland</i>	13.0

Vodka

Finlandia (House) - <i>Finland</i>	10.0
Greygoose - <i>France</i>	14.0

Tequila

Corazon Blanco (House) - <i>Mexico</i>	11.0
Herradura Anejo	15.0

Rum

Flor De Cana Blanco (House) - <i>Nicaragua</i>	10.0
Flor De Cana 5YR Dark (House)	11.0

Whiskey

Naked Grouse Blended (House) - <i>Scotland</i>	10.0
Port Charlotte 10YR Heavily Peated Islay Single Malt - <i>Scotland</i>	15.0
The Macallan 12YR Double Cask Highland Single Malt - <i>Scotland</i>	16.0
Jameson Irish - <i>Ireland</i>	10.0
Woodford Reserve Bourbon (House) - <i>USA</i>	11.0

Apertif + Digestif + Amaro (Italy) 45ml

House Lemoncello	12.0
Grappa Nonino Vendemmia	16.0
Amaro Montenegro - <i>mild, sweet, orange, black cherry</i>	14.0
Zucca Rabarbaro - <i>bittersweet, smoked rhubarb, orange peel</i>	14.0
Cynar - <i>savoury, earthy, vegetal</i>	12.0
Braulio - <i>pine, spearmint, floral bitterness</i>	13.0

Vino Frizzante

120ml/750ml

NV Bandini Prosecco Extra Dry DOC - <i>Glera, Veneto, ITL</i>	11/60
NV Bellavista Franciacorta Alma Gran Cuvee Brut DOCG - <i>Chardonnay/P.Blanc/P.Nero, Lombardy, ITL</i>	25/140
NV Venturini Baldini 'Cadelvento' Supumante Rosato Lambrusco DOP - <i>Sorbara/Grasparossa, Emilia Romagna, ITL - o/v</i>	65

Vino Bianco

150ml/750ml

19 Savadro Bredanze DOC - <i>Pinot Grigio, Veneto, ITL</i>	12/55
18 La Scolca 'Valentino' Gavi DOC - <i>Cortese, Piemonte, ITL</i>	65
19 Cullen 'Moon Opposite Saturn Harvest' - <i>Sauvignon Blanc, Wilyabrup, AUS o/b/v</i>	70
18 Fontanavecchio DOP - <i>Falanghina, Campania, ITL</i>	70
17 Tessari 'Grisela' Soave Classico DOC - <i>Garganega, Veneto, ITL</i>	65
19 Gentle Folk 'Piccadilly' - <i>Chardonnay, Adelaide Hills, AUS - o/b/v</i>	20/95

Vino Arancione

20 Yokel - <i>Verdelho, Swan Valley, AUS - v</i>	14/65
18 Filippo Manetti Vino Bianco - <i>Albana, Emilia Romagna, ITL - o/v</i>	85

Vino Rosato

19 Pasqua '11 Minutes' IGT - <i>Corvina/Trebbiano di Lugana/Syrah/Carmenere, Veneto, ITL</i>	14/65
13 Fondo Antico 'Memorie' IGT - <i>Nero D'Avola, Sicily, ITL</i>	95

Vino Rosso

19 St.Michael-Eppan DOC - <i>Pinot Nero, Alto Adige, ITL</i>	95
18 Querceto Chianti Classico DOCG - <i>Sangiovese, Tuscany, ITL</i>	70
18 Freddy Nerks - <i>Dolcetto, SA, AUS</i>	15/70
18 Terre di Giumara DOC - <i>Nero D'Avola, Sicilia, ITL</i>	13/60
17 Laiolo Reginin 'La Mora' DOCG - <i>Barbera d'Asti, Piedmonte, ITL - o/v</i>	75
18 St Brioc Wine Co. - <i>Montepulciano, McLaren Vale, AUS</i>	14/65

Vino Riserva

13 Tenute Silvio Nardi Brunello di Montalcino DOCG - <i>Sangiovese, Tuscany, ITL</i>	240
15 Gaja 'Dagromis' Barolo DOP - <i>Nebbiolo, Piedmont, ITL</i>	350
16 Bertani Valpolicella Ripasso DOC - <i>Corvina, Merlot, Rondinella, Veneto, ITL</i>	110
15 Fongoli Montefalco Rosso 'bicunsio' DOC - <i>Sangiovese, Montepulciano, Sagrantino, Umbria, ITL - o/v</i>	100
16 Sardus Pater 'Is Arenas' Carignano Del Sulcis Riserva DOC - <i>Carignano, Sardegna, ITL</i>	120
16 Varvaglione 'Linea Classici' Papale DOP - <i>Primitivo, Puglia, ITL</i>	145

Dessert Wine 60ml

2013 Cantine di Dolianova DOC (500ml) - <i>Moscato di Sardegna Sardegna, ITL</i>	10/75
NV Tonelli Visner di Pergola - <i>Montepulciano with Visciole (local cherries), Marche, ITL</i>	10GLS

Dessert Wine 60ml

2013 Cantine di Dolianova DOC (500ml) - Moscato di Sardegna <i>Sardegna, ITL</i>	10/75
NV Tonelli Visner di Pergola - Montepulciano with Visciole (local cherries), <i>Marche, ITL</i>	10GLS

Amaro 45ml

Amaro Montenegro - ITL - mild, sweet, orange, black cherry	14.0
Zucca Rabarbaro - ITL - bittersweet, smoked rhubarb, orange peel	14.0
Braulio - ITL - pine, spearmint, floral bitterness	13.0
Cappelletti Pasubio - ITL - wine base, pine, blueberry, herbal	14.0
Cappelletti Elisir Novasalus - ITL - very bitter, turmeric, dry herb, citrus peel	14.0
Cynar - ITL - savoury, earthy, vegetal	12.0
Guillaumette Ginepe - FRA - sweet almond, mountain flowers, bitter	17.0
Averna - ITL - juniper, citrus, rosemary, sage	12.0

Vermouth 60ml

Oscar.697 Bianco Extra Dry	14.0
Cinzano 1757 Rosso	10.0
Cocchi Di Torino Ricetta Originale	14.0

Apertif + Digestif 45ml

House Lemoncello	12.0
Grappa Nonino Vendemmia	16.0
Fernet Branca	10.0
Campari	14.0
Italicus	10.0
Baileys	10.0
Opal Bianca Sambuca	12.0

Caffé

Social espresso voyager blend - colombia, costa rica, ethiopia, papua new guinea
please note we only carry full cream milk

Espresso	4.0
Any other style	4.5
Extra shot	0.5

Tea

Tavalon

Aussie breakfast, double mint, green w/summer fruits, sweet lemongrass	6.0
--	-----

Dolci

Strawberry semifreddo, amarena cherry, cacao & nut crumble, thyme	16.0
Coffee sponge, coffee meringue, mascarpone parfait	16.0
Affogato - espresso, vanilla ice cream, nocello	16.0
Affogato no liqueur	9.0

Formaggi - per serve	14.0
-----------------------------	-------------

served with pickled figs, honey, quince, grapes, lavoche, bread

- Montasio, cows milk, aged, hard, nutty - Veneto, Italy
- Pecorino Sardo, sheeps milk, hard, sharp - Sardinia, Italy
- Taleggio, cows milk, soft, wash rind, tangy - Lombardy, Italy
- Gorgonzola dolce, cows milk, mild blue, medium soft - Lombardy, Italy