



LITTLE T'INGS

TRIO OF DIPS (AGF)	\$14
A selection of local freshly made dips served with warm Turkish bread.	
WARM MARINATED OLIVES (AGF)	\$12
Warm marinated olives served with warm Turkish bread.	
ARANCINI BALLS	\$14
Hand-made arancini balls, flavours subject to availability.	
ITALIAN MEATBALLS	\$18
Home made Italian meatballs, slow cooked with herbs in passata, served with warm Turkish bread.	
BRUSCHETTA	\$15
Tomato, Spanish onion, basil, parmesan cheese and olive oil placed on crispy toasted Turkish bread, drizzled in a balsamic glaze.	
ITALIAN CHICKEN RIBS (GF)	\$16
Italian style chicken ribs cooked in wood fired oven with oregano & olive oil.	
HOME MADE GNOCCHI	\$22
Home made potato gnocchi, served in our slow cooked Italian sauce.	
PENNE CALABRESE	\$21
Penne tossed in slow cooked Italian sauce with salami, onions, olives and capsicum.	
SPAGHETTI & MEATBALLS	\$21
Spaghetti served with our slow cooked Italian home-made meatballs.	
GLUTEN FREE PENNE ORTALANA (GF)	\$22
Gluten Free Penne tossed in our Ortalana sauce. (mushrooms, capsicum, zucchini, onion, olives & eggplant)	
CHEF'S SALAD	\$8
GARLIC BREAD	\$6

*Food is prepared in a kitchen which is not 100% Gluten Free, Coeliacs please consider this when placing your order.

(AGF) Available Gluten Free. (GF) Gluten Free



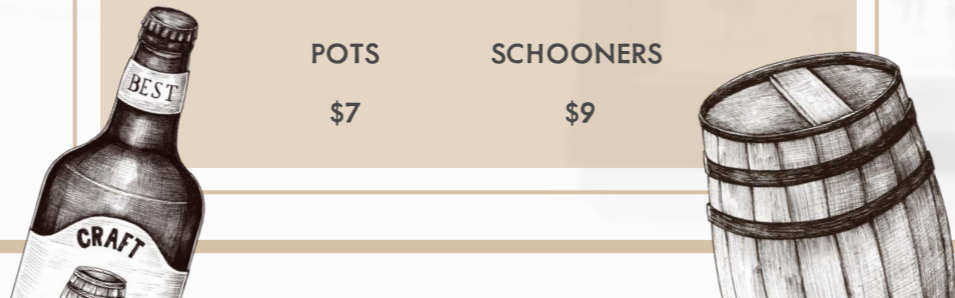
BOARDS

CHAR-CUT-ERIE (AGF)	\$27
A selection of the very best local and imported salted, smoked, preserved, or cooked meats, accompanied by warm Turkish bread.	
CHEESE (AGF)	\$26
A selection of cheeses, whatever your preference we have a cheese to suit every palate, paired with seasonal fruits and crackers.	
FRIED CHEESE (AGF)	\$16
Fried Cheese fried golden, served with warm turkish bread and a lemon wedge.	
ANTIPASTI (AGF)	\$30
A delicious combination of our cheeses and charcuterie, marinated or pickled vegetables, marinated olives, seasonal fruits, crackers and warm Turkish bread.	
PROSCIUTTO (AGF)	\$32
Freshly sliced Prosciutto and seasonal fruits, served with warm Turkish bread.	
LA FAMIGLIA (GF)	\$99
Choice of wood fired pizza accompanied by a delicious combination of dip, meatballs, arancini, cheeses and charcuterie, antipasti, olives, fruit and crackers with warm Turkish bread.	

CRAFT BEER
20 TAPS

20 Craft Beers on Rotating Taps. Check Blackboard above bar for this week's Beers.

POTS	SCHOONERS
\$7	\$9



WOOD FIRED PIZZAS

MARGHERITA	\$21
Tomato, cheese & oregano.	
HOMESTYLE	\$23
Tomato, cheese, salami, olives, chilli oil, garlic & oregano.	
QUATTRO FORMAGGI	\$22
Tomato, chefs' selection of four cheeses.	
CALABRESE	\$23
Tomato, cheese, hot sopressata salami & chilli.	
ORTALANA	\$23
Tomato, cheese, mushrooms, capsicum, zucchini, onion, olives, eggplant.	
FOUR MEATS	\$24
Tomato, cheese, oregano, and chefs' selection of four meats.	
MEATBALL PIZZA	\$25
Tomato, cheese, and our special Italian meatballs.	
CAPRICCIOSA	\$24
Tomato, cheese, rolled pancetta, mushrooms, olives, garlic & anchovies.	
BBQ CHICKEN	\$24
Tomato, cheese, tender BBQ Chicken, and special BBQ sauce.	
PROSCIUTTO BROS. SPESH	\$25
Tomato, cheese, basil & Prosciutto.	
GARLIC PIZZA	\$18
Olive oil, Garlic & Cheese.	
GLUTEN FREE BASE	\$5

*All Pizzas are cooked in the wood fired oven which contains traces of flour, coeliacs please consider if ordering Gluten Free Base, as Gluten Free Pizza will not be 100% Gluten Free



COCKTAILS

MOJITO	\$18
White Rum, Lime Juice, Sugar Syrup, Soda water.	
PINA COLADA	\$18
White Rum, Coconut cream, Pineapple Juice.	
LONG ISLAND ICED TEA	\$19
Vodka, Gin, White Rum, Tequila, Cointreau, Lime Juice, Sugar Syrup, Coke.	
OG MARGERITA	\$16
Tequila, Lime Juice, Sugar Syrup.	
TOMMY MARGERITA	\$18
Tequila, Cointreau, Lime Juice, Sugar Syrup.	
APEROL SPRITZ	\$15
Aperol, Prosecco, Soda Water.	
PINK PANTHER	\$19
Liqor 43, Grenadine, Milk.	
ESPRESSO MARTINI	\$16
Vodka, Kahlua, Espresso, Vanilla Galliano.	
GRASSHOPPER	\$18
Crème de Menth, White Crème de cacao, Cream.	
TOBLERONE	\$18
Frangelico, Kahlua, Baileys, Honey, Milk.	
COSMOPOLITAN	\$19
Vodka, Cointreau, Cranberry Juice, Lime Juice, Sugar Syrup.	
MOSCATO MULE	\$19
Moscato, Vodka, Ginger Beer, Lime Juice.	
FRUIT TINGLE	\$18
Vodka, Blue Curacao, lemonade, Grenadine.	
BLACK BANANA	\$19
Chocolate Liqueur, Crème de Banana, Cointreau, Cream.	
VANILLA ESPRESSO MARTINI	\$19
Tia Maria, Espresso, Sugar Syrup.	
ROSE BLOOM	\$16
Gin, Rose, Lime Juice.	
BUTTERSCOTCH MARTINI	\$19
Vanilla Vodka, Butterscotch Schnapps, Sugar Syrup.	
PIMMS PUNCH	\$17
Pimms, Fruit, Ginger Ale, Lemonade.	

AMARETTO SOUR	\$15
Amaretto, Lemon Juice, Sugar Syrup.	
WHISKY SOUR	\$15
Sugar, Makers Mark, Lemon Juice, Sugar Syrup.	
PBS MOCKTAIL	\$12
Lemon Juice, Orange Juice, Lemonade, grenadine, orange.	

WINE LIST

SPARKLING WINE	GLASS	BOTTLE
TOBACCO ROAD PROSECCO KING VALLEY VIC	\$9	\$32
EN VIE BLANC DE NOIR NV YARRA VALLEY VIC	\$8	\$28
WHITE WINE		
CHECKER BOARD SAUVIGNON BLANC SOUTH EAST AUSTRALIA	\$8	\$28
MT. AVOCA MOATES LANE SAUVINGNON BLANC AVOCA, VIC	\$9	\$32
THE SUM RIESLING GREAT SOUTHERN WA	\$9	\$32
HIDDEN STORY PINOT GRIGIO KING VALLEY VIC	\$9	\$32
PETER LEHMANN H&V PINOT GRIS EDEN VALLEY	\$9	\$32
LA BOHEME ‘ACT THREE’ PINOT GRIS YARRA VALLEY VIC	\$9	\$32
LAWSONS HILL PINOT GRIS MARLBOROUGH, NZ	\$11	\$40
INGRAM ROAD CHARDONNAY YARRA VALLEY VIC	\$10	\$36
MOSCATO		
MONTEVECCHIO MOSCATO HEATHCOTE VIC	\$10	\$36
ALL SAINTS MOSCATO RUTHERGLEN VIC	\$9	\$32
ROSÉ		
MR MICK ROSÉ CLARE VALLEY SA	\$9	\$32

LA BOHEME “ACT TWO” DRY ROSE YARRA VALLEY VIC	\$9	\$32
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RED WINE

CHECKER BOARD SHIRAZ SOUTH EAST AUSTRALIA	\$8	\$28
STOLEN BLOCK SHIRAZ LEASINGHAM, SA	\$9	\$32
BATTLE OF BOSWORTH PINOT NOIR WILLUNGA, SA	\$9	\$32
BULLANT CABERNET MERLOT LANGHORNE CREEK, SA	\$9	\$32
PRINTHIE CABERNET SAUVIGNON ORANGE NSW	\$9	\$32
INGRAM ROAD CABERNET MERLOT YARRA VALLEY VIC	\$10	\$36
GRAN SASSO, MONTEPULCIANO D’ABRUZZO ABRUZZO ITALY	\$9	\$32
QUARTIER PINOT NOIR MORNINGTON PENINSULA VIC	\$11	\$40

SPIRITS

SMIRNOFF VODKA	\$9
IMBUE VODKA	\$12
VANILLA VODKA	\$9
TAQUERAY GIN	\$9
IMBUE GIN	\$12
MAKERS MARK BOURBON	\$9
JACK DANIELS	\$9
FIREBALL	\$10
CANADIAN CLUB	\$9
JOHNNY WALKER RED	\$9
SOUTHERN COMFORT	\$9
SPICED RUM	\$9
WHITE RUM	\$9
BLACK RUM	\$9
EL JIMADOR TEQUILA	\$9
OUZO	\$9
PIMMS	\$9
BAILEYS IRISH CREAM	\$9
KAHLUA	\$9

MIDORI LIQUEUR	\$9
FRANGELICO	\$10
LICOR 43	\$9
TIA MARIA	\$9
MALIBU	\$9
COINTREAU	\$10
GALLIANO BLACK	\$10
GALLIANO WHITE	\$10
GALLIANO VANILLA	\$10
GALLIANO AMARETTO	\$10

TOP SHELF

BOURBON, GIN, SCOTCH, TEQUILA	\$18
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NON-ALCOHOLIC

SOFT DRINKS

COKE	\$4
COKE ZERO	\$4
LEMONADE	\$4
LEMON SQUASH	\$4

SPECIALTY SOFT DRINKS

ARANCIATA ROSSO	\$4
CHINOTTO	\$4
LEMON, LIME & BITTERS	\$4.5
GINGER BEER	\$4.5

ICED DRINKS

ICED COFFEE	\$5
ICED CHOCOLATE	\$5
ICED TEA	\$5

HOT DRINKS

TEA: BLACK - GREEN – PEPPERMINT	\$3.5
COFFEE: CAPPUCINO – LATTE – SHORT BLACK – LONG BLACK	\$3.5
HOT CHOCOLATE	\$4.5