

BEER AND CIDER

WINE

Birra		Vino Frizzante	
TOTO SPECIAL LAGER 400ml	8	SERENA FRIZZANTE Italy 8 150ml / 12 250ml	/ 22 500ml
CASTELLO Udine, Italy pilsner	8.5	MASCARERI PROSSECCO Venice, Italy	8 / 36
ICHNUSA EXPORT LAGER Sardinia, Italy lager	9.5	MOSCATO FIOR D'ARANCIO D.O.C.G. Veneto, Italy	64
PERONI Rome, Italy, pale lager	7.5		
MASTRI BIRRAI UMBRI SELEZIONE 19 Umbria, ItalY blonde ale	18	Vino Bianco	
MASTRI BIRRAI UMBRI SELEZIONE 14 Umbria, Italy Italian weizen	18	BLEEDING HEART SAUVIGNON BLANC McLaren Vale, SA	8 / 36
MASTRI BIRRAI UMBRI SELEZIONE IPA Umbria, Italy	18	Le CHAT NOIR CHARDONNAY Aude Valley, France	9.5 / 44
India pale ale		La VENDETTA PINOT GRIGIO Tuscany, Italy	8 / 36
LABI La ROSSA Ros å, Italy belgian ale	14	MANZONI Ca 'de MOCENIGO Caneva, Italy	14 / 56
LABI La NERA Roså, Italy imperial stout	14		
LABI La BIONDA Roså, Italy gluten free German ale	14		
PERONI LEGGERA Rome, Italy	7.5	Vino Rosso	
low carb lager		La VENDETTA SANGIOVESE 2014, Tuscany, Italy	8 / 36
FERAL SLY FOX Swan Valley, WA summer ale	8.5	PRIMROSE PATH SHIRAZ 2014, McLaren Vale, SA	8 / 36
DOS BLOCKOS Prahran, Vic pale lager	7.5	WOODS CRAMPTON ROSÉ 2015, Barossa Valley, SA	8 / 36
		WOODS CRAMPTON BLACK LABEL MOTARO Barossa Valley, SA	55
DOS EQUIS Monterrey, Mexico lager	7.5	WOODS CRAMPTON PEDRO G.S.M. Barossa Valley, SA	12 / 55
		RABOSO 47 ANNO DOMINI Treviso, Italy	88
Cedro		VALPOLICELLA RIPOASSO D.O.C. Valpolicella, Italy	15 / 66
SOMERSBY CIDER Denmark	8.5		
REKORDERLIG DRY APPLE CIDER Copenhagen Sweden apple cider	8.5	BLACKBOARD BY THE GLASS SPECIAL Each week we open up something special, just to sho	w off.

AMARO

mocktails & shakes

Amaro		Mocktails	
AMARO MONTENEGRO	10	BABY BELLINI peach, lemon, soda	10
FERNET BRANCA	10	MATERNITINI	10
ANGOSTURA AMARO	10	pineapple and lime topped with elderflower soda	10
BRAULIO AMARO	10	MRS. JONES honey, apple cider vinegar, ginger soda	10
FERRO CHINA	10		
AVERNA	10	Shakes	
LIQUOR STREGA	10	CHOCOLATE	5
CYNAR	10	CARAMEL	5
BRANCA MENTA	10	STRAWBERRY	5
SUZE	10	VANILLA	5
ANGIOLETTO	10		

SPIRIT FORWARD COCKTAILS		SMASHES & FIZZES	
BARREL AGED NEGRONI	16	BELLINI	15
Larios gin, Campari, Punt e Mes. Rested in an oak barrel, right here in the bar, for six weeks,		peach, vino frizzante. An Italian classic just made for summer.	
and then stirred over ice to create a twist on the Italian classic.		MILLIONS OF PEACHES	14
FORTUNE TELLER Writer Tears Irish Whiskey, Punt e Mes, Ferro China Amaro, Rosewater.	20	Gin, peach puree, peach tea soda, peach bitters. If we had our little way, we'd eat peaches everyday:	
Served inside the ice, and ready to reveal your fortune. (until sold out)		AUNT ROSA Strawberry-infused gin, house-made rose lemonade. <i>Built together and served long.</i>	14
MANHATTEN Ritterhause man this have Route a Man this trans	18	JAM JAR	16
Rittenhouse rye whiskey, Punt e Mes, bitters. A classic stirred to perfection.		Vodka, raspberry jam, St Germain, bitters, lemon. Shaken to perfection.	10
LUMBERJACK OLD FASHIONED	18	NONNA/C LEMON TEA	1 5
Rittenhouse rye whisky, Canadian Club, maple syrup, whisky barrel bitters and hickory smol Stirred and strained into a hickory-smoked glass.	ke.	NONNA'S LEMON TEA Larios Gin, lemon tea, lemon bitters, lemon. Nonna's special lemonade recipe. Shaken together then topped with ginge	15 er ale
RED ROCKET	17	to create a naughty spiked soda.	
Fireball whiskey, Braulio Amaro, Punt e Mes, St. Germain A little something to warm the insides.		APEROL SPRITZ Aperol, Prosecco, soda. An Italian classic which is the perfect before dinner cocktail.	15
A DAMN GOOD MARTINI Larios gin, noilly pratt, orange bitters. Stirred to perfection with a lemon twist.	18	SHADY LADY Solerno, Amaretto, lemon, soda, laphroig mist Perfectly balanced and refreshing.	17
FIREBALL SOUR Fireball whisky, lemon, aqua-faba. The spicy cinnamon Fireball whisky is shaken with lemon and	16	MEXICAN CLOUD Reposado Tequila, Elderflower foam, pomegranate, Angostura bitters, Chartreuse.	16
aqua-faba then served on the rocks with a smoking cinnamon quill.		Created by Jamie Boudreau from Cannon in Seattle. We stir tequila and pomegranate with Angostura Bitters, then pour our cocktail through an elderflower foam and finish with flamed Chartreuse.	
SALEMS SOUTHSIDE	15		4.5
Gin, lemon, mint syrup. Shaken together and served "up".		SECRET GARDEN Prosecco, Solerno, peach bitters, fairy floss. A little surprise is revealed in this bubbly not too sweet, not too dry cocktai.	15
JERRY'S COCO RUMBA	18		
1800 coconut tequila, Solerno, lime, coconut cream. It's just deliciousness (we know it's not a real word) in a glass.		ESPRESSO MARTINI Cold-brew coffee, vodka, sugar.	17
OCEAN BEACH CLUB	15	Ooh baby who loves ya!	
Strawberry syrup, vodka, cranberry bitters, lemon, aqua-faba. Shaken together and served with a flower on top.		TROPICAL ZOMBIE Goslings Black Seal rum, Bounty gold, Bounty white, Bacardi 151, orgeat, peach, passionfruit,	. 18 ,
MIDORI! MIDORI! Midori, gin, lemon, elderflower foam, bitters. Deep down we all love midori.	17	pineapple, lime, bitters. Four kinds of rum make up this behemoth of a tiki drink. Mixed together, served long and on fire. Imbibers be ware.	
AMARETTO SOUR Amaretto, angostura bitters, lemon, aqua-faba.	16		
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ANTIPASTI SELECTION

Our antipasti menu is designed to be shared by the whole table for all to enjoy. Select any combination of items from the menu below to create your own antipasti board.

Salumi & Formaggi 1 item \$12 | 2 items \$20 | 3 items \$27 | 4 items \$35

SALUMI

Our Salumi range is an artisan product handmade by local and Italian producers with no flavourings, unnecessary additives and is gluten free. All served with pane carasau di Sardinia & Sicilian olives.

PROSCIUTTO CRUDO DI PARMA

Aged 20 months, Parma, Italy

BRESAOLA

Air dried beef

SALAME PICCANTE Spiced Italian sausage

SOPRESSA MILD Pressed Salami

PROSCIUTTO COTTO
Locally smoked leg ham, Ettalong, Australia

FORMAGGI

Imported Italian cheese served with candied walnuts, raisins, apricots, pane carasau di Sardinia & Sicilian olives.

PARMIGIANO REGGIANO

Hard , aged cow milk, Parma 24 month

PECCORINO

Milk, Sheep Milk (Tuscany)

ASIAGO

Mild, Cow Milk (Veneto)

GORGONZOLA

Soft, Cow Milk (Lombardy)

MOZZARELLA DI BUFALA 125g

Soft, Buffalo Milk (Campania)

add \$3

cicchetti

(chiefly in Venice) savoury snacks or small side dishes, typically served in a bar or informal restaurant

OLIVES (v)

A bowl of warm house-marinated olives.

8 CIPOLLA FRITTI (v)

Salty beer battered onion rings.

ARANCINI (v) 4 (each) / 14 (4)
Crumbed risotto balls, mushroom,
pea, tomato, bocconcini & pesto.

4 (each) / 14 (4)
CROSTINI VEGETERIANA (v) 4 (each) / 14 (4)
Preserved grilled vegetables in olive oil on
crunchy crostini with balsamic vinegar.

PATATINE FRITTI small 7 large 11 CALAMARI FRITTI 16
Crispy french fries with Sriracha aioli. Fried calamari & rocket.

INSALATA DI BUFALA (v)

Buffalo Mozzarella, heirloom tomatoes,

18 INSALATA DI BRESAOLA
Air dried beef, rocket, capers, parmesan.

olive oil, basil.

POLPETTENonnas famous meatballs, smoked mozzarella,

sugo & sourdough.

Dolci

A sweet confection served as the last course of the meal

K	R	Δ	P	F	F	N	

A dangerous Italian Pastry. Nutella is squeezed inside a light and fluffy doughnut. Served hot so all the Nutella goodness oozes out when cut.

CIAMBELLA DONUT

A large Italian doughnut smothered in salted caramel sauce and crushed nuts.

5 **SFOGLIATELLA**A traditional favourite swee

A traditional favourite sweet originally from Naples, the Sfogliatella is a flaky pastry filled with sweet ricotta and a subtle flavour of candied orange.

5 **AFFOGATO**

A generous scoop of vanilla ice cream served with a shot of hot espresso.

Add a nip of Amaretto or Frangelico liqueur add 7 to your affogato.

PIZZA BY THE SLICE

The team at La Fiamma create beautiful fresh Sicilian style pizzas for us everyday. We often sell out so get in early to grab your slice.

POTATOPotato, rosemary, white sauce base

MARGHERITA
Tomato, buffalo mozzarella, basil, tomato base

ZUCCHINIZucchini, basil, pesto, pistacchio nuts

6 CAPRINO Pancetta quats cheese hasi

Pancetta, goats cheese, basil, tomato base

6 **PROSCUITTO**Proscuitto, rocket, parmesan, tomato base

6 **SOPRESSA** 7 Sopressa salami, olives, tomato base.

take home a bag of coffee \$35 kg



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MOVIE DEAL



+ 💼 =



+ 💼

= \$18

5

6

7

7

☆ + ▼ = \$28

= \$18