

WE LOVE SHARING!

Mix and match from our vast selection of antipasti items.

BUON APPETITO!

## PANE {bread} 'TO SHARE'

	1/2 serve	full serve
WARM CIABATTA / mount zero extra virgin olive oil	7.5	11.5
GARLIC AND HERB BREAD add MELTED MOZZARELLA	9.5 10.5	13.5 14.5
FLATBREAD / rosemary, garlic, sea salt	6.0	10.0
OVEN-BAKED FOCACCIA / extra virgin olive oil, sea salt		11.5
TOMATO BRUSCHETTA (NO ALTERATIONS) tomato, red onion, goats cheese, pesto di casa, garlic, basil, olive oil (1 PIECE PER SERVE)		12.5
CACIO E PEPE PIZZA / fior di latte, black pepper, olive oil, pecorino		27.5
CLASSIC GARLIC PIZZA / fior di latte cheese, garlic, rosemary, sea salt		26.0
WOOD FIRED PIZZA BREAD / served with extra virgin olive oil, mortadella, whipped ricotta, green sicilian olives		32.5

## DIPS

SELECTION OF DIPS / CHOOSE ANY FOUR FROM BELOW

served with rosemary, garlic & sea salt flatbread

– Oven roast beets, fetta & pistachio  
– Fresh whipped ricotta, parmesan, lemon  
– Roast pumpkin, almond, paprika, yoghurt  
– Smokey eggplant  
– Fire roasted capsicum & chilli  
– Creamy fetta & roasted onion  
– Chickpea, garlic, lemon & olive oil

- DIPS ARE \$8.0 IF SOLD INDIVIDUALLY

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scan the QR code for more

## MARINATED MOUNT ZERO OLIVES

MIXED SELECTION OF OLIVES	12.5
LIGURIAN OLIVES	12.5
ARBEQUINA OLIVES	12.5
GREEN SICILIAN OLIVES	12.5
KALAMATA OLIVES	12.5

## SALUMI

CALABRESE / spicy pork salame	12.5
PROSCIUTTO SAN DANIELE / 24 months aged, dry cured prosciutto crudo, friuli region	18.5
VENETO / mild, aged pork salame, black pepper, spices, garlic	12.0
BRESAOLA / air dried, salt cured beef from northern italys lombardy region	15.0
MORTADELLA / the classic salume from bologna	12.5
PORCHETTA / thinly sliced, slow roasted pork, garlic, herbs	12.5
SALUMI BOARD / prosciutto san daniele 24 months, porchetta, calabrese salame, mortadella & bresaola, oven-baked focaccia, mozzarella di bufala, zucchini pickle, chickpea dip	45.5
CHICKEN, LIVER & BACON PÂTÉ / balsamic onions, rocket, pistachios, garlic & herb bread	21.5

## ZUPPE {soups}

BRODO / classic clear chicken broth, house-made chicken tortellini, parsley	16.5
RIBOLLITA / a hearty vegetable soup with cannellini beans, chickpeas, garlic croutons, pesto di casa, parmesan	15.5
ADD 2 PIECES OF GARLIC AND HERB BREAD	4.5

## FRITTURA {fried}

SAFFRON ARANCINI / parmesan, fontina, smokey paprika with pumpkin puree	14.5
"BOLOGNESE" ARANCINI / bolognese ragu, mozzarella, with garlic aioli	14.5
MELANZANE ARANCINI / smokey eggplant, parmesan, with tomato sugo	14.5
MUSHROOM ARANCINI / provolone cheese, with garlic aioli	14.5
"CARBONARA" ARANCINI / pancetta, black pepper, pecorino cheese, garlic & parmesan aioli	14.5
MAC & CHEESE CROQUETTES / with an olive tapenade, tomato sugo & parmesan	20.0
CRUMBED POLENTA / chilli & romesco mayonnaise (contains nuts)	16.5

## FORMAGGI {cheese}

MOZZARELLA DI BUFALA / campania italy	15.5
FRESH WHIPPED RICOTTA / chilli, lemon	10.5
BULGARIAN SHEEPS MILK FETTA / pesto di casa	14.5
PAN FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad (contains nuts) CAUTION HOT PLATE!	18.5
TRADITIONAL CAPRESE SALAD / vine ripened tomatoes, mozzarella di bufala, basil, mount zero extra virgin olive oil, aged balsamic vinegar	25.5
BURRATA / blistered heirloom tomatoes, balsamic onion, pistachio pesto	26.5

## ALLA GRIGLIA {grilled}

CHAR-GRILLED CALAMARI / chilli, garlic, lemon, olive oil	18.5
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# {ANTIPASTI}

## AL FORNO {oven baked}

SLOW-COOKED ITALIAN MEATBALLS / tomato sugo, fior di latte, pesto di casa, parmesan	18.5
GAMBERI IN ROSSO / oven baked prawns, tomato sugo, garlic butter, capers, olives, chilli, lemon, olive oil CAUTION HOT PLATE!	28.0
GAMBERI IN BIANCO / oven baked prawns, fennel salt, chilli, garlic butter, lemon, olive oil CAUTION HOT PLATE!	28.0
GAMBERI IN VERDE / oven baked prawns, salsa verde, lemon, garlic butter, capers, basil, parsley, dill, olive oil CAUTION HOT PLATE!	28.0
GAMBERI IN NDUJA BUTTER / oven baked prawns, nduja butter (spicy salame paste), tomato, lemon, garlic CAUTION HOT PLATE!	28.0
MELANZANE PARMIGIANA / layers of eggplant, parmesan, san marzano tomato, fresh basil, fior di latte, baked in the oven CAUTION HOT PLATE!	25.5
PUMPKIN FRITTATA / pumpkin, fetta, spinach, caramelised onion, pesto di casa	16.5



ATTENTION GUESTS WITH FOOD ALLERGIES

Please, scan the QR code and read the allergy waiver for more details.

**\*ALLERGENS:** ATTENTION GUESTS WITH FOOD ALLERGIES. PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH OR SHELLFISH. WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS. UNFORTUNATELY WE CANNOT ACCOMMODATE FOR SEVERE ALLERGIES.

OUR MENU IS EXTENSIVE AND WE REGRETTABLY CANNOT LIST EVERY ITEM IN EACH DISH. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS PRIOR TO PLACING YOUR ORDER.

PLEASE NOTE A SURCHARGE OF 5% APPLIES ON SATURDAY, A SURCHARGE OF 10% APPLIES ON SUNDAY & A SURCHARGE OF 18.5% APPLIES ON PUBLIC HOLIDAYS. PROCESSING FEES APPLY TO PAY WAVE AND CREDIT CARD PAYMENTS.

KINDLY NOTE WE DO NOT SPLIT BILLS.

# { MAINS }

## MAINS

**CHICKEN, FETTA & BEETROOT SALAD /** 32.5  
torn cos, char-grilled chicken, pine nuts, pickled carrots, pangrattato, balsamic onions, lemon, parmesan dressing

**SUPERFOOD SALAD /** 31.5  
mixed grains, broccolini, roasted cauliflower, baby beets, candied pumpkin, asparagus, spinach, capers, beetroot hummus, fetta, toasted nuts & seeds

**CHAR-GRILLED CALAMARI SALAD /** 38.5  
garlic, lemon & chilli marinated calamari, mixed leaves, cucumber, baby capers, tomato, black olives, lemon & parmesan dressing

**PAN-FRIED TASMANIAN SALMON SALAD /** 39.0  
char-grilled vegetables, black olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing, dill

**330 GRAM CHAR-GRILLED SIRLOIN STEAK /** 59.0  
riverine black angus, 120 day grain fed, served with bearnaise sauce, rocket & parmesan salad, rosemary & garlic potatoes, tomato chutney, lemon

**POLLO ALLA MILANESE /** 39.5  
crumbed free range chicken breast, tomato sugo, italian coleslaw, rosemary & garlic potatoes, artichoke hollandaise

**GLAZED CHAR-GRILLED FILLET OF SALMON /** 39.5  
broccolini, green beans, chickpea & grain salad, baby capers, toasted almonds, sweet potato, chilli & lime hollandaise

**STICKY PORK RIBS /** 49.5  
orange, fig & balsamic glaze, chilli, onion, fennel salt, served with house chips, italian coleslaw

## GNOCCHI

**OUR FAMOUS HAND MADE RICOTTA GNOCCHI /** oven 34.5  
baked in tomato & basil sugo topped with candied pumpkin, mozzarella di bufala, pangrattato, parmesan **CAUTION HOT PLATE!**

**GNOCCHI BOLOGNESE /** hand made potato gnocchi, 33.5  
bolognese ragu (beef), parmesan, basil

**GNOCCHI AL POMODORO /** hand made potato gnocchi, 33.5  
tomato sugo, stracciatella, basil oil, pangratatto, parmesan

**GNOCCHI AI FUNGHI /** hand made potato gnocchi, 33.5  
creamy mushroom sauce, sauteed seasonal mushrooms, thyme, parmesan, parsley

## PASTA

– GLUTEN-FREE FUSILLI + 4

**BUCATINI ALL'AMATRICIANA /** pancetta (bacon), 33.0  
tomato, garlic, chilli, parmesan

**TAGLIATELLE BOLOGNESE /** handmade egg pasta, 32.5  
bolognese ragu (beef), parmesan

**LINGUINE ALLA ROCOCO /** chicken, semi-dried 34.5  
tomato butter, capers, olives, chilli, parmesan

**MEZZI PACCHERI PORK & FENNEL SAUSAGE /** 33.5  
broccolini, tomato, garlic, chilli, pangrattato, parmesan

**SPAGHETTI MEATBALLS /** tomato sugo, mozzarella 35.5  
di bufala, rosemary, pangrattato, parmesan, parsley

**STROZZAPRETI FLAKED DUCK AND LENTIL RAGU /** 39.0  
hand rolled pasta, tomato, garlic, portabello mushrooms, glazed balsamic onions

**SPAGHETTI PRAWNS ALLA BUSARA /** calabrian 39.5  
chilli, tomato, saffron, garlic, white wine, olive oil, fresh basil

**PAPPARDELLE SLOW BRAISED "OSSO BUCO" /** thick 38.0  
cut pasta ribbons, flaked veal osso buco ragu, stracciatella, lemon, parlsley oil

**SPINACH & RICOTTA AGNOLOTTI /** tomato sugo, 36.0  
candied pumpkin, parmesan bechamel, toasted pine nuts, pesto di casa  
**CAUTION HOT PLATE!**

**BEEF LASAGNE /** bolognese ragu, fior di latte, 36.0  
béchamel, fresh basil, parmesan  
**CAUTION HOT PLATE!**

**VEGETABLE LASAGNE /** layers of pasta, roasted 36.0  
capsicum, pumpkin, mushroom, zucchini, eggplant & spinach, oven baked with bechamel, tomato, pesto di casa and fior di latte  
**CAUTION HOT PLATE!**

**LINGUINE WITH TASMANIAN SALMON /** artichoke, 37.5  
baby spinach, semidried tomato pesto, lemon, dill

**HANDMADE SEAFOOD TORTELLINI /** char-grilled 46.0  
seafood, lemon, parsley, dill, shellfish oil, in a creamy white wine sauce

**SPAGHETTI CHILLI GARLIC /** garlic, fresh 28.5  
chilli, baby spinach, parmesan, extra virgin olive oil  
+ add sauteed broccolini & peas 4.5

**SPAGHETTI WITH CHAR-GRILLED SEAFOOD /** garlic 44.5  
butter, lemon, parsley, chilli, shellfish oil

**SPAGHETTI CARBONARA /** pancetta (bacon), free 34.5  
range egg, pecorino, black pepper

**LINGUINE WITH PAN FRIED PRAWNS /** garlic, 39.5  
calabrian chilli, baby spinach, light shellfish bisque

## RISOTTO

**CHAR-GRILLED CHICKEN & BACON /** leek, fresh 35.5  
tomato, basil

**ROASTED PUMPKIN /** sweet corn, caramelised 33.5  
onion, tomato, stracciatella, basil

**'PAELLA' RISOTTO /** a version of our spanish 44.5  
cousin: saffron risotto, chorizo, prawns, salmon, calamari, mussels, white wine, tomato, garlic, smokey paprika

**MUSHROOM /** assorted local mushrooms, 33.5  
mascarpone cheese, fresh herbs, parmesan, pine nuts

**DUCK RISOTTO /** flaked confit duck, caramelised 39.5  
onion, mushrooms, tomato, spinach, fresh peas

**PAN-FRIED PRAWN RISOTTO /** char-grilled 39.5  
zucchini, fresh peas, artichoke, baby spinach, shellfish oil

## PIZZA {bianca} OLIVE OIL & GARLIC BASE

**CHILLI, SMASHED OLIVE & GARLIC /** ricotta, 28.0  
fior di latte, rosemary, sea salt

**SMASHED ROASTED POTATO, ROSEMARY & SEA SALT /** 28.5  
taleggio cheese, caramelised onion

**CARBONARA /** pancetta, caramelised onion, 29.5  
parmesan crema, egg, parsley, black pepper, fior di latte

**PUTTANESCA /** cherry tomatoes, anchovies, 29.0  
olives, capers, basil, chilli, fior di latte, caramelised onion

**BROCCOLINI & PANCETTA (BACON) /** caramelised 30.0  
onion, confit garlic, taleggio, parmesan crema

**TASMANIAN SALMON /** fior di latte, artichoke 31.0  
crema, rocket, roasted onions, salsa verde

**BIANCO SALSICCIA /** pork & fennel sausage, 29.5  
crushed potato, tomato, rosemary, mozzarella di bufala, caramelised onion

**PIZZA AI FUNGHI /** seasonal local mushrooms, 29.5  
garlic, fior di latte, provolone, parmesan crema, basil

**CHAR-GRILLED SEAFOOD /** cherry tomatoes, 34.5  
confit garlic, fior di latte, basil, dill

**PORCHETTA /** slow roasted pork, caramelised 29.5  
onion, salsa verde, fontina cheese, mozzarella di bufala

**PRAWN & ZUCCHINI /** fior di latte, fresh mint, 34.0  
chilli, dill, salsa verde, confit garlic, sea salt

**MORTADELLA /** traditional pork salume from 29.5  
bologna, caramelised onion, pistachio pesto, stracciatella

## PIZZA {rossa} SAN MARZANO TOMATO BASE

**MARGHERITA /** fior di latte, basil, sea salt 26.5  
+ add mozzarella di bufala D.O.P 3.5

**THE ROCOCO PIZZA /** prosciutto san daniele, 29.5  
fior di latte, rocket, shaved parmesan

**CLASSIC VENETO SALAME /** provolone, fior di 29.5  
latte, parmesan crema, fennel salt

**CLASSIC ITALIAN MEATBALLS /** fior di latte, 31.5  
mozzarella di bufala, pesto di casa

**SALSICCIA & BROCCOLI /** pork & fennel sausage, 30.0  
broccoli, chilli, fior di latte

**DUE SALUMI /** double smoked ham, calabrese 31.5  
salame, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion

**CALABRESE D.O.C /** calabrese salame, 31.5  
mozzarella di bufala, roasted capsicum, black olives, pesto di casa

**CHAR-GRILLED VEGETABLES /** fior di latte, 29.5  
parmesan crema, pesto di casa

**CAPRICCIOSA /** smoked ham, tomato, fior di 30.0  
latte, olives, creamed artichokes, mushrooms

**CHAR-GRILLED PRAWN /** confit garlic, fior di 34.5  
latte, fresh basil, sea salt

**PUMPKIN /** fior di latte, caramelised onion, 29.0  
pine nuts, rocket, goats curd

**RICOTTA, PROSCIUTTO & PEAR /** fior di latte, 32.0  
cooked prosciutto san daniele, rocket, parmesan, pear, caramelised onion, creamed artichoke

**CRUST DIPS /** aioli / chilli mayo / roast 2.0  
garlic & parmesan

## CONTORNI {sides}

**ITALIAN COLESLAW /** shaved cabbage, fennel, 15.5  
red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon, olive oil

**ROCKET, PEAR & PARMESAN /** extra virgin olive 15.5  
oil, balsamic

**ROCKET, FETTA & AVOCADO SALAD /** kalamata 17.5  
olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh basil, marinated bulgarian fetta

**OVEN ROASTED GARLIC & ROSEMARY POTATOES /** 14.5  
tomato relish, garlic aioli

**BABY COS LEAVES /** pine nuts, croutons, 16.5  
parsley, lemon, garlic & parmesan dressing

**SWEET POTATO WEDGES /** chilli mayo 15.0

**HOUSE CHIPS /** tomato relish, garlic aioli 14.5