

Starter

Bowl of marinated Italian olives	7
Warm Panna di Casa loaf, olive oil, balsamic (Veg, DF)	10
Garlic, mozzarella and rosemary pizza (Veg)	12
Arancini, mushroom, gorgonzola, aioli (Veg)	13
Bruschetta, prosciutto, torn buffalo mozzarella, fresh basil, oil, balsamic	14
Split grilled prawns, oregano, chilli, lemon, torn toasted ciabatta (DF)	14
Oven baked camembert on beach wood, fresh herbs, pizza crisps (Veg)	21

Pizza - 11 inch – Thin Base

(Gluten free available on request \$5 extra)

Margherita	16
Mozzarella di latte, napoli sauce, fresh torn basil (Veg)	
The Italian Stallion	26
Mascarpone cheese, parmigiano reggiano, confit garlic, artichokes, sliced prosciutto, lemon oil, rocket, house chilli flakes	
Blanche potato	23
Thinly sliced potato, taleggio cheese, kalamata olives, spring onions, chopped parsley, oregano (Veg)	
Mooloolaba Prawn	28
Prawns, cherry tomatoes, mascarpone, garlic, chilli, capers, red onion, lemon, salsa verde, rocket	
Vegi Deluxe	24
Napoli sauce, thyme roasted pumpkin, zucchini, oregano, flat mushrooms, parmesan, mozzarella di latte, sliced red onion, rocket, yoghurt and mint dressing (Veg)	
Bombetta Supreme	27
Hot salami, capsicum, Italian sausage, prosciutto, wild mushrooms, oregano, spring onion, parsley	

Bombinos

Drinks

The Play House – house lemonade, citrus and raspberry	8
Shake it Mama – mango, pineapple and caramel	8
Shake it Papa – Strawberry, cranberry and lime	8

Eats

Ham and Pineapple Pizza	10
Fish of the day, fries and salad	14
Spaghetti bolognese, parmesan	10
Scoop of vanilla ice cream with nutella	4

Mains

Roasted cauliflower and buffalo mozzarella salad, tomato, basil, olives, pickled red onion, pinenuts, pomegranate molasses vinaigrette (Veg, GF)	26
Pan fried fish of the day, roast potatoes, citrus salad, capers, radish, lemon dill butter (GF)	34
Pork cotoletta - crumbed pork cutlet, celeriac remoulade, garlic potatoes, radish, cress, lemon	32
Grilled eye fillet, triple cooked chips, salsa verde, bone marrow butter, cress, red wine jus (GF)	42

Pasta - mains

(Gluten free pasta available on request \$3 extra)

Prawn spaghettini, cherry tomatoes, garlic, chilli, parsley, lemon olive oil	33
Braised lamb shoulder pappardelle , tomato ragu, green peas, mint, rosemary, pecorino	28
Pan fried organic gnocchi, burnt sage and pistachio butter, mushroom, artichoke, olives, parmesan, parsley (Veg)	32

Sides

Skinny fries, aioli	7
Caprese - cherry tomatoes, buffalo mozzarella, torn basil (GF, Veg)	9
Rocket and shaved parmesan salad, balsamic (GF, Veg)	8
Buttered green beans, lemon, parsley (Veg)	9

Desserts

Nutella calzone, vanilla ice cream	16
Dark chocolate and orange tart, mascarpone, fresh berries	14
Cannoli filled with whipped honey vanilla ricotta, lemon curd, strawberries	14
Affogato - shot of espresso, shot of Frangelico, vanilla ice cream	12

3pm to 6pm Secret Socials

Margherita pizza	8	Natural oysters (2 pce)	5
Daily pizetta	8	Bowl of marinated olives	5
Garlic, rosemary, mozzarella pizza	8	Antipasto plate	10
Arancini of mushroom and gorgonzola	7		