

## antipasto

### mixed antipasto board -32

prosciutto di Parma, cacciatore, mozzarella di bufala, marinated olives & asiago cheese served with a freshly baked focaccia.

### buffalo prosciutto board

buffala mozzarella & Prosciutto di parma, & served with a freshly baked focaccia drizzled with olive oil -22

**cheese fondue** asiago cheese with italian sausage melted in the pizza oven in a terra cotta pot & served with warm focaccia bread-22

### deep fried calamari served with homemade aioli -22

**bruschetta**, two slices of home made bruschetta: with fresh tomato and olive oil -15 (v)

**arancini**, serving of rice balls with cheese & traditional beef ragù -15 (serve of 3) / 20 (serve of 4)

**patatine fritte**, potato fries served with homemade aioli -10

**battered whiting**- six pieces of battering local whiting served on a bed of salad & served with aioli-18

**eccolo marinated olives** -10 (v, gf)

**pane di casa**, three toasted slices of homemade sourdough bread served with eccolo's EVO& balsamic glaze -6

## insalate (salads)

**caprese**, fresh tomato, mozzarella di bufala, fresh rocket, drizzled with olive oil & balsamic glaze -20

**rocket & orange** salad with shaved Pecorino Romano cheese & sunflower seeds -15

**mixed green salad**-with cherry tomatoes carrot & onion-10

## fresh pasta

**tortellini della nonna**-fresh handmade tortellini filled with wagyu beef tossed with smoked ham in a creamy sauce-32

**gnocchi alla sorrentina** fresh handmade potato gnocchi served with napoletana sauce & fiordilatte cheese, oven baked -30

**pappardelle con agnello**, thick ribbons of fresh handmade egg pasta served with a slow cooked lamb shoulder ragù -30

**linguine allo scoglio**, thin ribbons of squid ink fresh pasta tossed with garlic, chilli, cherry tomatoes & mixed seafood, -34

**fagottini burro e salvia**, handmade pasta filled with cheese & prosciutto tossed in sage, butter & parmesan -30

**risotto** porcini mushrooms & italian sausage -30

**rigatoni alla boscaiola** tomato sauce sausage with prosciutto mushroom & a dash of cream -28

**lasagne "alla Bolognese"**, fresh homemade layers of egg pasta with a slow cooked beef ragù, served with a green side salad -26

**penne norcina** - penne pasta tossed in a creamy italian sausage chilli and parmesan cheese sauce-27

**linguine bolognese**- linguine tossed in a slow cooked beef bolognese sauce topped with parmesan-25

**Gluten Free Spinach & Ricotta Ravioli** -with a Neapolitan sauce and parmesan cheese -30

gluten free pasta available with the choice of sauce -28

### bambini (kids) 14 y/o and under only

**pizza margherita or hawaiian pizza with chips**-16

**penne pasta with bolognese ragù** with parmesan cheese-16

**Penne napoletana** -tomato sauce with parmesan cheese -16

**Fish and chips**-16

## Pizza

**garlic or herb pizza** pizza bianca (add cheese\$3) -16

**margherita pizza** san marzano tomato, fiordilatte cheese & fresh basil -20

**eccolo** san marzano tomato, fiordilatte cheese, prosciutto di parma, bufala mozzarella & fresh basil -26

**perugina** san marzano fiordilatte italian pork sausage -25

**ortolana** san marzano fiordilatte mix of cooked zucchini eggplant capsicum & mushroom topped with bufala mozzarella -26

**diavola** san marzano fiordilatte spicy salami & blue cheese -24

**norcina** san marzano fiordilatte pork sausage, spicy salami & pancetta -26

**capricciosa** san marzano fiordilatte artichoke olives mushroom topped with prosciutto di parma -26

**mare e monti** san marzano fiordilatte prawns mushrooms & garlic. -28

**cacciatore** san marzano fiordilatte cacciatore salami & black olives -26

**4 formaggi** fiordilatte provola blue cheese & parmesan -25

**porcini** fiordilatte porcini mushrooms & truffle oil -26

**prawn & zucchini** fiordilatte cheese fresh zucchini prawns & fresh chilli -28

**porchetta** san marzano tomato fiordilatte cheese finely sliced roast pork & mushroom-26

**rocket pizza** san marzano tomato fiordilatte cheese prosciutto di parma & fresh rocket -26

**gluten free pizza base is available +5**

\*Fiordilatte- fresh mozzarella

\*San marzano is tomato variety