



# CENA (Dinner)



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## PIATTINI (small plates and sides)

- Wood Fired Bread** - with house olive oil produced on our farm & balsamic 6  
**Homemade focaccia** 3 pcs 9  
**Garlic Homemade focaccia** 3 pcs 9  
**Fourth Village mix olives** - imported and local olives 9 (GF, V)  
**Rocket Salad** - Grana Padano parmesan & balsamic reduction 14 (GF, V)  
**Whole burrata** mozzarella 13 (GF, V)  
**Sicilian Caponata** -Traditional mix of eggplant, capers, tomato & onion 13(GF, V)

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## ANTIPASTI

- Fiore di zucca x2**  
Zucchini flower fritto, stuffed with goat cheese, gorgonzola & pecorino, 16  
**Caprese (GF, V)**  
Fresh tomato basil & oregano, buffalo mozzarella, basil oil 24  
**Buffalo e San Daniele (GF)**  
24-month San Daniele prosciutto, local Buffalo Mozzarella 28  
**Calamari Fritti**  
Southern Italian style fried calamari, lime mayonnaise 26

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## PASTA FRESCA E RISOTTO

- Risotto al pomodoro (GF, V)**  
Tomatoes Carnaroli risotto with soft ricotta, fresh oregano and raspberries with grilled scallops 35  
Opt for vegetarian 30
- Linguine con Aragostelle**  
Morton bay bug & prawn linguine with cherry tomato, garlic cream, chilli and white wine and prawn bisque 39
- Pasta fresca con asparagi e pomodorini (V)**  
Handmade mezzi paccheri with asparagus, cherry tomatoes, white wine, chilly and garlic 30
- Pappardelle alla coda**  
Handmade mezzi paccheri with slow braised ox tail 35

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## PESCE E CARNE

- Bouillabaisse (DF)**  
Sauté of fish fillet baby calamari, prawn & mussels in a rich seafood & tomato & chilli broth, garlic ciabatta 39
- Filetto di manzo**  
Prime beef eye fillet medallions, light coleslaw, roasted potatoes and black pepper and horseradish butter 44

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Almost all ingredients are available  
for sale in our market

NO BYO  
10%service charge on public holidays

Please make you waiter aware if you  
have any dietary requirements



# Pizza al Forno



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## **Marinara (vegan)**

Tomato base, oregano, garlic & olive oil **21**

## **Margherita (V)**

Tomato base, fior di latte mozzarella & fresh basil **24**

## **Cotto e Funghi**

Tomato Base, fior di latte mozzarella, double smoked ham, button mushrooms **27**

## **Napoletana**

Tomato base, fior di latte mozzarella, Fourth Village olives, anchovies, oregano & garlic **24**

## **Tartufo (V)**

Fior di latte mozzarella white base, cream of truffle, garlic mushrooms, parmesan & rocket **27**

## **Gamberi e pancetta**

Tomato base, fior di latte mozzarella, garlic, chilli, prawns, pancetta **30**

## **Vegetariana (V)**

Tomato base, fior di latte mozzarella, eggplant, mushroom, capsicum, olives, zucchini & parmesan **26**

## **Capricciosa**

Tomato base, fior di latte mozzarella, smoked ham, mushrooms, artichoke, olives, anchovies **29**

## **Prosciutto e Rucola**

Tomato base, fior di latte mozzarella, 18 months Parma prosciutto, rocket & shaved parmesan **29**

## **La Bufala (V)**

Tomato base, fior di latte mozzarella, basil, parmesan & whole Buffalo mozzarella **28**

## **Diavola**

Tomato base, fior di latte mozzarella, hot salami, red onion, black olives, oregano & garlic **27**

## **Maialina**

Tomato base, fior di latte mozzarella, double smoked ham, hot salami, parmesan & mascarpone **29**

## **Salsiccia e Friarelli**

Fior di latte mozzarella white base, garlic and chilli broccoli rabe and sausages **29**

**No Half Half.**

**Changes can only be made with ingredients already on the pizza menu. Changes will result in price changes**

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