

Appetizers

BELLA DI CERIGNOLA (v g)

Italian marinated giant green olives served warm 12

ANTIPASTO (g*)

Prosciutto, bresaola, marinated octopus, marinated olives, pickled baby cucumbers, oven dried heirloom tomatoes, Persian fetta, grissini and stone baked ciabatta 32

PANE ALL'AGLIO (v)

Ciabatta bread with garlic butter & fresh herbs 14

Entrees

ARANCINI (v)

Artichoke and taleggio cheese with saffron mayo (4x) 18

CROQUETTES (v)

Cauliflower and potato croquettes with garlic aioli (4x) 18

CARPACCIO (g*)

Cured kingfish, caper berries, lemon zest, extra virgin olive oil and flat bread 22

CALAMARI FRITTI (g)

Fresh calamari dressed with capers, olives & rocket salad on a roast garlic aioli 25

POLPETTE DELLA NONNA

Pork and veal meatballs with tomato sugo, herbs and spices (4x) 18

MELANZANE ALLA PARMIGIANA (v g)

Baked eggplant with Napoli, basil, buffalo mozzarella & parmesan 20

But first, Aperitivo

Spritz	20
Tanqueray 10 Negroni	30
Espresso Martini	28
Not Too Dirty (Belvedere) Martini	32

v – vegetarian g – gluten free g* – gluten free optional

\$4 gluten free pasta | \$4 gluten free pizza bases | \$5 Vegan Biocheese

All pizzas are 11" and sliced into 6. Alterations welcome but please note surcharges apply. No half | half.
10% surcharge applies on Sundays and 20% on public holidays as we're committed to hospo awards rates.

Handmade Pasta & Risotto

PASTA MARINARA (g*)

Linguine with king prawns, scallops, mussels & fresh seasonal seafood with a touch of chili & extra virgin olive oil 45

PASTA AGNELLO (g*)

Lamb ragù with pappardelle pasta & Grana Padano parmesan 38

PASTA CHORIZO (g*)

Linguine with spicy chorizo sausage, fried eggplant & fresh ricotta in a rose sauce 35

PASTA SPINACI (v g*)

Orecchiette with a creamy spinach puree, broccolini and pumpkin seeds 32

GNOCCHI GORGONZOLA (v)

Homemade potato gnocchi with creamy gorgonzola sauce 35

RISOTTO (g)

Blue swimmer crab, scallop, tomato, lemon zest and basil 45

Mains

PESCE (g)

Crispy skinned Atlantic salmon with pea puree and a salad of fennel, orange, wild rocket 42

POLLO (g)

Chicken breast wrapped in prosciutto with an avocado, red onion and quinoa salad on beetroot pesto 38

COTOLETTA

Crumbed & tenderised veal with a side of seeded mustard potatoes and rocket, radicchio & parmesan salad 45

BISTECCA (g)

350g rib eye steak with roast purple sweet potatoes, baby carrots, macadamia nuts, green beans and red wine jus 52

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Pizza (Vegetarian)

MARGHERITA (g*)

Tomato, buffalo mozzarella, basil & Murray River pink salt 28

TREVISO (g*)

Persian fetta, oven dried tomatoes, caramelised onions & basil 29

ROMANO (g*)

Mozzarella, fior di latte, Pecorino, fresh rocket, mushrooms & truffle oil 28
- add prosciutto 5

VERDURE (g*)

Tomato, mozzarella, roast pumpkin, artichoke, peppers, pine nuts & ricotta 29

Pizza (Seafood)

DELLA MARE (g*)

Tomato, mozzarella, chilli, garlic, prawns and fresh spinach 32

AL GRANCHIO (g*)

Blue swimmer crab, pancetta, fior di latte, roast garlic & chives 35

Pizza

PARMA (g*)

Napoli, mozzarella, fior di latte, fresh prosciutto, shaved Grana Padano parmesan & rocket 32

ERNESTA (g*)

Tomato, mozzarella, smoked ham, mushrooms & fresh oregano 29

PORCO CARNE

Tomato, mozzarella, pork & veal meatballs and Meredith goat's cheese 29

ANGIOLINA (g*)

Tomato, mozzarella, hot salami, anchovies & olives 30

VENETO (g*)

Tomato, mozzarella, crispy pancetta, roast peppers & goats cheese 32

MESSICO (g*)

Tomato, mozzarella, chorizo sausage, jalapeño, cherry tomatoes & red onion 30

MAROSTICA (g*)

Tomato, mozzarella, olives, pork sausage, pesto & vine ripe cherry tomatoes 30

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Sides

PATATE FRITTE (v g)

Fries with chilli mayo 12

CAPRESE (v g)

Fior di latte, tomato, basil, capers, chilli & extra virgin olive oil 15

VERDURE AL VAPORE (v g)

Steamed broccolini, green beans and carrots tossed in mixed herbs and extra virgin olive oil 15

MISTA (v g)

Cos, snow peas, cherry tomatoes, raddish & red wine vinaigrette 14

RUCOLA (v g)

Rocket, radicchio, parmesan & balsamic vinaigrette 14

Dessert

PANNA COTTA (g)

Vanilla bean with raspberries, honeycomb and vanilla syrup 18

PARFAIT (g*)

White chocolate and toffee parfait with pistachio cream and Persian fairy floss 20

TIRAMISÙ

Tazio's signature Tiramisù made with freshly extracted espresso & a side of mascarpone 18

CHOCOLATE TERRINE

Dark chocolate mousse terrine with blood orange granita 20

LIQUEUR AFFOGATO (g)

Double espresso, vanilla bean ice cream with Baileys, Kahlua, Frangelico or Amaretto 26

Popular Stickies

Barbadillo Pedro Ximénez Sherry, Jerez, Spain 13

Stanton & Killeen Topaque, Rutherglen, Vic 15

Morris of Rutherglen Muscat, Rutherglen, Vic 15

Penfolds Father Grand Tawny, Barossa Valley, SA 15

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No nonsense before dinner classics our way.

NOT TOO DIRTY MARTINI Double Belvedere vodka and 1:4 Cinzano Bianco extra dry vermouth slightly stirred and finished with three XL Italian Cerignola olives. A little bit wet and not too dirty 32

T10 NEGRONI Tanqueray 10 (47.3% abv) , Campari and Cinzano Rosso sweet vermouth. Stirred and served with a flamed orange peel. A max strength Negroni that's sweet, citrusy and naturally bitter 30

PROHIBITION OLD FASHIONED Double Rittenhouse straight Rye stirred with sugar syrup, dash of bitters with candied orange and maraschino cherry 32

I'm not much into health food. I am into champagne (cocktails)

SPRITZ Prosecco with Aperol & sliced oranges (No soda) 20

BELLINI Prosecco with peach schnapps, peach nectar and maraschino cherry juice 20

Coffee, cream & dessert friendly friends.

ESPRESSO MARTINI Vodka, Kahlua, Licor 43 Vanilla shaken vigorously with freshly extracted shot of espresso. Delicious before and after dinner 28

NUTTY IRISHMAN Frangelico, Baileys & cream (or skinny milk) shaken with a sprinkle of cinnamon dusting. Easy to drink, like a Toblerone 28

On holiday. From a place we'd rather be.

CADILLAC MARGARITA 1800 Añejo Tequila, Cointreau and fresh lemon juice with pink salt 32

ELDERFLOWER MOJITO Bacardi, Saint Germain, Pama Pomegranate, fresh mint, fresh lime & brown sugar over crushed ice 30

LONG ISLAND Vodka, Gin, Rum, Tequila & Triple Sec with lemon juice, simple syrup and minimal Coca Cola 30

Fun and fruity martinis. Easy on the tini.

APPLE PIE Vodka, apple schnapps, sour apple pucker shaken with apple juice and finished with fresh granny smith slices and a drop of fireball 28

LYCHEE LIAISON Vodka, Soho Lychee, apple juice and a drop of lychee syrup with muddled fresh lime & mint 28

JUST PEACHY Vodka, cranberry juice, Cointreau, peach schnapps, peaches and fresh lime 28

Mocktails. I can't believe it's not alcohol.

NO-JITO San Pellegrino Limonata and soda with muddled fresh lime, fresh mint & brown sugar with crushed ice 18

SAFE SEX ON THE BEACH Blood orange, apple, orange, pineapple, cranberry juices shaken with peach nectar and grenadine 18

ON TAP

Stone and Wood Pacific Ale (NSW)
Peroni Nastro Azzurro
Mornington Peninsula Brewery XPA (Vic)
Little Creatures Pale Ale (WA)

CIDER

Pipsqueak Best Apple Cider (Vic)
Bulmers Original
Rekorderlig Strawberry-Lime

LAGER

Birra Moretti
Peroni Red
Melbourne Bitter (Vic) (can)
Asahi Super Dry
Great Northern Super Crisp 3.5% (Qld)

ALES

Balter XPA (Qld) (can)
White Rabbit Dark Ale (Vic)

NON-ALCOHOLIC

Mornington Peninsula Free Pale Ale <0.5% (can)

SCHOONER | PINT

13 (425ml) | 15 (570ml)
13 (300ml) | 17 (500ml)
13 (425ml) | 15 (570ml)
15 (425ml) | 17 (570ml)

BOTTLE

14
13
15

BOTTLE

13
13
13
13
13

BOTTLE

15
15

BOTTLE

12

SPARKLING | FRIZZANTE

NV La Zona Prosecco (King Valley, Vic)	15 69
NV Mumm Cordon Rouge (Champagne, France)	110
2019 La Zona Moscato (King Valley, Vic)	59

GLASS | BOTTLE

WHITE

2021 Chrismont Riesling (King Valley, Vic)	14 65
2021 Pasqua Pinot Grigio IGT (Verona, Italy)	14 65
2022 McPherson Sauvignon Blanc (Goulburn Valley, Vic)	13 59
2021 Shaw + Smith Sauvignon Blanc (Adelaide Hills, SA)	75
2021 Skipjack Sauvignon Blanc (Marlborough, NZ)	15 69
2019 Leura Park Estate Chardonnay (Bellarine Peninsula, Vic)	16 75
2018 Penfolds Cellar Reserve Chardonnay (Northern Tasmania)	99

GLASS | BOTTLE

ROSE

2020 Villa Aix (Coteaux d'Aix-en-Provence, France)	16 75
2021 Mr. Mick Rose (Clare Valley, SA)	59

GLASS | BOTTLE

RED

2017 Slow Wine Co Pinot Noir (Orange, NSW)	16 75
2020 Maude Pinot Noir (Central Otago, NZ)	85
2020 Nativo Terre Di Chieti Sangiovese IGP (Abruzzo, Italy)	14 64
2019 Banfi Chianti Classico, DOCG (Montalcino, Italy)	79
2017 Luca Bosio Barolo, DOCG (Piedmont, Italy)	99
2020 Radio Boka Tempranillo (Valencia, Spain)	15 69
2019 McPherson Cabernet Merlot (Goulburn Valley, Vic)	13 59
2018 Tahbilk Cabernet Sauvignon (Nagambie Lakes, Vic)	75
2019 Penfolds Max's Cabernet Sauvignon (Multi region, SA)	75
2018 Dog Ridge 'Shirtfront' Shiraz (McLaren Vale, SA)	14 64
2009 Keith Brien Shiraz (Goulburn Valley, Vic)	75

GLASS | BOTTLE

*** We try our best to keep wine list up to date, but vintages may vary from time to time due to changes from our suppliers. Wines are sorted from lightest to heaviest.**

Vodka

Absolut	13
Żubrówka	14
Belvedere	15
Grey Goose	16

Gin

Bombay Sapphire	13
Hendrick's	15
Four Pillars	15
Tanqueray 10	16
Hayman's Sloe Gin	14

Rum

Bundaberg	13
Bacardi	13
Havana Club Especial	14

Spiced Rum

Captain Morgan's	13
Sailor Jerry's	14
Kraken	15

Tequila

Jose Cuervo Reposado	13
1800 Añejo	16
Don Julio Añejo	20
Cafe Patron	16

Blended Scotch

Johnnie Walker Black	14
Chivas Regal	13

Single Malt Scotch

Ardbeg 10yrs	17
Laphroaig 10yrs	18
Balvenie 12yrs	19
Lagavulin 16yrs	21

Bourbon

Jim Beam	13
Jack Daniel's	13
Makers Mark	13
Woodford Reserve	15

Other Whisky

Rittenhouse Straight Rye	16
Jim Beam Rye	13
Canadian Club	13
Jamesons	13

Brandy & Cognac

St Remy	13
Courvoisier VSOP	15

Aperitifs, liqueurs & digestifs

Lots and lots available. Ask any of our staff for what you fancy.

Mineral Water

San Pellegrino Sparkling Mineral Water 500ml 1L	8 14
Chinotto Limonata Aranciata Rossa	6

Soft Drinks

Coca Cola Diet Coke Coke Zero	6
Lemonade Lemon Squash Raspberry	6
Lemon Lime Bitters Soda Lime Bitters Ginger Beer	7

Juice

Orange Apple Pineapple Cranberry	6
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Mocktails

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Tea | Coffee

Espresso	5
Cafe Latte Flat white Cappuccino Piccolo	6
Long Black Long Mac Double Espresso	6
Hot Chocolate Mocca Chai Latte	6
English Breakfast Earl Grey Chai Tea	6
Peppermint Green Camomile Lemongrass & Ginger	6
Ice Coffee Ice Chocolate Affogato	12