

Soft Drinks

Coke, Diet Coke	4.8
Limonata (Squash)	4.8
Aranciata (Orange)	4.8
Chinotto	4.8
Gassosa (Lemonade)	4.8

Italian Juices

Mela (Apple)	4.9
Arancia Rossa (Blood Orange)	4.9

Acqua

San Felice Sparkling Water 750ml	8.9
San Felice Sparkling Water 375ml	4.9

Aperitivi Campari

Campari: Soda, Slice of Orange	8.5
Spritz: Campari, Prosecco, Soda	12
Negroni: Campari, Cinzano Rosso, Gin	16

Aperol

Aperol, Soda, Slice of Orange	8.5
Spritz: Aperol, Prosecco, Soda	12

Vermouth

Cinzano Rosso	7.5
Cinzano Bianco	7.5
Cinzano Extra Dry	7.5
Martini: Gin, Vodka, Espresso	16

Sparkling Wines

Lounge Prosecco Treviso DOC	10.5	46
Astoria, Veneto Italy - Straw yellow colour with a fine perlage. It is fruity with good intensity and persistence, dry and fresh.		
Prosecco Superiore Valdobbiadene D.O.C.G. Extra Dry	69	
Col Vektoraz, Veneto Italy – Brilliant straw yellow colour with a persistent creamy perlage. The bouquet shows scents of rose, citrus fruit, acacia, white peach, pear and apple. On the palate is harmonious and delicate, sapid and slightly aromatic.		

White Wines

House White Fe Classic White	9	39
Fermoy Estate, Margaret River WA – full bodied white with fruity and spicy aromas, soft and fresh on the palate.		
Latitude Chardonnay	10	45
Rochford, Yarra Valley VIC - Pale straw yellow in colour with a nose of green apple, citrus, white stone fruit and a lovely mineral/flint backbone. Clean and refreshing.		
Organic Bianco (Malvasia/Fiano/Chardonnay)	10	50
Varvaglione, Puglia Italy - Aromatic and luscious. Tropical fruits with a citrus aroma. Fresh with a long finish.		
Pinot Gris	55	
Rochford Estate, Yarra Valley VIC – A textural wine, with characteristics of lemon, pear, nectarine and peach with crisp natural acidity.		
Trasquanello Vermentino	47	
Villa Trasqua, Tuscany Italy - bright straw yellow with greenish highlights with a fresh flowery aroma, secondary hints of exotic fruit. It is fresh and balanced with flowery aftertaste.		
La Gita Fiano	52	
Zarella, McLaren Vale - Lifted elderflower, smoky spice and cut lemongrass, all hallmark flavours of this refreshing variety.		
Sereole Soave DOC	57	
Bertani, Veneto Italy - golden yellow colour with straw shades. Characterised by an intense floral aroma with hints of pear, peach and tropical fruits.		
Pinot Grigio DOC	65	
Livon, Friuli Italy – straw yellow colour. It is intense and characteristic, recalls exotic fruit, melon and yellow peppers. Very well balanced, dry, good structure, elegant and generous.		
Gavi di Gavi D.O.C.G.	70	
Marchesi Di Barolo, Piemonte Italy - pale straw-yellow, intense fruity and floral notes of golden apples, green almonds and chamomile flowers; elegant, harmonious and persistent, flavourful, with balanced mineral notes.		
Shulthauser Pinot Bianco DOC	85	
Saint Michael Eppan, Alto Adige Italy – Straw yellow with a green shimmer, clean fruity notes of apple, apricot and pear, on the palate is lively and balanced with a fruit-incised creaminess.		
Reserve Chardonnay	105	
Fermoy, Margaret River WA - straw colour with a lifted citrus bouquet, has aromas of almond butter, frangipani and vanilla. It is powerful and nicely rounded wine with consistent weight and depth of flavour.		
Rosé Wine	9	B
Rosé	10.5	52
Fermoy Estate, Margaret River WA – Vibrant yet delicate fruits with hints of nougat, aniseed and shortbread, before a refreshing citrus mouth-watering finish.		

Red Wines

House Red Fe Shiraz	9	39
Fermoy Estate Margaret River, WA – Dark Ruby Red, full bodied rich of red fruit hints. Soft palate, delicate tannins and good persistency.		
Latitude Pinot Noir	10	45
Rochford, Yarra Valley VIC – Middle body red, showing typical minerality, freshness and interesting bouquet with floral and fruity hints. Moderately tannic, smooth and dry.		
12 e Mezzo Negroamaro del Salento	9.5	45
Vigne e Vini, Puglia Italy – ruby red with shades of purple, the nose presents fascinating scents of wild berries. The palate has vanilla notes with a long persistence. Velvety and soft.		
Traluna Sangiovese	10	48
Villa Trasqua, Tuscany Italy – Aromas of violet red and black forest berries, ripe cherry, lightly spiced. Pleasant to the palate, soft, smooth and persistent.		
Workhorse Shiraz	48	
Zarella, McLaren Vale - Crimson colour, with red cherry and plum fruit aromas with hints of dried herb and smoked meats. Rounded and full bodied with savoury texture and focused acidity.		
Nero d'Avola	52	
Fondo Antico, Sicily Italy - Full bodied wine, fresh and soft fruit aroma, moderate tannins, soft and balanced.		
Foras Cannonau di Sardegna DOC	55	
Sardus Pater, Sardegna Italy - Concentrated ruby red. Elegant aroma of wild berry jam, juniper and thyme, red roses and eucalyptus. It is smooth, soft and crisp with soft tannin; balanced with a long clean finish.		
Single Vineyard Pinot Noir	67	
Auntsfield, Marlborough NZ - Dark cherry, blackberry and Doris plum aromas complimented by dark chocolate, forest floor, cigar box and floral notes. Rich and concentrated by a succulent and fine tannin structure.		
Cabernet Sauvignon	70	
Fermoy Estate, Margaret River WA – shows an intense nose of leafy Wilyabrup cabernet, fresh mint, eucalyptus and sage with sweet-charred French oak high notes. Juicy front palate of red fruits, raspberry and herbs, sweet tannin finish.		
Chianti Classico D.O.C.G.	78	
Borgo Salcetano, Toscana Italy- Intense, recalls raspberries and cherries. On the palate it is fruity, full-bodied with velvety tannins.		
Rosso di Montalcino	90	
Silvio Nardi, Toscana Italy - shows soft tones of red cherry, wet earth, raspberry and blanched almond. The wine is aged one year, in both French and Slavonian oak respectively.		
White Chalk Shiraz	160	
Lloyd Brothers, McLaren Vale SA - deep ruby red with a lovely lifted perfume displays rich, ripe dark berries and intense cocoa, liquorice and earthy flavours. The palate is generous of elegant tannins, smooth, intense and finely persistent.		
La Tradizione Barolo D.O.C.G.	180	
Marchesi di Barolo, Piedmont Italy- Garnet red with ruby hues. The aroma is intense and persistent with clear spices, cinnamon, absinthe, tobacco and rose bush scents. The taste is full and elegant, balanced by the soft tannins.		

Sweet Wines

Moscato	9	40
Astoria, Veneto Italy – straw yellow with bright greenish shades, sweet and aromatic with a good freshness and intense aromas of peach, sage and thyme.		

Birra

Italian

Peroni Red - Lazio	9
Menabrea - Piemonte	9.5
Birra Moretti - Lombardia	9.5

Import

Corona - Mexico	8.5
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Craft

Yenda - NSW	9.5
Pale Ale, Golden Ale, Unfiltered Lager	

Light

Peroni Leggera - Lazio	9
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Cider

Pressmans Apple - NSW	9.5
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Fortified / Port

Penfolds Grandtahaer	11
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Grappa

Fratelli Brunello Grappa Fresca Aromatica	12
Fratelli Brunello Grappa Di Moscato	13
Fratelli Brunello Grappa 'La Seura'	14
12 Months in Oak Barrel	

Limoncello

Fratelli Brunello Limoncello	9
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Liquors

Frangelico, Amaro Montenegro,	9
Amaro Lucano, Strega, Averna, Fernet Branca	
Disaronno Amaretto, Sambuca, Bianca, Sambuca, Nera	9.5

90 secondi
caffè e pizzeria

Proof Only

FULLY LICENSED

No split bills fully licensed

Stuzzichini e primi piatti

Pane all'aglio Warm ciabatta bread infused with a garlic butter	7.5
Tre salsette con pane Trio of home made italian dips served with warm italian bread	16.5
Arancini 3 Sicilian rice balls, with arrabiata sauce	14.5
Bruschetta Tomato, basil, spanish onion, ciabatta, sicilian oregano	13
Calamari Semolina dusted calamari with lemon aioli, and salad	15.5
Polpette Italian beef meatballs, slow cooked in tomato sugo, served with crusty bread	16.5
Antipasto di salumi Chef's selection of the finest cured meats, 50 Grams - prosciutto di parma (18 months) 60 Grams – leg ham 30 Grams – salami 60 Grams – mortadella 30 Grams – marinated olives	28
Cavolfiore rustico Crumbed and fried cauliflower with mayonnaise and smoked paprika salsetta	16.5
Insalata primavera Smoked salmon , 3 tiger prawns, salad and citronette dressing	20.5
Fior di zucca Zucchini flowers filled with goats cheese, chilli and mint ,fried in a light tempura batter	16

Pasta E Riso

Spaghetti al pesce Squid ink spaghettii, shellfish concasse' tomato, chilli and fresh citrus sent	31
Ravioli di zucca House made ravioli filled with pumpkin served with a sage butter and mustard fruits sugo	29.5
Risotto ai funghi Wild mushrooms and porcini drizzled with truffle oil	25.5
Fettuccine al sugo di agnello Slow cooked lamb shoulder with mountain herbs and pangrattato	24.5
Paccheri al ragu Paccheri with chunky ragu of beef, pork, red wine	24.5
Linguine carbonara Pancetta, white wine, pecorino, parmigiano, finished with an egg	24.5
Gnocchi al pomodoro House made gnocchi with tomato sugo and fresh ricotta	24.5
Risotto al granchio (when available) Whole blue ocean crab with a black wild seafood risotto	38

Pizze

Margherita verace San marzano tomato, mozzarella basil and parmesan	21.5
Napoletana San marzano tomato, fior di latte, anchovies, olives,	22
Frutti di mare San marzano tomato, mussels, prawns, vongole, scallops, rocket, parsley	28.5
L'italia San marzano tomato, fior di latte, aged prosciutto di parma, rocket 2017 Finalist best dish of the year (the weekly review)	26.5
Diavola San marzano tomato, fior di latte, hot salami, rocket	22.5
Capricciosa San marzano tomato, fior di latte, ham, mushrooms, olives	24.5
Fiorellino Butternut squash and potato base, provolone,gorgonzola, zucchini flower, rocket and edible flowers	26.5
Novanta secondi Porcini base, fior di latte, prosciutto crudo, rucola and truffle oil 2017 Winner best pizza (food service magazine)	30.5
Maialina Hot salami, pork sausage, ham, fior di latte, and san marzano tomato	28
Sapore Porcini base, fior di latte, pork sausage, rocket	25.5

Contorni e insalate

Patate fritte Chips served with tomato sauce	7.5
Caprese salad Buffalo mozzarella, tomatoes, basil, sicilian oregano	17.9
Insalata di pera Rocket salad with walnut, pear, grana padano, black wild rice	11.5
Mixed vegetables Daily fresh sautéed vegetables	9

No split bills fully licensed

Secondi

Cotoletta milanese di pollo Chicken breast fillet, crumbed and lightly fried in olive oil, served with a salad	26
Involto di pollo Chicken breast stuffed with provolone, spring onion and truffle paste served with roast potato	29.5
Ossobuco A milanese specialty, yearling beef shin, slow braised with red wine and aromatics, served on potato mash and gremolada	31
Pesce del giorno Daily market fresh fish	P.O.A.
Calamari Semolina dusted calamari with lemon aioli and mixed salad	26
Insalata di cesare Cos lettuce, pancetta, grana padano, croutons, and a home-made ceasar dressing, all topped with a fried egg (no anchovie in dish or in dressing)	24.5
Add chicken	4.5
Saltimbocca A rustic italian dish of tender veal, salty prosciutto and earthy sage sauce served with home-made mash potato	32.9

Specials

Thursday night \$15 parmas docklands and brighton (dine in only)

Live music – friday, saturday and sunday night from 6pm (brighton store)

Judee horin singing the classics in english, french and italian

Kids menu available

Large Groups

If you are planning a private or corporate function, please ask us about our set menu and finger food options we have available.

We can also offer exclusive use of our venue outside trading hours for your private event, product launch, corporate function etc.