



LOCALE

RISTORANTE BAR

BAR MENU

Marinated Olives	\$12
Frittelle, flash fried pizza dough, lightly salted	\$12
Arancini, farm greens, ricotta, grana, smoked tomato salsa	\$14
Burrata, prosciutto, local figs, hazelnut, nasturtium, vincotto, grissini	\$34
Flash fried calamari, rocket, lemon, smoked aioli- GF	\$20
Baked pumpkin gnocchi, buffalo milk ricotta, parmesan, herb cream	\$20
Organic Acquerello Carnaroli risotto, asparagus, zucchini blossom, - GF	\$32/\$42
Squid ink tagliatelle, Mooloolaba king prawns, calamari, garlic, lemon butter, pistachio	\$34/\$44
Pappardelle, beef cheek ragu, mushroom, cavolo nero, pecorino, pangrattato	\$31/\$41
Coral coast barramundi fillet, mussels, clam, saffron, sea succulent, cavolo nero- GF	\$48
Black Angus beef tenderloin, smoked potato purée, horseradish, salsa verde, panzerotto	\$42
Rocket, parmesan, witlof, grana, candied walnuts, aged balsamic reduction	\$14
Caprese, hand torn buffalo mozzarella, Noosa Reds heirloom tomatoes, basil	\$18
Broccolini, roasted almonds, garlic, lemon, olive oil	\$14
Fries, smoked aioli	\$10

PIZZA

DIAVOLA -Tomato, fior di latte, spicy salami, chilli	\$25
MARGHERITA -Tomato, buffalo mozzarella, basil, olive oil	\$27
CAPRICCIOSA -Tomato, fior di latte, ham, mushrooms, olives, red onion	\$25
CRUDAIOLA -Noosa Reds tomato, rocket, buffalo mozzarella, ricotta salata, white base	\$27
LA SIGNORA -Tomato, buffalo mozzarella, prosciutto, rocket, figs	\$30
NAPOLETANA -Tomato, fior di latte, anchovies, capers, basil, olives	\$25
CRUDAIOLA - Noosa Reds tomato, rocket, buffalo mozzarella, ricotta salata, white base	\$27
STAFFIE - Buffalo mozzarella, baby zucchini, spicy salami, garlic, chilli, white base	\$27
PANZEROTTO BARESE -Fior di latte, diced roma tomato, flash fried calzone	\$20

CHILDRENS \$20

- Margherita pizza
- Ham and mozzarella pizza
- Orecchiette Bolognese
- Orecchiette Napoli