

ANTIPASTI E CONTORNI / Entrees and Sides

Garlic Focaccia (VG, V)	14
Garlic, oregano, Extra virgin olive oil	
Add Fior di Latte Mozzarella	3
Bruschetta (4 Slices) (VG, V)	19
Ripened tomatoes, red onions, fresh basil on woodfired focaccia	
Add Stracciatella	5
Polenta Chips (V, VGO)	16
Fried polenta chips tossed in parmesan & parsley served with truffle sauce	
Arancini (3 pieces) (V)	15
Italian rice balls filled with peas, Mozzarella & Tomato sugo	
Add arancini	5
Add Napoli Sauce	3
House Baked Focaccia (V, VGO)	12
Served with whipped ricotta, EV olive oil & Spicy Chilli spread	
Calamari Fritti (LGO)	19/35
Fried calamari with lime, black pepper, spices & aioli	
Cozze alla Siciliana (LG)	24
Steamed local mussels with tomato sugo, cherry tomatoes, red onion, Basil, garlic, parsley & touch of chilli	
Salumi Board (LG)	29
A selection of Italian cured meats	
Add Buffalo Mozzarella	8
IL BACIO Tasting Platter	44
Polenta chips, Arancini, House baked focaccia, prosciutto & chips (Min for 2 people)	
Patatine Fritte / FRIES (V, VG, LG)	11
Fried chips with sea salt	

INSALATE / Salads

Rucola (V, VGO, LG)	19
Rocket, pear, walnuts & shaved parmesan, glazed with truffle honey & Aged balsamic vinegar	
Lattuga (V, VG, LG)	15
Iceberg lettuce, tomato, red onion & aged balsamic vinegar	
Burrata (V, LG)	21
Heirloom tomatoes, fresh basil, red onion & balsamic glaze	



PASTA FRESCA / Fresh Pasta

Gnocchi Pomodoro (V, VGO)	29
Potato Gnocchi pan tossed with tomato sugo, parmesan & basil	
Add Stracciatella cheese	5
Linguine Prawns (LGO)	36
Tiger prawns pan-tossed with cherry tomatoes, Pistacchio & a touch of Napoli sugo	
Spaghettoni alla Pescatora (LGO)	39
Selection of seafood with garlic, chilli, basil & cherry tomatoes	
Bucatini all’Amatriciana (LGO)	33
Guanciale, Napoli sugo, touch of Chilli & Pecorino Romano	
Fusilli Pesto (V, LGO)	32
Red onion, sundried tomatoes in creamy basil pesto sauce	
Add Mushrooms	3
Orecchiette Broccoli & Pork Sausage (VO, LGO)	33
Orecchiette pasta tossed with Broccoli florets, Broccoli puree, pork sausage topped with lemon & parmesan infused Pangrattato	
Risotto ai Funghi (V, VGO, LG)	32
Mixed wild Mushrooms pan tossed with carnaroli rice topped with shaved parmesan & parsley	
Add crispy prosciutto	3

BAMBINI / Kids - 12 years and under

Kids Margherita (V, LGO)	18
Kids Hawaiian (LGO)	18
Calamari and Chips (LGO)	18
Chicken and Chips	18
Fusilli with Napoli sugo (V, VGO, LGO)	18
Fusilli with Butter & Cheese (V, LGO)	16
Kids Fries (V, VG, LG)	11

PIZZA ROSSA CLASSICHE / Tomato Base Pizza

Margherita (V)	23
Napoli Sauce, Fior di Latte, Basil & parmesan	
Buffalina (V)	26
Napoli Sauce, Buffalo Mozzarella, Basil & parmesan	
Ortolana (V, VGO)	28
Napoli Sauce, Fior di Latte, Zucchini, Eggplant, Capsicum, Onions, Olives & Fresh basil	
Hawaiian	26
Napoli Sauce, Fior di Latte, Ham & pineapple	
Capricciosa	28
Napoli Sauce, Fior di Latte, Ham, Mushrooms, Olives & Artichokes	
Add Anchovies	2
Carnivora	30
Napoli Sauce, Fior di Latte, Ham, Hot salami, Pancetta & Pork sausage	
Diavola Verde	29
Napoli Sauce, Fior di Latte, Hot salami, Olives & basil pesto	
Inferno	27
Napoli Sauce, Fior di Latte, Hot salami, Nduja, Gorgonzola, Chilli	
Prosciutto e Bufala	33
Napoli Sauce, San Daniele prosciutto, Buffalo Mozzarella & basil pesto	
Frutti di Mare	39
Napoli Sauce, Fior di Latte, Selection of seafood & Rocket	
Calzone (VO)	29
Italian Folded Pizza, Filled with Fior di Latte, Ricotta & Basil	
Choice of Ham / Salami / Vegetables topped up with Napoli sauce & parmesan	

PIZZA BIANCHE / White Base Pizzas

Ricotta e Gamberi	33
Whipped Ricotta Base, Fior di Latte, Prawns, Chilli, Parsley & lemon wedge	
Prosciutto Tartufo	33
Truffle Paste, Fior di Latte, Mushrooms & prosciutto topped with Shaved Parmesan	
Patate e Rosmarino (V, VGO)	27
Fior di Latte, Garlic, Potatoes, Onion, Rosemary, Parmesan	
Add crispy prosciutto	3
Mortacchio	33
Fior di Latte, Pepper Mortadella, Stracciatella, pistacchio & lemon zest	

ALLERGIES Gluten Free Pasta 6 | Gluten Free Pizza Bases 6 | Vegan Mozzarella 6

POPULAR ADD ONS Buffalo Mozzarella (125gm) 8 | Burrata (125gm) 9 | Fior di Latte 3 | Prosciutto (5 Slices) 10 | Prawns (4 Pieces) 8 | Aioli / Truffle Sauce 3 | Rocket 4

• VG - Vegan • VGO - Vegan Option • V - Vegetarian • VO - Vegetarian Option • LG - Low-Gluten Free • LGO - Low Gluten-Free Option

Sunday surcharge 10% | Public holiday surcharge 15% | Card Surcharge applied

