

A N T I P A S T I

Carpaccio Di Salmone, Salmon Carpaccio, Radish, Crispy Baby Caper, Grapefruit, EVOO (GF) 22

Pressed White Rabbit Terrine, Cornichons, Fig Apple Relish (GF) 20

Burrata, Champagne Fennel Caponata, Lemon, EVOO (V) 18

Polpette della Nonna, Meat Balls w Sugo & Wood Fired Bread (GF Without Bread) 14

Olive Marinare, Marinated House Olives w Wood Fired Bread (GF Without Bread) (V) 12

Gamberi e Cozze, Prawn & Mussel Busara, Rosso Pomodoro, Garlic, Chilli (GF) 22

Arancini, Pumpkin, Sage, Aioli (V) 16

Calamari Fritti, Lemon, Aioli (GF) 18

Capesante, Seared Scallops, Saffron Risotto, Pea Puree, Pancetta Crumble (GF) 22

P A N E

Stuzzichini, Pacifico Dips w House Crostini 18

Pane Al Forno, Wood Fired Crusts Brushed w Pesto, Garlic Confit or Tapenade 16

Pane Al Rosmarino, Rosemary Wood Fired Bread Served w EVOO, Fig Balsamic, Sea Salt 16

Bruschetta, Tomato, Onion, Basil, EVOO 18

T A V O L E

Carne, Cured & Dried Meats, House Olives w Wood Fired Breads, Crostini, Giardiniera 35

Verdure, Nonna's Grilled Seasonal Garden Harvest, House Olives, Pesto w Wood Fired Breads, Crostini, Giardiniera (V) 30

Formaggi, Hard & Soft Cheeses, Truffled Honey, Walnuts, Fig Chutney w Wood Fired Breads, Crostini (V) 35

(All Boards GF Without Bread)

P R I M I

Penne, Sugo Napoletana, Parmesan Reggiano, Truffled EVOO (V) 22

Tagliatelle, Nonnas Meatballs w Sugo Napoletana, Parmesan, Parsley 26

Linguine, Hervey Bay Prawn, Lemon, Basil, Chilli, Garlic, EVOO 32

Spaghetti, Alla Carbonara, Pancetta, Grana Padano, Egg Yolk, EVOO 24

Gnocchi, Roasted Cherry Tomato, Porcini Mushrooms, Garlic, Cream, Baby Spinach, Pecorino (V) 27

Pappardelle, Veal Ragù, Smoked Hock, Parmesan Reggiano, EVOO 28

Rigatoni, Sopressa, Olive, Anchovies, Roast Capsicum, Sugo Napoletana 25

il Pacifico

S E C O N D I

Scallopine Di Vitello, Porcini Mushroom, Arugula, Shaved Parmesan Reggiano (GF) 34

Brodetto Di Mare, Market Fish, South Australian Mussel, Hervey Bay Prawns, Sugo Napoletana (GF) 36

Petto Di Pollo, Corn Fed Chicken Supreme, Wood Fire Roasted, Sautéed Rosemary Potato, Pancetta, Marsala 29

Filetto Di Salmone, Tasmanian Atlantic Salmon, Fennel, Green Bean, Roasted Cherry Tomatoes, Olives (GF) 32

See Board for Daily Specials

C O N T O R N I

Caprese, Ox Heart Tomato, Basil, Buffalo Mozzarella (GF) 16

Rucola, Rocket, Parmigiano, House Olive, Balsamic (GF) 14

Patate Al Rosmarino, Potatoes, Rosemary, Sea Salt 10

Patatine, Fries, Aioli (GF) 9

P I Z Z E R I A

Queen Margherita, Fresh Basil, Cherry Tomatoes, Fior Di Latte Cheese, Buffalo Mozzarella, EVOO (V) 24

Quattro Formaggi, Bianca, Gorgonzola, Fior Di Latte Cheese, Provolone, Parmesan Reggiano, Oregano (V) 25

Patate e Aglio, Garlic Potato, Bianca, Thin Potato, Rosemary, Shaved Garlic (V) 22

Salsiccia, Fennel Sausage, Fior Di Latte Cheese, Shaved Garlic, Chilli Flakes, Parmesan, Cheese, EVOO 25

Capricciosa, Prosciutto Cotto, Kalamata Olives, Mushroom, Artichoke, Fior Di Latte Cheese, EVOO 26

Diavola, Spicy Salami, Roasted Capsicums, Olives, Parmesan Reggiano 23

Pacifico, Hervey Bay Prawns, Shaved Garlic, Parmesan Reggiano, Red Onions, Oven Roasted Tomatoes, EVOO 28

Salmone, Salmon, Capers, Olives, Red Onion, Oregano, Chilli Flakes, Baby Rocket 28

D O L C E

Tiramisu, Mascarpone, Ganache, Espresso & Liqueur Soaked Sponge 18

Vanilla Bean Panna Cotta, Prosecco Marinated Berries, Biscotti Crumble (GF Without Biscotti) 18

Affogato, Vanilla Bean Gelato w Espresso & Your Choice of Liqueur 18

Gelato, Selection of Flavours Served on a Board w Hazelnut & Salted Caramel Crumb 18

il Pacifico