



Handmade SIDES

Nonna's Soup.....\$13

A thick, slow-cooked soup of root vegetables, tomato and cannellini beans,. Warm, honest, and built for a cold night.

GFO/DFO/VO

Meatballs (Polpetta).....\$15

Traditional Beef and Pork Meatballs cooked in a flavourful napoli, pecorino and basil.

G/D

Garlic Pinsa\$14

The side you need in your life! A rich Parmesan and confit garlic butter on an artisan hand stretched pinsa.

VG/G/D

Classic Greek Salad.....\$14

Yes it's a "Greek" salad, but it comes with kalamata olives and Persian feta.

VG/G/D

GFO = Gluten Free Option
DFO = Dairy Free Option
VG = Vegetarian Option
VO = Vegan Option
N = Nuts
D = Dairy
G = Gluten

Handmade PASTA

Our Signature
Dish

Shadows Lamb Ragu.....\$31

An 18-hour slow-cooked lamb shoulder ragu with tomato, garlic, and fresh herbs, rustic, rich, and layered with a touch of cream. Served over handmade pasta, finished with pecorino & love.

GFO/DFO/G/D

Almost Traditional Carbonara.....\$29

Smoked Applewood speck, whipped mascarpone, egg yolk and pecorino, finished with cracked black pepper. Bold, creamy, unapologetically rich.

GFO/DFO/G/D

Classic Bolognese.....\$27

A hearty mix of beef and pork, simmered for hours with herbs, sugo, and just a dash of cream to lighten the finish. Comfort food perfection.

GFO/DFO/G/D

Traditional Lasagne\$27

Layers of handmade pasta, slow-cooked bolognese, creamy béchamel our blend of five cheeses

G/D

Ombra's Puttanesca.....\$28

Casarecce pasta tossed with spicy Italian sausage, mixed olives, capers, anchovies, fresh tomato and passata, finished with smoked chilli. Bold, punchy, and unapologetically full of flavour.

GFO/DFO/G/D

Additions +\$6 Italian Sausage | Poached Chicken | Crispy Speck | Chorizo | Mushrooms

Extras +\$2 Swap for Gluten Free Pasta | Extra Pecorino

Roast Pumpkin & Gorgonzola.....\$26

Casarecce pasta, roasted pumpkin and cream sauce, garlic and herbs, finished with gorgonzola dolce, caramelized onion and toasted walnuts. Sweet, rich, and quietly dangerous.

GFO/G/VG

Gnocchi alla Rosa.....\$30

Golden gnocchi tossed with Smokey Spanish Chorizo and Poached Chicken, in a rich creamy rose sauce, sauteed garlic, smoked paprika and fresh herbs.

DFO/G/D

Four Cheese Risotto with Speck.....\$28

A rich, slow-cooked risotto finished with four cheeses and crispy speck. The kind of dish that earns its place on a cold night.

D Handmade SWEET TREATS

Traditional Tiramisu.....\$14

This is it, our most loved treat! An almost traditional tiramisu, the Italian way.

G/D

Amalfi Lemon Tiramisu.....\$15

A refreshing twist on an old favourite - masala wine, lemon curd, cream & blood orange

G/D

Triple Chocolate & Pistachio Mousse.....\$10

Its chocolate.... A lot of chocolate, in a fluffy mousse.

D