

MENU

PRIMI	E	M
Antipasti Vari Della Casa – a selection of hot & cold appetizers	15	24
Warm Portobello Mushrooms – served with goats cheese, rocket & a pine nut salad (gf)	16	24
Calamari Fritto – dusted with rice flour, fried & served with rocket & housemade aioli (gf)	16	26
PASTA	E	M
Veal Lasagne		24
Gnocchi Pomodoro – potato dumplings in a tomato, garlic & basil sauce	20	27
Gnocchi Gorgonzola – potato dumplings in a mushroom, gorgonzola & cream sauce	22	29
Spaghetti Bolognese – spaghetti in a tomato, minced steak & pea sauce	20	28
Fettuccine Carbonara – fettuccine in a bacon, cream, egg & parmesan cheese sauce	20	28
Fettuccine Pumpkin – fettuccine in a roast pumpkin, spinach & cream sauce	20	28
Penne Ragu – penne in a pork, veal & sage ragu	20	28
Penne Amatriciana – penne in a spicy tomato, bacon & basil sauce	20	28
Penne Vegetables – penne with fresh garden vegetables, tomato & a touch of cream	20	28
Linguine Di Mare – w/ fresh local mussels, prawn cutlets, calamari, white wine, parsley, garlic & a touch of tomato	24	34
RISOTTO	E	M
Prawn – shelled prawn cutlets, creamed leeks, rocket & Spanish onion (gf)	23	32
Primavera – mushrooms, pine nuts, spring onions, semi-dried tomatoes, spinach, snow peas & red capsicum (gf)	20	28
MAINS		M
Rack of Lamb – oven roasted served with mashed potato, green beans & rosemary jus (gf)		39
Lamb Fillets – served on a Mediterranean salad with a yoghurt dressing (gf)		29
Ribeye Steak (400gms) – served with Italian potatoes and garden salad		39
Snapper Filet – served with kipfler potatoes, zucchini and leek pureé		32
Slow Cooked Lamb Shanks – served with classic risotto Milanese		32
SIDES (are all gf)		
Bowl of Fries		8
Italian Potatoes – rough cut potato wedges tossed in garlic, rosemary & salt		10
Garden Salad – fresh mixed salad greens with our own house dressing		10
Greek Salad – fresh salad greens, fresh tomato, olives, feta, cucumber & red onion		12
Rocket Salad – fresh rocket with shaved parmesan & a balsamic dressing		12
Sicilian Salad – fresh salad greens with chargrilled peppers, bocconcini, semi-dried tomatoes, olives & anchovies		12

MENU

SPECIALS

PRIMI

Bruschetta of medley tomatoes, basil and extra virgin olive oil	12
Wild mushroom Arancini with aioli x4	12

PASTA E RISOTTO

Veal Lasagne	24
Penne with Francesca sauce of Bolognese, cream and mushrooms topped with Bocconcini finished in wood fired oven	29
Risotto of Prawns, lemon and zucchini	29
Sicilian specialty from Siracusa, Paccheri pasta with swordfish, eggplant and ricotta	29

SECONDI

Slow cooked spiced goat with olive oil and mashed potato	26
Snapper fillet with Mediterranean shellfish salsa	32
Crumbed lamb cutlets with salad of heirloom tomatoes, potatoes, olives, and basil	29

PIZZA

	S	L
Bianca with mascarpone, fried calamari, prawns, artichokes and mint	18	25

MENU

FOCACCIA	S	L
Herb	8	13
Garlic	8	13
Provolone cheese & garlic	10	15
Chilli & parmesan	8	13
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PIZZE	S	L
Abruzzi – pork & fennel sausage, candied onions, roma tomatoes & parmesan	16	24
Bari – tomato, mozzarella, marinated green prawns, garlic & parsley	17	26
Calabria – tomato, mozzarella, hot salami, olives, mushrooms & green capsicums	16	24
Firenze – tomato, mozzarella, mushrooms & oregano	14	21
Genoa – tomato, goats cheese, roasted red peppers, pesto & prosciutto	17	26
Messina – tomato, mozzarella, fresh basil	14	21
Milano – tomato, mozzarella, parmesan, provolone cheese, bocconcini, roma tomatoes	16	24
Napoli – tomato, mozzarella, anchovies, black olives, oregano	16	24
Parma – tomato mozzarella, marinated chicken, semi-dried tomatoes, olives, spinach	17	26
Reggio – tomato, mozzarella, hot salami, black olives	16	24
Riviera – tomato, mozzarella, continental ham, pineapple	16	24
Roma – tomato, mozzarella, continental ham, mushrooms, black olives	16	24
Sienna – tomato, mozzarella, provolone cheese, eggplant, zucchini, peppers, onions, parmesan & herbs	16	24
Tivoli – tomato, mozzarella, hot salami, provolone cheese, pesto, roma tomatoes	17	26
Verona – tomato, mozzarella, smoked salmon, spanish onions & capers	17	26

MENU

DOLCE

Mixed Gelati	8.5
Housemade Tiramisu	9.5
Affogato with your choice of liqueur	9.5
White Chocolate & Raspberry Crème Brûlée (gf)	9.5
Chocolate Brownie with Vanilla Bean Ice Cream & Raspberries	9.5

CAFE**TEA**

Cappuccino	3.5	English Breakfast Tea	3.5
Latte	3.5	Earl Grey Tea	3.5
Flat White	3.5	Peppermint Tea	3.5
Long Black	3.5	Green Tea	3.5
Espresso	3.0	Chai Tea	3.5
Macchiato	3.5	Lemon Grass & Ginger Tea	3.5
Hot Chocolate	3.5	Cleopatra's Chamomile Tea	3.5
Chai Latte	3.5	<i>Soy Milk Available*</i>	

LIQUEUR COFFEE

Irish	8.5
Kahlua	8.5
Sambuca	8.5
Baileys	8.5
Tia Maria	8.5
Amaretto	8.5
Franjelico	8.5
Vodka	8.5