

TAKEAWAY

FOCACCIA	S	L
Herb	10	14
Garlic	10	14
Chilli & parmesan	10	14
Provolone cheese & garlic	12	15
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PIZZA	S	L
Abruzzi – Tomato, mozzarella, pork & fennel sausage, candied onions, fresh roma tomatoes & parmesan cheese	16	22
Bari – tomato, mozzarella, marinated green prawns in salt, pepper, garlic & parsley	17	23
Calabria – tomato, mozzarella, hot salami, olives, mushrooms & green capsicum	16	22
Firenze – tomato, mozzarella, mushrooms & oregano	15	18
Genoa – tomato, goats cheese, char grilled red peppers, pesto & prosciutto	17	23
Messina/Margherita – tomato, mozzarella & fresh basil	15	18
Milano – tomato, mozzarella, parmesan cheese, provolone cheese, bocconcini & Roma tomatoes	16	21
Napoli – tomato, mozzarella, anchovies, olives and oregano	16	20
Parma – tomato, mozzarella, marinated chicken, semi-dried tomatoes, olives & spinach	17	23
Reggio – tomato, mozzarella, hot salami & olives	15	19
Riviera/Hawaiian – tomato, mozzarella, continental ham & pineapple	16	22
Roma – tomato, mozzarella, continental ham, mushrooms & olives	16	22
Sienna – tomato, mozzarella, provolone & parmesan cheese, eggplant, zucchini, peppers, onions, potato & herbs	16	22
Tivoli – tomato, mozzarella, hot salami, provolone cheese, pesto & roma tomatoes	17	22
Verona – tomato, mozzarella, smoked salmon, onions & capers	17	23

Gluten free available

462 Hampton Street,
Hampton 3188

TAKEAWAY

PRIMI	S	L
Antipasti Vari Della Casa – A selection of hot & cold appetizers	16	25
Calamari Fritto – Floured with semolina, fried and served with rocket & house made aioli	16	23
Warm Portobello Mushrooms – Served with goats cheese, rocket & a pine nut salad	14	20
PASTA	S	L
Gnocchi Gorgonzola – Potato dumplings in a sauce of gorgonzola cheese, cream & mushrooms	18	25
Gnocchi Pomodoro – Potato dumplings in a sauce of tomato, garlic & basil	17	23
Spaghetti Bolognese – Spaghetti in a sauce of tomato, minced steak & peas	16	22
Penne Vegetables – Penne in a sauce of fresh garden vegetables, tomato & a touch of cream	16	22
Penne Amatriciana – Penne in a sauce of spicy tomato, bacon & basil	16	22
Penne Ragu – Penne in a pork, veal & sage ragu	16	22
Fettuccine Carbonara – Fettuccine in a sauce of bacon, cream, egg & parmesan cheese	16	20
Fettuccine Pumpkin – Fettuccine in a sauce of roasted pumpkin, spinach & cream	15	22
Linguine Di Mare – Fresh local mussels, green prawns, white fish, calamari, white wine, parsley, garlic & tomato	18	25
Veal Lasagne		20
RISOTTO	S	L
Prawn – Shelled prawn cutlets, creamed leeks, rocket & Spanish onion	18	25
Primavera – Mushrooms, pine nuts, spring onions, semi-dried tomatoes, spinach, snow peas & red capsicum	16	23
MAINS		L
Rack of Lamb – Oven roasted, served with mashed potato, green beans and rosemary jus		32
Steak – 450gm rib eye served with a garden salad and Italian rosemary potatoes		32
Fish of the Day – Check our “Specials” page		29
Slow Braised Dish of the Day – Check our “Specials” page		29
Lamb Fillets – Served on a Mediterranean salad with a yoghurt dressing		25
SIDES		L
Fries		10
Italian Potatoes – Large rough cut potato wedges, tossed in garlic and rosemary		10
Garden Salad – Fresh mixed salad greens with our own house dressing		10
Sicilian Salad – Fresh salad greens with char grilled peppers, bocconcini, semi-dried tomatoes, olives, anchovies		12
Greek Salad – Fresh salad greens with fresh tomato, olives, feta, cucumber & red onion		12
Rocket Salad – Fresh rocket with shaved parmesan & balsamic dressing		12

Prices subject to change without notice