

**ENTRATA | ENTREE**

ANTIPASTO FOR 2 Platter of cured meats, cheese, marinated vegetables, olives & warm bread	22
ARANCINI BOLOGNESE Italian rice balls with bolognese, mozzarella and salsa verde (3 Pieces)	12
POLPETTE AL SUGO Italian beef & pork meatballs, Napoli sauce & parmesan cheese, served with warm bread (5 Pieces)	12
CALAMARI FRITTI Deep fried calamari dusted with rice flour and lemon pepper seasoning, served with salad & tartare sauce (GF)	14
CROQUETTES Crunchy potato, pea & mozzarella croquettes, served with aioli (3 pieces) (VEG)	12
MUSSELS Fresh local mussels, Napoli sauce, garlic, chilli & fresh herbs, served with warm bread	16
BRUSCHETTA Toasted ciabatta topped with tomato, basil & garlic salsa (VEG)	9
SOUP OF THE DAY Please see specials board	8

**INSALATE | SALAD**

CAESAR Cos lettuce, crispy bacon, croutons, anchovies, boiled egg, shaved parmesan & caesar dressing	18
PANZANELLA Ciabatta crostini, fresh tomatoes, red onion, cucumber, basil, Italian vinaigrette (VEG)	9
WARM GREEN BEAN Warm green string beans with baby spinach, goats cheese, almonds and a lemon dressing (VEG)	12
PUMPKIN Roasted pumpkin with beetroot and goats cheese, served with mixed leaf, toasted pine nuts and lemon dressing (VEG)	16
<b>SALAD ADD ONS</b>	
CHICKEN 5 CALAMARI 7	

**CONTORNI | SIDES**

SWEET POTATO CHIPS Crunchy sweet potato chips served with aioli (VEG)	8
BUTTON MUSHROOMS Italian sauteed garlic whole mushrooms (VEG, GF)	8
BROCCOLINI Sauteed broccolini with crispy bacon, garlic and extra virgin olive oil (GF)	8
CHIPS Potato chips with tomato sauce (VEG)	8
GARLIC BREAD Ciabatta with garlic & herb butter (VEG)	8

**PIZZE BIANCHE | WHITE BASE PIZZAS**

SALSICCE Italian sausage, Italian broccoli, buffalo mozzarella, garlic & herbs	21
TARTUFOSA Sauteed mushrooms, buffalo mozzarella, garlic & truffle oil (VEG)	23
PATATE Thinly sliced potato, rosemary, olive oil, rock salt & pepper (VEG)	18
GARLIC FOCACCIA Garlic, olive oil, herbs & mozzarella (VEG)	14

**PIZZE CLASSICHE | CLASSIC PIZZAS**

CAPRICCIOSA Napoli, mozzarella, Virginian ham, mushrooms, olives & anchovies	18
MARGHERITA Napoli, mozzarella & fresh basil (VEG)	14
PROSCIUTTO Napoli, mozzarella, prosciutto, rocket & fresh shaved parmesan cheese	22
ORTOLANA Napoli, mozzarella, grilled eggplant, potato, zucchini, capsicum & onions (VEG)	18
FRUTTI DI MARE Napoli, mozzarella, prawns, sea scallops, clams, mussels & calamari	22
HAWAIIAN Napoli, mozzarella, Virginian ham & pineapple	18
BBQ CHICKEN Napoli, mozzarella, grilled chicken, bbq sauce & pineapple	19
CALABRESE Napoli, mozzarella, hot salami, capsicum & olives	18
MEAT LOVERS Napoli, mozzarella, Virginian ham, hot salami, bacon, chicken & BBQ sauce	19
THE LOT Napoli, mozzarella, Virginian ham, hot salami, chicken, bacon, mushrooms, capsicum, onion, olives, pineapple & prawns	22
GLUTEN FREE PIZZA BASE	3

**BAMBINI | FOR THE LITTLE ONES**

MARGHERITA PIZZA	10
HAWAIIAN PIZZA	
SPAGHETTI BOLOGNESE	
FISH & CHIPS	
CHICKEN STRIPS & CHIPS	
CALAMARI & CHIPS	

**ALL KIDS MEALS INCLUDES ONE COMPLIMENTARY GLASS OF JUICE OR SOFT DRINK**

**PRIMI DI PASTA | PASTA | RISSOTO**

SPAGHETTI CARBONARA Pancetta, onion, olive oil, farm fresh egg, cream, cracked pepper & finely grated parmesan	19
PAPPARDELLE RAGU Slow cooked beef & lamb ragu, topped with deep fried basil & parmesan cheese	21
LINGUINI MARINARA Prawns, sea scallops, clams, mussels, calamari, garlic, olive oil & a hint of chilli	28
GNOCCHI NAPOLETANA Fresh basil, garlic & fresh tomato salsa (VEG)	16
PENNE FUNGHI AL POLLO Fresh mushrooms & chicken cooked with a touch of cream	19
PENNE AMATRICIANA Seared pancetta, onion, chilli, napoli sauce & pecorino cheese	19
CACIO E PEPE Spaghetti, pecorino cheese, cracked pepper, olive oil & butter (VEG)	19
RIGATONI DI SALSICCIA ITALIANA Italian sausage, fresh tomato, basil, garlic, chilli, napoli sauce	19
RISOTTO DE CAPESANTE Sea scallops, leak, fish stock, marscapone cheese, garlic and butter (GF)	28
RISOTTO AL FUNGHI Assorted mushrooms, parmesan cheese, sage & fresh herbs (GF) (VEGAN AVAIL)	19

**SECONDI | MAINS**

CHICKEN PARMIGIANA Crumbed chicken fillet, napoli sauce, mozzarella served with a fresh garden salad & chips	25
CALAMARI FRITTI Deep fried calamari pieces dusted with rice flour and lemon pepper seasoning served with tartare sauce, a fresh garden salad & chips (GF)	26
FISH OF THE DAY Please see specials board	
PORTERHOUSE STEAK Served with chips, seasonal vegetables, cauliflower puree and your choice of mushroom or peppercorn sauce (GF)	34
VEAL LIVORNESE Pan fried veal, fresh herb napoli, served with mash potato & seasonal vegetables (GF)	29
PORCHETTA Slow roasted Italian style pork belly served with rosemary roasted potatoes (GF)	26
LAMB SHANK Slow cooked lamb shank with tomato, red wine, vegetables, served with mash potato (GF)	26
GAMBERI CON AGLIO Brandy prawns, garlic cream sauce served with steamed rice (GF)	27
SCALOPPINE DI POLLO Pan fried chicken tenderloin in rosemary, garlic white wine sauce served with roast potatoes & seasonal vegetables (GF)	25

12 YEARS AND UNDER