

ANTIPASTI / PRIMI

HERB & GARLIC FOCACCIA (V) -ADD FIOR DI LATTE \$5	15
BRUSCHETTA (V) FRESH TOMATOES, RED ONION, BASIL & EVOO (3 PCS)	15
BURRATA (V) SUNDRIED TOMATO PESTO, HERB OIL & FOCACCIA BREAD	20
MIXED WARM OLIVES (V) -ADD FOCACCIA \$10	15
HOMEMADE SUPPLI (V) SPINACH & FIOR DI LATTE RISOTTO CROQUETTES (3 PIECES)	20
POLPETTE DI CASA SLOW COOKED MEATBALLS IN NAPOLI SAUCE (5 PIECES)	15
PESCATORE SOUP MIX OF SEAFOOD COOKED IN A SEAFOOD BROTH & NAPOLI SAUCE, SERVED WITH HOMEMADE BREAD	25



PASTA E RISOTTO

LINGUINE MARINARA MIX OF PRAWNS, SCALLOPS, CLAMS, MUSSELS & CALAMARI COOKED WITH GARLIC, RED CHILLI, CHERRY TOMATOES & PARSLEY	32
GNOCCHI SORRENTINA (V) HOMEMADE POTATO GNOCCHI SERVED WITH NAPOLI SAUCE, TOPPED WITH A MIX OF MOZZARELLA AND PARMESAN CHEESE	25
PACCHERI CON CREMA DI ZUCCHINI PACCHERI PASTA, ZUCCHINI, PRAWNS, PISTACHIO & PARMESAN	28
ORECCHIETTE CON RAPE E SALSICCE ORECCHIETTE PASTA WITH BROCCOLI RAPINI, PORK & FENNEL SAUSAGE, GARNISHED WITH FRESH CHILLI	25
LASAGNA HOMEMADE PASTA, BOLOGNESE, BÉCHAMEL & SHAVED GRANA PADANO	20
RIGATONI BOLOGNESE TRADITIONAL BOLOGNESE, TOPPED WITH SHAVED GRANA PADANO	20
PAPPARDELLE FUNGHI (V) MIXED WILD MUSHROOMS, TRUFFLE CREAM & SHAVED GRANA PADANO	20
RISOTTO PESCATORE MIX OF PRAWNS, SCALLOPS, CLAMS, MUSSELS & CALAMARI COOKED WITH GARLIC, RED CHILLI & CHERRY TOMATO, TOPPED WITH PARSLEY	32

SIDES & SALADS

BREAD ROLL	2
GARLIC BREAD	10
CHIPS	13
SPICY WILTED GREENS	15
ROAST POTATOES	15
ROCKET SALAD TOPPED WITH SHAVED PARMESAN	20
MIXED SALAD	14
GRILLED VEGGIES	18

SECONDI

CHICKEN PARMIGIANA CRUMBED CHICKEN BREAST, TOPPED WITH NAPOLI SAUCE & MOZZARELLA CHEESE SERVED WITH CHIPS & SALAD	28
VEAL COTOLETTA CRUMBED VEAL SCHNITZEL WITH GRANA PADANO, SERVED ON A BED OF PEPPERONATA TOPPED WITH BUFFALO MOZZARELLA	30
BAKED STUFFED EGGPLANT (V) BAKED EGGPLANT STUFFED WITH SEASONAL VEGETABLES, SERVED WITH NAPOLI SAUCE	26
TAGLIATA ALLA GRIGLIA 350 GM AGED RIBEYE SERVED WITH GRILLED VEGETABLES & ZESTY GREMOLATA	48
PORTERHOUSE STEAK PORTERHOUSE, TRUFFLE MASH POTATO SERVED WITH WILTED GREENS & CHOICE OF SAUCE, PEPPERCORN, RED WINE JUS OR MUSHROOM	48
GRILLED CHICKEN (GF) GRILLED CHICKEN BREAST SERVED WITH CHIPS & YOUR CHOICE OF SAUCE, PEPPERCORN, RED WINE JUS OR MUSHROOM	25
PESCE	
FISH OF THE DAY PAN SEARED FISH OF THE DAY	MP
FRIED FISH & CHIPS HOMEMADE BEER BATTERED FLATHEAD FISH SERVED WITH CHIPS, SALAD & TARTARE SAUCE	25
LEMON PEPPER CALAMARI (GF) FRIED CALAMARI PIECES DUSTED WITH FLOUR & LEMON PEPPER SEASONING, SERVED WITH CHIPS & SALAD	30
GRILLED CALAMARI (GF) GRILLED CALAMARI MARINATED IN OREGANO & EXTRA VIRGIN OLIVE OIL SERVED WITH SALAD	28
GUAZZETTO DI COZZE (GF) FRESH PAN COOKED SPRING BAY MUSSELS, TOMATO, CHILLI, PARSLEY, BLACK PEPPER & GARLIC	25

PIZZA

MARGHERITA (V) SAN MARZANO TOMATO, FIOR DI LATTE & FRESH BASIL -ADD BUFFALO MOZZARELLA \$5 -ADD PROSCIUTTO DI PARMA \$6	19
TARTUFO (V) WHITE PIZZA BASE WITH TRUFFLE, SCARMOZZA AFFUMICATA, PORCINI MUSHROOMS & EVOO	25
CAPRICCIOSA SAN MARZANO TOMATO, FIOR DI LATTE, HAM, MUSHROOM & BLACK OLIVES -ADD ANCHOVIES	25
CALABRESE SAN MARZANO TOMATO, FIOR DI LATTE, HOT SALAMI, CAPSICUM & OLIVES	25
FARO/SAN DANIELE SAN MARZANO, FIOR DI LATTE, SAN DANIELE PROSCIUTTO, ROCKET & EVOO	25
FURLONG FIOR DI LATTE, ROASTED PUMPKIN, RED ONION, NDUJA, SHAVED GRANA PADANO & EVOO	25
SALSICCIA FRIARELLI PIZZA BIANCO, FIOR DI LATTE, SAUSAGE FRIARELLI, NDUJA & SHAVED PECORINO CHEESE	25
VEGETARIAN (V) PIZZA IN BIANCO, FIOR DI LATTE, ZUCCHINI, ONION, FRIED EGGPLANT, MARINATED ROASTED CAPSICUM, FRESH BASIL & EVOO	25

*Gluten Free
Pizza Base or Pasta add \$4
Vegan Cheese add \$3*

**LET'S BE FRIENDS!
@CLUBITALIASC**