

PRANZO Lunch

*GARLIC PIZZA BREAD	5.9	*MARINATED OLIVES	6.9
*CHILLI PIZZA BREAD	5.9	*MARINATED FETA	6.9
*CHEESE PIZZA BREAD	6.9	*PESTO GENOVESE DIP	4.9
*STRACCIATELLA ALLA ROMANA -Home-made broth, egg, spinach & shaved parmiggiano.			11.9
*BRUSCHETTA ALLA PIZZAIOLA -Diced tomato, basil, olive oil, oregano, Italian parsley, garlic, cracked pepper, rock salt, rocket & shaved parmiggiano.			12.9
PANINO DI POLLO -Chicken, mushrooms, roasted capsicum, rocket, shaved parmiggiano & mayonnaise.			15.9
FEGATINI MARSALA -Chicken livers sauteed in olive oil <u>w</u> sundried tomatoes, garlic, mushrooms, onion in a marsala crema sauce.			16.9
OMELETTE ROMANI -Smoked salmon, spinach, mushrooms, Italian parsley, shaved parmiggiano served <u>w</u> rocket.			15.9
GINO'S MUSSELS -Green shell mussels steamed in Pinot Gris wine, garlic, Italian parsley & lemon juice sauce.			16.9
CALAMARI ALLA GRIGLIA -Squid rings naturally grilled <u>w</u> olive oil, fresh garlic, Italian parsley finished <u>w</u> a squeeze of lemon.			15.9
GAMBERI ROMANI -Prawn cutlets pan fried in olive oil & garlic, flamed <u>w</u> Vecchia Romagna brandy, parsley & crema sauce <u>w</u> arborio rice.			22.9
SCALLOPS INFERNO - Scallop flamed <u>w</u> Napoleon brandy in a bacon, tomato salsa, fresh chilli, garlic, Italian parsley <u>w</u> arborio rice.			19.9
SCAMPI AL NATURALE -Naturally grilled scampi <u>w</u> olive oil, garlic, vino bianco, Italian parsley & fresh lemon juice.			25.9
SHRIMP COCKTAIL -The classic cocktail.			14.9
ANTIPASTO TOSCANO -A fine assortment of Italian & NZ delicacies.			17.9
PROSCIUTTO E MELONE -Parma ham, fresh melon & cracked pepper.			16.9
CARPACCIO DI SALMONE AFFUMICATO -Thinly sliced salmon <u>w</u> rocket salad, shaved parmiggiano, capers, pesto & olive oil.			18.9

***Vegetarian**

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All pasta served with shaved parmiggiano

*PENNE ALL' ARRABBIATA -Roasted fresh vegetable of mushrooms, onion, capsicum, garlic, chilli, black olives <u>w</u> pomodoro sauce.	16.9
PENNE AL SALMONE AFFUMICATO -Smoked salmon, spinach, garlic, fresh herbs in a lemon crema sauce.	19.9
RIGATONI ALL' AMATRICIANA -Bacon, onion, garlic pan fried in olive oil <u>w</u> tomato salsa.	16.9
RAVIOLI PORTOFINO - Hand made ravioli <u>w</u> pomodoro e crema rocket & shaved parmiggiano.	25.9
RISOTTO ALLA PESCATORA -Delicately pan fried scallops, mussels, prawn cutlets flamed <u>w</u> Frascati wine in pomodoro & crema <u>w</u> rocket.	24.9
SPAGHETTI ALLA BOLOGNESE -Traditionally like Nonna used to make.	15.9
SPAGHETTI ALLA CARBONARA -Bacon, egg, garlic, Italian parsley & panna, made in the traditional way.	17.9
CHICKEN FETTUCINE -Fresh chicken pieces sauteed <u>w</u> garlic, mushroom, fresh herbs & panna sauce.	19.9
LINGUINI CON SCALOPS - Delicately pan fried scallops, bacon pieces, onion, chilli, garlic flamed in Chardonnay <u>w</u> Napoletana sauce.	24.9
FETTUCINE ALFREDO -Bacon, mushrooms, garlic, fresh herbs pan fried in olive oil <u>w</u> panna sauce.	18.9
SPAGHETTI AL POMODORO -Pavarotti favorite.	15.9

SALADS & VEGES

*DI RUCOLA - Rocket salad w shaved parmiggiano & dressing.	11.9
*FETA CHEESE SALAD - Tomato wedges, cucumber, olives, feta roasted onion capsicum, <u>w</u> Toscana dressing.	15.9
*INSALATA TRICOLORE - Fresh tomato slices, bocconcini, basil leaves, olive oil, balsamico, rock salt & cracked pepper.	15.9
CHICKEN SALAD - Grilled sliced chicken breast, tomato wedges, pineapple, roasted onion, capsicum, green beans, mushrooms <u>w</u> toscana dressing.	18.9
PRAWN & SCALLOP SALAD - Grilled <u>w</u> garlic, olive oil, roasted capsicum, green beans, zucchini & tomato wedges.	23.9
*SEASONAL MIXED VEGETABLES & POTATOES	12.9

SET MENU FOR LUNCH OR DINNER AVAILABLE – (LARGER GROUPS)

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POLLO ALLA CACCIATORA - Chicken breast grilled <u>w</u> olive oil, garlic, capsicum, onion, olives, capers, Italian parsley & pomodoro salsa. Served w potatoes	27.9
WHITE VEAL MARSALA -Prepared in a traditional way <u>w</u> marsala sauce. Served <u>w</u> fresh seasonal vegetables & potatoes.	28.9
FILETTO AL VINO ROSSO – Sliced Eye fillet grilled w olive oil,garlic,bacon,mushrooms,fresh herb,Chianti vino sauce.Served <u>w</u> vegetables.	19.9
LAMB CUTLETS - Oven baked <u>w</u> olive oil & garlic, served over carrot & green beans risotto & rocket. (As available)	29.9
CALAMARI CRISTO - Pan fried squid rings in olive oil <u>w</u> lemon cream sauce, capers, fresh garlic served <u>w</u> arborio rice & rocket.	26.9
PESCE DEL GIORNO - Grilled fish of the day <u>w</u> garlic & olive oil, capers, shrimp, lemon & drop of marsala.Served <u>w</u> Arborio rich & rocket.	29.9
WHITE VEAL PICCANTE – Pan fried white veal scaloppini w olive oil, fresh tomato, chilli, shaved parmiggiano & rocket.	25.9

PIZZERIA – GOURMET PIZZAS

All pizzas made w mozzarella cheese, home-made tomato salsa & oreganum

*MARGHERITA -The classic Italian pizza <u>w</u> mozzarella, sliced tomato, bocconcini & fresh basil.	17.9
SEAFOOD -Mussels, squid, shrimps, smoked salmon, anchovies & rocket.	19.9
CHICKEN -Fresh chicken pieces, spinach, sundried tomato & mushrooms.	19.9
*VEGETARIAN - Pineapple roasted mushrooms, onion, artichoke hearts, capsicum, garlic & black olives.	18.9
PROSCIUTTO -Parma ham, bocconcini & rocket.	19.9
FOUR SEASONS -Mushrooms, ham, spicy sausage, sundried tomatoes & bacon.	19.9
CAPRICCIOSA -Capers, anchovies, onion, olives, garlic, bocconcini <u>w</u> rocket.	18.9

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