

STARTERS-SOUPS-SALADS-BREADS-DIPS

*GARLIC PIZZA BREAD	5.9	MARINATED OLIVES	7.9
*CHEESE PIZZA BREAD	6.9	*PESTO GENOVESE DIP	5.9
*CHILLI PIZZA BREAD	5.9	*MARINATED FETA CHEESE	7.9
*STRACCIATELLA SOUP - Home-made broth, egg, spinach & shaved parmiggiano.			12.9
*MINISTRONE SOUP - Roman style of fresh vegetables & pastina & parmiggiano.			13.9
PROSCIUTTO E RUCOLA - Parma ham rolls <u>w</u> rocket & shaved parmiggiano, cracked pepper, toscana dressing.			17.9
PROSCIUTTO E MELONE -Parma ham, fresh melon & cracked pepper.			18.9
*BRUSCHETTA ALLA PIZZAIOLA -Diced tomato, basil, olive oil, oregano, Italian parsley, garlic, cracked pepper, rock salt, rocket & shaved parmiggiano.			13.9
CARPACCIO DI SALMONE AFFUMICATO -Thinly sliced salmon <u>w</u> rocket salad, shaved parmiggiano, capers, pesto & olive oil.			19.9
ANTIPASTO TOSCANO -A fine assortment of Italian & NZ delicacies.			18.9
SHRIMP COCKTAIL - The classic cocktail.			15.9
*FETA CHEESE SALAD - Tomato wedges, cucumber, olives, feta roasted onion, capsicum, <u>w</u> Toscana dressing.			16.9
*INSALATA TRICOLORE - Fresh tomato slices, bocconcini, basil leaves, olive oil, Balsamico, rock salt & cracked pepper.			17.9
CHICKEN SALAD - Grilled sliced chicken breast, tomato wedges, pineapple, roasted onion, capsicum, green beans, mushrooms <u>w</u> Toscana dressing.			19.9
PRAWN & SCALLOP SALAD - Grilled <u>w</u> garlic, olive oil, roasted capsicum, green beans, zucchini & tomato wedges.			25.9
MUSSELS GENOVESE -Green shell mussels steamed in Frascati wine, fresh garlic, onion, rosemarino, peeled tomato <u>w</u> a hint of chilli & crema.			18.9
GINO'S MUSSELS -Green shell mussels steamed in Pinot Gris wine, garlic, Italian parsley& lemon juice sauce.			18.9
		ENTREE	MAIN
FEGATINI MARSALA -Chicken livers sauteed in olive oil <u>w</u> sundried tomatoes, garlic, mushrooms, onion in a marsala sauce.		18.9	29.9 w potatos
CALAMARI ALLA GRIGLIA -Squid rings naturally grilled <u>w</u> olive oil, fresh garlic, Italian parsley finished <u>w</u> a squeeze of lemon.		17.9	28.9 w veges
CALAMARI LUCIANA -Pan fried squid rings <u>w</u> capers, garlic in a herb white wine & spicy sauce served <u>w</u> arborio rice.		18.9	29.9 w rocket
CALAMARI CRISTO - Pan fried squid rings in olive oil <u>w</u> lemon, capers, cream sauce, fresh garlic served <u>w</u> arborio rice.		18.9	29.9 w rocket
		23.9	38.9 w veges

GAMBERI ROMANI -Prawn cutlets pan fried in olive oil & garlic, flamed w brandy, parsley & crema sauce w arborio rice.

SCALLOPS INFERNO- Scallop flamed w Napoleon Brandy in a bacon, tomato salsa, fresh chilli, garlic, Italian parsley w arborio rice.

23.9

38.9
w veges

SCAMPI AL NATURALE -Naturally grilled scampi w olive oil, garlic, vino bianco, Italian parsley & fresh lemon juice.

27.9

52.9

***Vegetarian**

**PENNE -SPAGHETTI-RIGATONI -FETTUCCINE
RAVIOLI- LASAGNA -CANNELONI-RISOTTI**

All served w shaved parmiggiano

PENNE ALL' ARRABBIATA -Roasted fresh vegetable of mushrooms, onion, capsicum, garlic, chilli, black olives <u>w</u> pomodoro sauce.	18.9
PENNE AL SALMONE AFFUMICATO -Smoked salmon, spinach, garlic, fresh herbs in a lemon crema sauce.	24.9
RIGATONI ALL' AMATRICIANA -Bacon, onion, garlic pan fried in olive oil <u>w</u> pomodoro sauce.	19.9
*RIGATONI PORTOFINO -Spinach, sundried tomato, feta cheese, garlic, fresh herbs <u>w</u> panna sauce.	19.9
RISOTTO ALLA PESCATORA - Delicately pan fried scallops, mussels, prawn cutlets flamed <u>w</u> frascati wine in pomodoro & crema <u>w</u> rocket.	26.9
RISOTTO DI POLLO - Fresh chicken pieces, button mushrooms sautéed <u>w</u> garlic, fresh herbs in a tomato & crema <u>w</u> rocket.	22.9
SPAGHETTI ALLE VONGOLE – Fresh clams w olive oil, garlic, chilli, white wine & Italian parsley	22.9
SPAGHETTI ALLA BOLOGNESE -Traditionally like Nonna used to make.	18.9
SPAGHETTI ALLA CARBONARA -Bacon, egg, garlic, Italian parsley & panna, made in the traditional way.	19.9
SPAGHETTI MARINARA -Mixed seafood delicately pan fried in olive oil flamed <u>w</u> Orvietto wine, garlic, fresh herbs <u>w</u> tomato salsa.	24.9
CHICKEN FETTUCCINE -Fresh chicken pieces sauteed <u>w</u> garlic, mushroom, fresh herbs & panna sauce.	23.9
FETTUCCINE ALFREDO -Bacon, mushrooms, garlic, fresh herbs pan fried in olive oil <u>w</u> panna sauce.	22.9
LINGUINI LUPARA -Sauteed spicy Italian sausage, onion, mushroom <u>w</u> garlic pomodoro salsa.	18.9
LINGUINI CON SCALLOPS - Delicately pan fried scallops, bacon pieces, onion, chilli, garlic flamed in Chardonnay <u>w</u> tomato salsa.	27.9
*CANNELLONI DI ZUCCA - Oven baked pasta cylinder filled <u>w</u> baked pumpkin, spinach, garlic, fresh herbs, tomato, béchamel topped <u>w</u> mozzarella.	24.9
LASAGNA AL FORNO - Made in the traditional way.	25.9
RAVIOLI PORTOFINO -Hand made ravioli <u>w</u> pomodoro e crema rocket & shaved parmiggiano.	27.9

SIDE SALADS & VEGES

- *INSALATA MISTA**-Mixed green leaves, cucumber, tomato, olives & dressing. 8.9
- *DI RUCOLA**- Rocket salad w shaved parmiggiano & dressing. 9.9
- *DI PAESE**- Tomato, onion, capsicum, olive oil, rock salt, pepper & shaved feta cheese. 10.9

SET MENU FOR LUNCH & DINNER AVAILABLE – (larger groups)

***SEASONAL MIXED VEGETABLES & POTATOES** 12.9

***BROCCOLI**-6.9

***MUSHROOMS**-6.9

***BEANS**-6.9

***EGGPLANT**-7.9
5.9

***COURGHETTES**-7.9

***POTATOES**

***Vegetarian**

WHITE VEAL – CHICKEN – STEAK LAMB – SEAFOOD

POLLO ALLA CACCIATORA- Chicken breast grilled <u>w</u> olive oil, garlic, capsicum, onion, olives, capers, Italian parsley & pomodoro salsa. Served <u>w</u> potatoes.	28.9
POLLO CAMEMBERT- Chicken breast grilled <u>w</u> olive oil, garlic, topped <u>w</u> apricot, camembert crema sauce. Served <u>w</u> a green salad, fresh vegetables & potatoes.	32.9
WHITE VEAL OR CHICKEN PARMIGIANA – Veal or chicken breast grilled, <u>w</u> olive oil, garlic topped <u>w</u> spinach, ham, mozzarella, pomodoro then lightly oven baked. Served <u>w</u> a green salad, fresh seasonal vegetables & potatoes.	29.9
WHITE VEAL MARSALA -Prepared in a traditional way <u>w</u> marsala sauce. Served <u>w</u> a green salad, fresh seasonal vegetables & potatoes.	29.9
WHITE VEAL INVOLTINI – White veal stuffed <u>w</u> ham, camembert topped <u>w</u> mushroom crema sauce. Served <u>w</u> vegetables & potatoes.	33.9
FILETTO AL VINO ROSSO- Eye Fillet grilled <u>w</u> olive oil, garlic,bacon, mushrooms, fresh herbs & Chianti vino sauce. Served <u>w</u> fresh seasonal vegetables & potatoes.	35.9
BISTECCA AL PEPE NERO- Scotch fillet grilled <u>w</u> olive oil & garlic flamed in Brandy & black pepper panna sauce. Served <u>w</u> a fresh seasonal vegetables & potatoes.	33.9
LAMB CUTLETS- Oven baked <u>w</u> olive oil & garlic, served over carrot & green beans risotto & rocket. (As available)	34.9
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 rice & rocket.	32.9
CRAYFISH TAIL-ALCAPONE- Tail of crayfish served <u>w</u> fettuccine bacon, onion, garlic, olive oil, tomato panna & pesto genovese. (As available)	49.9
PIATTO DI MARE- Seafood platter of grilled prawn cutlets, scampi, squid rings, scallops, steamed mussels, served on linguini pasta.	48.9

PIZZERIA – GOURMET PIZZAS

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

*MARGHERITA -The classic Italian pizza w mozzarella, sliced tomato, bocconcini & fresh basil.	18.9
BEL CALZONE -Folded pizza w mushrooms, ham, pineapple & feta cheese served w green salad.	23.9
KIWI -Smoked salmon, baby spinach, garlic topped w egg & rocket.	19.9
HAWAIIAN -Ham & pineapple	18.9
PEPERONI -Spicy Italian sausage, garlic, chilli, capsicum & rocket.	19.9
CHICKEN -Fresh chicken, spinach, sundried tomato & mushrooms.	23.9
*VEGETARIAN - pineapple roasted mushrooms, onion, artichoke hearts, capsicum, garlic & black olives.	19.9
SEAFOOD -Mussels, squid, shrimps, smoked salmon, anchovies & rocket.	24.9
PROSCIUTTO -Parma ham, bocconcini & rocket.	19.9
FOUR SEASONS -Mushrooms, ham, spicy sausage, sundried tomatoes & bacon.	23.9
CAPRICCIOSA -Capers, anchovies, onion, olives, garlic, bocconcini & rocket.	19.9

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