



— ANTIPASTE E PANE · COLD APPETISERS & BREADS —

cheese pizza pane for 2	8.9	pesto pizza pane for 2	8.9
garlic pizza pane for 2	7.9	marinated olives	9.9
chilli pizza pane for 2	7.9	marinated feta cheese	9.9

bruschetta

 classica - tomato, basil, parsley, garlic, parmigiano & rocket	9.9
 piccante - tomato, zucchini, eggplant, chilli & mozzarella	9.9
marinara - tomato, assortment of seafood & rocket (SEAFOOD)	11.9

prosciutto e melone parma ham, fresh melon, celery heart & cracked pepper 18.9

ostriche del pacifico (SEAFOOD) fresh rock oysters served w. balsamic vinaigrette & lemon wedge 3.5 ea


carpaccio di salmone affumicato (SEAFOOD) smoked salmon carpaccio 19.9

antipasto toscano a fine assortment of Italian & NZ delicacies 23.9

cocktail di gamberetti (SEAFOOD) the classic shrimp cocktail 17.9

prosciutto e bufala buffalo mozzarella cheese w. parma ham, pane & fresh basil 26.9

— CALDI · HOT APPETISERS —

 **minestrone** a Roman style vegetable soup w. pastina, parmigiano e pane 14.9

fegatini al marsala chicken livers, garlic, mushroom, onion, marsala wine, arborio rice & rocket 19.9

cozze alla genovese (SEAFOOD) steamed mussels, frascati wine, garlic, chilli, onion, rosmarino & tomato crema sauce 19.9

calamari alla griglia (SEAFOOD) grilled squid rings tossed in garlic, e.v.o.o., parsley, lemon juice, rocket & aioli 19.9

calamari in crema (SEAFOOD) pan fried squid rings w. capers, lemon, garlic, crema, arborio rice & rocket 22.9

gamberi romani (SEAFOOD) pan fried prawn in garlic, flamed w. brandy, parsley, crema, arborio rice & rocket 26.9

capasante inferno (SEAFOOD) gently pan fried scallops in olive oil, flamed w. brandy, bacon, tomato, chilli, garlic, parsley, arborio rice & rocket 26.9

scampi al naturale (SEAFOOD) gently grilled scampi w. e.v.o.o, garlic, vino bianco, parsley & lemon wedge 28.9

Antipasto misto di mare (SEAFOOD) mixed seafood w. white wine, italian parsley, lemon juice, garlic, chilli, pesto, e.v.o.o., e basilico 29.9

PASTE E RISOTTI · MAINS

all served with parmigiano - house gluten free pasta available

-  **penne all'arrabbiata** roasted mushroom, onion, capsicum, garlic, chilli, olives, parsley, tomato & parmigiano 19.9
- penne al salmone affumicato** (SEAFOOD) smoked salmon, spinach, garlic, herbs, lemon e crema 26.9
- penne al forno** oven baked penne pasta, crispy bacon, mushrooms, peas, mozzarella & parmigiano 19.9
- rigatoni alla veneziana** rigatoni pasta, chicken livers, onion, peas, garlic, e.v.o.o., chili e pomodoro 23.9
-  **rigatoni portofino** spinach, sundried tomato, feta, garlic, herbs e panna 24.9
-  **rigatoni del paese** oven baked rigatoni w. broccoli, feta, bechamel, egg, garlic & parsley 19.9
- risotto alla pescatora** (SEAFOOD) arborio rice, seared scallops, mussels, squid & prawn cutlets flamed w. frascati wine, herbs, pomodoro crema & rocket 29.9
- risotto di pollo** arborio rice, chicken pieces, mushrooms sautéed w. olive oil, garlic, parsley w. tomato crema & rocket 26.9
- risotto ai (funghi) porcini** porcini mushrooms, arborio rice, rocket & parmesan 27.9
- spaghetti alla vongole** (SEAFOOD) fresh clams w. garlic, chilli, e.v.o.o, frascati wine & Italian parsley 24.9
- spaghetti alla bolognese** like nonna used to make 19.9
- spaghetti alla carbonara** classic Italian dish with bacon, egg, garlic, parsley & panna 23.9
- spaghetti marinara** (SEAFOOD) mixed seafood pan fried in e.v.o.o., garlic, flamed w. wine, herbs & tomato 28.9
- fettuccine con pollo** sauteed chicken pieces w. mushroom olive oil, garlic, herbs e panna 26.9
-  **fettuccine alla puttanesca** e.v.o.o., capers, olives, garlic, chilli, oregano, parsley & pomodoro 22.9
- bucatini all' amatriciana** thick bucatini pasta, bacon, onion, garlic, e.v.o.o., Italian parsley & pomodoro 19.9
- gnocchi della casa** traditionally made w. bolognese sauce & w. rocket 26.9
- tortellini alla panna** beef mince parcels w. ham, garlic, herbs, mushroom, olive oil, panna & rocket 28.9
-  **cannelloni ricotta e spinaci** pasta cylinder filled w. ricotta, spinach, garlic, oven baked w. tomato, béchamel & mozzarella 25.9
-  **ravioli di Gino** pomodoro e crema, rocket & parmigiano 26.9
- lasagna al forno** homemade beef mince lasagna 25.9

SECONDI PIATTI · MAINS



all mains can be made gluten free on request

- scaloppine al marsala** (VEAL - BEEF) white veal prepared traditionally w. sweet marsala wine sauce, served w. seasonal vegetables & roasted potato 29.9
- scaloppine ai funghi** (VEAL - BEEF) white veal gently pan fried & flamed in pinot grigio, mushroom panna sauce, served w. spinach & potato mash 34.9
- piccata al limone** (VEAL - BEEF) pan fried white veal escallops, lemon juice, white wine, italian parsley, capers sauce served w. fries & salad 29.9
- cotoletta alla milanese** (VEAL - BEEF) Milanese style bread crumbed white veal served w. lemon wedge, fries & salad 29.9
- pollo alla cacciatora** (CHICKEN) grilled chicken breast w. garlic, chilli, capsicum, onion, olives, capers, parsley e pomodoro served w. spinach & potato mash 29.9
- pollo alla parmigiana** (CHICKEN) grilled chicken breast w. garlic topped w. spinach, ham, mozzarella, pomodoro, finished in the oven & served w. seasonal vegetables & roasted potatoes 36.9
- filetto al pepe verde** (BEEF - STEAK) grilled genuine angus eye fillet steak w. garlic, brandy, green peppercorn-mustard panna, seasonal vegetables & roasted potatoes 38.9
- filetto al vino rosso** (BEEF - STEAK) grilled genuine angus eye fillet steak w. bacon, mushroom, garlic & chianti, served w. seasonal vegetables & roasted potatoes 38.9
- costolette di agnello** (LAMB) oven baked lamb cutlets, diced melon, peanut crema sauce on arborio rice 39.9
- pesce del giorno** (SEAFOOD) grilled fresh fish of the day w. garlic, capers, shrimp, lemon juice, a dash of marsala, crema, arborio rice & rocket 37.9
- piatto di mare** (SEAFOOD) steamed seafood platter of prawns, scampi, squid, scallops, fresh mussels, clams, white wine, lemon, garlic, chilli, pesto, spaghetti & basilico 39.9

JR Wholesale Meats

Purveyors of quality meats & service

GOURMET · SALADS

-  **insalata con feta** fresh tomato, olives, feta, onion, capsicum & mixed leaves 18.9
- insalata di pollo** grilled chicken breast, mixed leaves, pine-apple, capsicum, onion & toscana dressing 24.9
-  **insalata caprese** fresh tomato, mozzarella, fresh basil, e.v.o.o, balsamico, rock salt & cracked pepper 18.9
- insalata rosa** (SEAFOOD) smoked salmon, boiled egg, olives, fresh tomato, bread crisps, & toscano dressing 19.9

PIZZERIA · GOURMET PIZZA

all pizzas can be made gluten free on request

 margherita pizza mozzarella, sliced tomato, basil e oregano	24.9
hawaiian ham, pineapple, mozzarella, oregano & rocket	24.9
bianca pizza white pizza w. mozzarella, bacon, rosemary, potato e oregano	24.9
pepperoni spicy Italian sausage, chilli, capsicum, mozzarella, oregano & rocket	25.9
pollo pizza chicken, spinach, mushrooms, mozzarella e oregano	25.9
 vegetariana pizza pineapple, mushrooms, onion, capsicum, olives, spinach, mozzarella e oregano	25.9
catari pomodoro, mozzarella, mushroom, bacon & oregano	24.9
quattro stagioni spicy sausage, bacon, mushrooms, oregano, mozzarella & rocket	25.5
prosciutto mushrooms, parma ham oregano, e mozzarella	25.9
calzone folded pizza w. mushrooms, ham, pineapple, mozzarella, feta w. salad	27.9
amore mushrooms, ham, salami, chicken, mozzarella, oregano & fresh basil	26.9
 romana pomodoro, mozzarella, capers, anchovies, onions, olives, oregano & rocket	24.9
frutti di mare <small>(SEAFOOD)</small> mussels, clams, squid, shrimps, smoked salmon, mozzarella, oregano & rocket	27.9
mari e monti <small>(SEAFOOD)</small> mushrooms, prawn cutlets, salmon, garlic, mozzarella, olives, chilli, parsley, oregano & basil	28.9
gluten free base	add 5.0

CONTORNI · SIDE DISHES

patatine fritte fries	7.9
panzanelle Italian fried bread	7.9
patate al forno rosemary roasted potatoes	8.9
verdure di stagione seasonal vegetables	9.9
insalata mista mixed seasonal salad	9.9
insalata di rucola rocket salad, pineapple w. toscana dressing & parmigiano	11.9

 **vegetarian - e.v.o.o. extra virgin olive oil**

set menu available for large bookings
dessert & children's menus available
surcharge may apply on public holidays