

PIZZA PANE · PIZZA BREADS

to share between two

- ✓ **garlic pizza pane** 11.5
- ✓ **chilli pizza pane** 11.5
- ✓ **cheese pizza pane** 14.5
- ✓ **pesto pizza pane** 14.5

ANTIPASTI FREDDI · COLD APPETISERS

- ✓ **bruschetta classica** 16.5
fresh tomato, basil, parsley, e.v.o.o, garlic, mixed leaves & parmigiano
- ✓ **marinated olives & feta** 15.5
house marinated olives, feta cheese
- prosciutto e melone o pera (seasonal)** 21.5
parma ham, fresh melon or pear & cracked pepper
- prosciutto e bufala** 28.5
fresh buffalo mozzarella, parma ham, olives, sundried tomato & pane
- antipasto toscano** 26.5
a fine assortment of italian & NZ delicacies
- cocktail di gamberetti** 19.5
classic shrimp cocktail

CALDI · HOT APPETISERS

- ✓ **minestrone** 18.5
roman style vegetable soup w. pastina, parmigiano & pane
- arancini classici** 19.5
fried arborio risotto balls (ask for todays filling)
- fegatini al marsala / e** 22.5 / **m** 39.5
chicken livers sautéed in e.v.o.o w. garlic, mushroom, sundried tomato & onion in a marsala crema sauce
- cozze alla genovese** 24.5
steamed mussels, frascati wine, garlic, chilli, onion, rosemary & pomodoro crema
- calamari / e** 23.5 / **m** 41.5
squid rings tossed in garlic, e.v.o.o, parsley, lemon juice & aioli
- gamberi romani / e** 26.5 / **m** 42.5
prawn cutlets pan fried in e.v.o.o & garlic, flamed w. brandy, parsley & crema sauce, arborio rice & mixed leaves

MAINS · PASTE E RISOTTI

served w. parmigiano & parsley / house gluten free pasta available* add 5.0

- ✓ **penne all'arrabbiata** 27.5
mushroom, onion, capsicum, garlic, chilli, olives, parsley & pomodoro
- penne al salmone affumicato** 31.5
smoked salmon, spinach, garlic, e.v.o.o, fresh herbs & a lemon crema
- rigatoni amatriciana** 29.5
bacon, onion & garlic pan fried in e.v.o.o w. pomodoro sauce & parsley
- ✓ **rigatoni portofino** 29.5
spinach, sundried tomato, feta, garlic, e.v.o.o, herbs & panna sauce
- risotto alla pescatora** 33.5
arborio rice, mussels, squid, prawns, smoked salmon, white wine & pomodoro crema
- risotto di pollo** 32.5
chicken, mushrooms, garlic, parsley, tomato crema sauce & mixed leaves
- spaghetti alla vongole** 29.5
fresh clams w. garlic, fresh chilli, e.v.o.o, frascati wine & italian parsley
- spaghetti alla bolognese** 28.5
beef mince bolognese
- spaghetti alla carbonara** 32.5
classic italian dish w. bacon, egg, garlic, parsley & panna sauce
- spaghetti marinara** 33.5
mixed seafood, garlic, flamed w. orvieto wine, fresh herbs & tomato salsa
- fettuccine con pollo** 32.5
chicken, mushrooms, olive oil, garlic & fresh herbs in a panna sauce
- gnocchi della casa** 29.5
traditionally made w. bolognese sauce & topped w. mixed leaves
- tortellini alla panna** 32.5
beef mince parcels w. ham, garlic, mushroom, panna & mixed leaves
- ravioli pomodoro e crema** 32.5
filled ravioli w. pomodoro e crema, parmigiano & mixed leaves

PASTA AL FORNO · OVEN BAKED PASTA

- ✓ **cannelloni ricotta e spinaci** 32.5
pasta cylinders filled w. ricotta, spinach & garlic, oven baked w. tomato, béchamel & mozzarella
- lasagna al forno** 32.5
homemade, traditional beef mince lasagna
- penne al forno** 31.5
oven baked w. bacon, broccoli, bechamel, mozzarella & parmigiano
- penne rustici** 29.5
oven baked penne w. spicy sausage, basil, garlic, chilli, bechamel, mozzarella & parmigiano

MAINS · SECONDI PIATTI

all mains can be made gluten free on request

scaloppine ai funghi 39.5

panfried white veal, pinot grigio mushroom panna sauce, served w. seasonal vegetables & potato

scaloppine al marsala 39.5

panfried white veal w. sweet marsala sauce, served w. seasonal vegetables & roasted potato

filetto al pepe verde 44.5

grilled eye fillet steak, garlic, brandy & green peppercorn-mustard panna sauce, served w. seasonal vegetables & potato

filetto al vino rosso 44.5

grilled eye fillet w. olive oil, bacon, mushroom, garlic & chianti vino sauce, served w. seasonal vegetables & potato

costolette di agnello 43.5

oven baked lamb cutlets w. a melon & crema sauce, served w. seasonal vegetables & potato

pesce del giorno 41.5

grilled fish of the day, garlic, capers, shrimp, lemon, marsala, crema, arborio rice & rocket

piatto di mare 71.5

seafood platter of prawn cutlets, fish, squid rings, steamed mussels & clams sautéed w. white wine, lemon, garlic, e.v.o.o. & served on spaghetti pomodoro e basilico

pollo alla cacciatora 39.5

chicken breast grilled w. olive oil, garlic, chilli, capsicum, onion, olives, capers, parsley & pomodoro salsa, served w. seasonal vegetables & roasted potato

pollo alla parmigiana 39.5

grilled chicken breast w. garlic, olive oil, topped w. spinach, ham, mozzarella, pomodoro, finished in the oven & served w. seasonal vegetables & roasted potato

INSALATE · GOURMET SALADS

V insalata con feta 22.5

fresh tomato, olives, feta cheese, onion, capsicum, mixed leaves & toscana dressing

insalata di pollo 26.5

grilled chicken breast, mixed leaves, pineapple, capsicum, onion, tomato & toscana dressing

V caprese 22.5

fresh tomato, mozzarella, basil, e.v.o.o, balsamico, rock salt & freshly cracked pepper

PIZZERIA · GOURMET PIZZA

made with home made pomodoro & mozzarella

- V margherita pizza** 26.5
mozzarella, sliced tomato & fresh basil

- calzone** 29.5
folded pizza w. mushrooms, ham, pineapple, feta & served w. salad

- hawaiian pizza** 26.5
ham, pineapple, mozzarella & mixed leaves

- pepperoni pizza** 27.5
spicy italian sausage, chilli, capsicum & mixed leaves

- pollo pizza** 29.5
chicken, spinach & mushrooms

- V vegetariana pizza** 28.5
pineapple, mushrooms, onion, capsicum, spinach & olives

- frutti di mare pizza** 32.0
mussels, clams, squid, shrimps, smoked salmon & mixed leaves

- prosciutto pizza** 29.5
parma ham, mushrooms, mozzarella & mixed leaves

- quattro stagioni pizza** 29.5
ham, spicy sausage, bacon, mushrooms & mixed leaves

- amore pizza** 29.5
mushrooms, ham, pepperoni, chicken, mozzarella & basil

- gluten free base** add 5.0

CONTORNI · SIDE DISHES

- V patate fritte** fries 11.5
- V patate al forno** rosemary roasted potatoes 9.5
- V insalata mista** mixed seasonal salad 12.5
- V insalata di rucola**
rocket salad w. toscana dressing & parmigiano 14.5
- V verdure di stagione** seasonal vegetables 16.5

V vegetarian / e.v.o.o. extra virgin olive oil
pomodoro - home made tomato sauce
gluten free options available - please inform your waiter

set menu available for large bookings
surcharge may apply on public holidays

DOLCI · DESSERT

made in house by our pastry chef

panna cotta 12.5
traditional italian dessert (flavour changes)

gelato della casa 14.5
italian ice cream, creamy & full of flavour

sorbetto al limone 13.5
refreshing homemade lemon sorbet

profiterol fondente 14.5
profiterole-choux filled w. custard & covered in chocolate & icing sugar

cheese cake monterosa 15.5
original home made recipe w. cream cheese, a biscuit base, lemon juice & fresh cream, flavoured w. liquor (flavour changes)

tiramisu classico 15.5
traditional dessert just like nonna used to make

torta al cioccolato 15.5
italian chocolate cake

affogato (without liqueur) 10.5
a scoop of french vanilla gelato served alongside an espresso coffee

affogato (with liqueur) 17.5
a scoop of french vanilla gelato served alongside an espresso coffee & your favourite liqueur

cheese board w. melon & crackers 26.5

BYO cake charge 2.0 per person

CAFFE · COFFEE

cappucino **5.0**
flat white **5.0**
cafe latte **5.0**
long black **4.0**
espresso **4.0**
macchiato **4.0**
mochaccino **5.0**
decafe **add .5**

hot chocolate **5.0**
tea **4.5**
iced tea **6.5**
iced coffee **6.5**
iced chocolate **6.5**
corretto w. grappa **8.5**
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biscotti **1.5**

all special coffees w. liqueurs available 15.5

MINERAL WATER

san pellegrino sparking mineral water (750ml) 10.0
aqua panna still mineral water (750ml) 9.0

DESSERT WINES

	90ml	bottle
deen de bortoli bortytis semillon 375ml/ aus	10.5	42.5
moscato sicilia 750ml/ italy	9.5	58.5
jules taylor late harvest sauv. blanc 375ml/ NZ	-	64.5

PORT · SHERRIES

	60ml	bottle
garibaldi marsala tawny italy	9.5	79.5
de bortoli 8 yr old tawny australia	9.5	79.5
taylors tawny portugal	8.5	69.5
taylors 10 yr old portugal	13.5	135.0
tiopepe sherry spain	9.0	-

GRAPPA · LIQUEURS

jack daniels honey whiskey	10.5	averna	10.5
baileys irish cream	11.0	southern comfort	10.5
ouzo	11.0	drambuie	11.0
galliano original	11.5	contreau	11.0
sambuca black	11.5	tia maria	12.0
sambuca white	11.5	jagermeister	11.0
kahlua	11.0	chambord	11.0
malibu	11.0	fernet menta	11.5
nocino toshi	11.0	fernet branca	11.5
hapsburg absinthe	11.5	pimms	10.5
agavero	12.5	campari	10.5
midori	11.0	amaretto	11.5
limoncello	11.0	frangelico	10.5
amaro montenegro	10.5	gran marnier	11.5
grappa di casa	9.5	pernod	10.5
grappa premium	12.5		

BRANDY · COGNAC · CALVADOS

vecchia romagna brandy	11.5
courvoisier	16.5
remy martin xo	39.5