



PIZZA PANE – PIZZA BREAD

to share between two

- ✔ garlic pizza pane 14.5
- ✔ chilli pizza pane 14.5
- ✔ pesto pizza pane 16.5
- ✔ cheese pizza pane 16.5
- ✔ homemade pane bread 9.5

ANTIPASTI FREDDI – COLD APPETISERS

- ✔ ^bruschetta classica 19.5
tomato, basil, balsamico, e.v.o.o, garlic, parmigiano
- ✔ *^marinated olives & feta 18.5
house marinated olives, feta cheese
- ✔ ^marinated wild mushrooms 12.5
medley of marinated & pickled wild mushrooms: porcini, yellow boletus, grey knight, chanterelle, e.v.o.o, garlic
- *prosciutto crudo e melone o pera (SEASONAL) 28.5
seasonal melon or pear, parma ham, basil, cracked pepper
- ostriche del pacifico MARKET PRICE
rock or bluff oysters (as available), aged balsamico, e.v.o.o dressing, fresh lemon
- tagliata 34.5
assortment of italian cured cut meats, pickles, pane
- shrimp cocktail 24.5
classic shrimp cocktail
- ✔ bufala 29.5
buffalo mozzarella, roma pomodorini, pane, pesto basilico

ANTIPASTI CALDI - HOT APPETISERS

✓ **minestrone 18.5**

roman style vegetable soup, pastina, grana padano, ciabatta

arancini classici 24.5

fried arborio risotto balls filled w. bolognese, peas, mozzarella, crema

✓ **mozzarella fritta 24.5**

fried mozzarella fior di latte, pomodoro salsa

fegatini al forno 24.5

oven baked chicken livers, mushroom, sundried tomato, marsala crema, garlic, basil, parsley, e.v.o.o, onion, ciabatta

cozze alla genovese 28.5

steamed mussels, frascati wine, garlic, chilli, onion, basil, fresh lemon, pomodoro crema

calamari croccanti 28.5

fried calamari, garlic, parsley, lemon, aioli dello chef

✓ **funghi ripieni al forno 25.5**

oven baked stuffed mushroom w. spinach, roasted smashed potato, mozzarella, bechemel, grana padano

***gamberi inferno 29.5**

jumbo prawn cutlets, e.v.o.o, capers, pomodorini, fresh lemon, chilli flakes, parsley, vino bianco, garlic butter

INSALATE - SALADS

***insalata di pollo 32.5**

grilled pesto chicken, mixed leaves, roma pomodorini, onion, capsicum, toscana dressing

✓ ***insalata caprese 28.5**

tomato, firm mozzarella fior di latte, basil, oregano, e.v.o.o, balsamico, rock salt, cracked pepper

✓ ***insalata con feța 27.5**

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

PASTA E RISOTTI - MAINS

all pasta served w. grana padano & parsley

gluten free penne pasta available* add 7.5

- v*^penne all'arrabbiata 29.5**
mushroom, onion, capsicum, garlic, chilli, olives, e.v.o.o, parsley, pomodoro, grana padano
- casarecce alfredo 35.5**
chicken, bacon, mushroom, garlic, e.v.o.o, crema, herbs
- v casarecce portofino 32.5**
feta cheese, sundried tomato, spinach, crema, grana padano
- v*risotto ai (funghi) porcini 37.5**
porcini mushroom, shallots, truffle oil, grana padano
- risotto di pollo 35.5**
chicken, mushrooms, garlic, parsley, tomato crema
- *spaghetti alla bolognese 29.5**
beef mince bolognese
- spaghetti carbonara 33.5**
bacon, panna, egg, garlic, e.v.o.o
- v^spaghetti aglio olio e peperoncino 28.5**
e.v.o.o, chilli flakes, basilico, parsley, garlic, vino bianco
- *fettuccine puttanesca 31.5**
capers, olives, anchovies, chilli, pomodorini, oregano
- fettuccine con pollo 35.5**
chicken, mushroom, e.v.o.o, garlic, herbs, panna
- gnocchi della casa 34.5**
traditionally made with beef bolognese, grana padano
- tortellini alla panna 38.5**
smoked ham, e.v.o.o, garlic, mushrooms, panna, bechamel, grana padano, mixed leaves

SEAFOOD SELECTION

- penne con capesante 45.5**
seared scallops, bacon, onion, chilli flakes, vino bianco, pomodoro, e.v.o.o, grana padano
- risotto alla pescatora 38.5**
prawns, squid, shrimp, clams, frascati wine, herbs, garlic, e.v.o.o, arborio rice, pomodoro crema
- spaghetti alle vongole 35.5**
clams, garlic, chilli, e.v.o.o, frascati wine, parsley, basil
- spaghetti marinara 38.5**
mussels, prawns, squid, clams, shrimp, frascati wine, pomodoro, garlic, e.v.o.o
- fettuccine con scampi e gamberoni 44.5**
scampi, jumbo prawn cutlets, e.v.o.o, garlic, chilli, vino bianco, basil, pomodorini

PASTA AL FORNO - OVEN BAKED PASTA

oven baked w. grana padano & mozzarella

macaroni al forno 34.5

chicken dices, broccoli, bechamel, garlic, mozzarella, grana padano, fresh herbs

macaroni rustici 35.5

spicy sausage, basil, garlic, chilli, mozzarella, bechamel, pomodoro, fresh basil, grana padano

gnocchi gratinati 42.5

diced prawns, zucchini, pomodorini, crema, pesto basilico, mozzarella, grana padano

✔ cannelloni ricotta e spinaci 35.5

filled pasta tubes, ricotta, spinach, garlic, pomodoro, bechamel, mozzarella, grana padano, fresh basil

lasagna al forno 36.5

homemade beef mince lasagna, like nonna used to make

ravioli pomodoro e crema 34.5

flavour filling changes - served w. mozzarella, fresh basil, grana padano



penne



casarecce



macaroni



gnocchi



ravioli



fettucine



spaghetti



tortellini



cannelloni



lasagne

CONTORNI - SIDE DISHES

✔ patatine fritte fries 13.5

✔ patatine con olio al tartufo truffle oil fries, grana padano 19.5

✔ verdure di stagione seasonal vegetables, potatoes 16.5

✔ insalata mista mixed seasonal salad 14.5

✔ insalata di rucola rocket or mixed leaves, grana padano 15.5

SECONDI PIATTI - MAINS

garnished w. e.v.o.o & balsamico

vitello al marsala 45.5

white veal, sweet marsala crema, e.v.o.o, seasonal vegetables, rosemary roasted potatoes

scaloppine alla pizzaiola 42.5

pork fillet scaloppine, pomodoro, chilli flakes, oregano, garlic, e.v.o.o, fresh basil, seasonal vegetables, roasted potatoes

***pollo alla cacciatora 42.5**

chicken breast, garlic, chilli, capsicum, onion, olives, capers, parsley, pomodoro, seasonal vegetables, roasted potatoes

pollo alla parmigiana 43.5

oven baked chicken breast, e.v.o.o, spinach, prosciutto cotto, mozzarella, pomodoro, vegetables, roasted potatoes

filetto al vino rosso 55.5

grilled genuine angus eye fillet steak, bacon, mushroom, vino rosso crema, mixed seasonal vegetables, roasted potatoes

filetto terra e mare 56.5

grilled genuine angus eye fillet steak, prawn cutlet, green peppercorn mustard jus, vegetables, roasted potatoes

costolette di agnello 56.5

oven baked lamb cutlets, red wine thyme jus, mixed seasonal vegetables, roasted rosemary potatoes

***pesce di tutti i giorni 48.5**

oven roasted salmon served medium, fries, pesto basilico, fresh lemon, aioli, side salad

piatto di mare 139.5

seafood platter of scampi, vannamai prawns, scallops, jumbo prawn cutlets, fried calamari, mussels, clams, white wine, fresh lemon, garlic, chilli, pomodorini, basil, parsley, e.v.o.o

PIZZERIA - GOURMET PIZZA

freshly made pizza w. pomodoro, mozzarella & oregano

v margherita pizza 31.5

mozzarella, sliced tomato, fresh basil, oregano

pepperoni pizza 32.5

pepperoni, capsicum, mozzarella, chilli flakes, mixed leaves

***pollo pizza 32.5**

chicken, spinach, mushrooms, mozzarella, oregano

v*vegetariana pizza 32.5

pineapple, mushrooms, onion, capsicum, olives, spinach, mozzarella, oregano

***prosciutto pizza 33.5**

mushrooms, parma ham, oregano, mozzarella, mixed leaves

calzone pizza 32.5

folded pizza, mushrooms, ham, pineapple, mozzarella, feta cheese, side salad

v tartufo pizza 33.5

mushrooms, zucchini, truffle oil, fresh buffalo cheese, mozzarella, e.v.o.o, oregano, mixed leaves

***amore pizza 33.5**

ham, pepperoni, chicken, olives, mozzarella, basil

seafood pizza 35.5

mixed seafood, capers, mozzarella, basil, mixed leaves

***hawaiian pizza 31.5**

ham, pineapple, oregano, mozzarella

***gluten free base add 7.5**

v vegetarian / e.v.o.o - extra virgin olive oil
pomodoro - home made tomato sauce

***** gluten free option available - please inform your waiter

^ vegan on request - please inform your waiter

no modifications to meals

one bill per table, please
set menu available for large bookings
surcharge may apply on public holidays