PANE & STUZZICHINI - BREADS & ACCOMPANIMENTS

v **garlic pizza pane**	14.5
v **chilli pizza pane**	14.5
v **mozzarella pizza pane**	16.5
v **house made ciabatta**	9.5
- **add italian dip** e.v.o.o, balsamico, basil, garlic	4.5
v *^**balsamico mushrooms**	9.5
v *^**pickled hot bell peppers & gherkins**	9.5
v ***marinated sicilian green olives & feta**	18.5

ANTIPASTI FREDDI - COLD APPETISERS

tagliata 34.5 TO SHARE
assortment of italian cured cut meats, cheese, pickled peppers, gherkins, grissini

v ^**bruschetta classica 19.5**
toasted ciabatta, fresh tomato, basil, balsamico, e.v.o.o, garlic, oregano, grana padano

v **burrata 28.5**
burrata, roma pomodorini, pesto basilico, e.v.o.o, basil, sea salt, balsamico, herbed pangrattato

v ***caprese di bufala 27.5**
bufala mozzarella, fresh tomato, basil, oregano, e.v.o.o, balsamico, sea salt

ostriche del pacifico MARKET PRICE
rock or bluff oysters (as available), balsamico vinaigrette, lemon

***prosciutto crudo e melone o pera 28.5** SEASONAL
seasonal melon or pear, prosciutto crudo, basil, grissini

***insalata di pollo 29.5**
grilled chicken tenders, pesto basilico, mixed leaves, roma pomodorini, onion, capsicum, toscana dressing

ANTIPASTI CALDI - HOT APPETISERS

Ⓥ **arancini classici 24.5**
house made w. arborio, traditional beef bolognese ragu, peas, mozzarella fior di latte, panna, grana padano

Ⓥ **mozzarella fritta 23.5**
breadcrumbed mozzarella fior di latte, pomodoro salsa

calamari croccanti 29.5
fried calamari, garlic, lemon, aioli dello chef

Ⓥ **zuppa di minestrone 18.5**
seasonal vegetable soup, pastina, grana padano
- **add ciabatta bread 9.5**

Ⓥ **funghi ripieni al forno 24.5**
oven baked stuffed mushrooms, spinach, roasted potato, mozzarella fior di latte, besciamella, basil, grana padano

fegatini al forno 23.5
oven baked chicken livers, mushroom, sundried tomato, marsala crema, garlic, basil
- **add ciabatta bread 9.5**

cozze alla genovese 27.5
steamed mussels, vino bianco, garlic, chilli, onion, basil, lemon, pomodoro crema
- **add ciabatta bread 9.5**

***gamberi inferno 29.5**
jumbo prawn cutlets, e.v.o.o, capers, pomodoro, lemon, chilli flakes, parsley, vino bianco, garlic

PRANZO PRONTO

Express Italian Lunch $24
11:30am - 3pm daily

choice of one main:

Ⓥ **margherita pizza**
pepperoni pizza
pizza bianca
Ⓥ **spaghetti aglio olio e peperoncino**
spaghetti alla bolognese
penne alla vodka rossa
***insalata di pollo**

PASTA DELLA CASA

Ⓥ***^penne all'arrabbiata 29.5**
mushroom, onion, capsicum, garlic, chilli flakes, olives, sugo di pomodoro, grana padano

penne alla vodka rosa 34.5
flamed vodka, bacon, onion, pomodoro crema, garlic, stracciatella, chilli flakes, basil, grana padano

casarecce alfredo 35.5
chicken, bacon, mushroom, garlic, sugo di crema, basil, grana padano

Ⓥ**casarecce portofino 32.5**
feta cheese, sundried tomato, spinach, garlic, sugo di crema, basil, grana padano

***spaghetti alla bolognese 29.5**
traditional beef bolognese ragu, grana padano

spaghetti carbonara 33.5
bacon, panna, egg, garlic, cracked pepper, basil, grana padano

spaghetti alle vongole 35.5
fresh clams, garlic, chilli, e.v.o.o, vino bianco, basil, lemon

spaghetti marinara 38.5
mussels, prawns, squid, clams, vino bianco, garlic, sugo di pomodoro

Ⓥ**spaghetti aglio olio e peperoncino 29.5**
e.v.o.o, chilli flakes, basil, garlic, vino bianco, grana padano

fettuccine con pollo 35.5
chicken, mushroom, garlic, sugo di crema, basil, grana padano

fettucine con scampi e gamberoni 44.5
scampi, jumbo prawn cutlets, e.v.o.o, garlic, chilli flakes, pomodorini, vino bianco, basil

Ⓥ**fettucine al tartufo 37.5**
truffle crema, mushroom, garlic, basil, grana padano

gnocchi della casa 34.5
potato pasta, beef bolognese ragu, mixed leaves, grana padano

***no added gluten penne pasta** for selected dishes **add 7.5**

PASTA AL FORNO - OVEN BAKED PASTA

macaroni al forno 35.5
chicken, cauliflower, garlic, panna, mozzarella fior di latte, basil, grana padano, herbed pangrattato

macaroni rustici 35.5
spicy chorizo sausage, garlic, chilli, mozzarella fior di latte, pomodoro crema, basil, grana padano

penne gorgonzola 34.5
blue cheese gorgonzola, ham, garlic, panna, mozzarella fior di latte, grana padano, basil, herbed pangrattato

gnocchi gratinati 39.5
potato pasta, prawns, zucchini, garlic, pomodoro crema, pesto basilico, stracciatella, basil, grana padano

(v) **cannelloni ricotta e spinaci 35.5**
filled pasta tubes, ricotta, spinach, garlic, pomodoro, besciamella, mozzarella fior di latte, basil, grana padano

lasagna tradizionale 36.5
traditional beef bolognese ragu, grana padano

RISOTTO DELLA CASA

(v) **risotto verde 29.5**
arborio, pesto basilico crema, peas, garlic, grana padano, mixed leaves

risotto di pollo 35.5
arborio, chicken, mushroom, garlic, pomodoro crema, basil, grana padano, mixed leaves

risotto alla pescatora 39.5
arborio, prawns, squid, clams, vino bianco, garlic, pomodoro crema, basil, mixed leaves

(v) **risotto ai funghi 38.5**
arborio, truffle crema, mushroom, shallots, garlic, truffle oil, grana padano, mixed leaves

SECONDI PIATTI - MAINS

vitello al marsala 45.5
white veal, sweet marsala crema, mushroom, seasonal vegetables, rosemary roasted potatoes

filetto di maiale alla milanese 42.5
breadcrumbed pork fillet scaloppine, fries, insalata, lemon

***pollo alla cacciatora 43.5**
chicken breast, garlic, chilli, capsicum, onion, olives, capers, parsley, basil, pomodoro, seasonal vegetables, potatoes

pollo alla parmigiana 45.5
breadcrumbed chicken breast, oven baked w. pomodoro salsa, mozzarella fior di latte, basil, seasonal vegetables, rosemary roasted potatoes

pollo al limoncello 43.5
chicken breast, limoncello crema, capers, chilli flakes, garlic, lemon, seasonal vegetables, roasted rosemary potatoes

filetto al pepe verde 58.5
genuine angus eye fillet steak, green peppercorn mustard crema, seasonal vegetables, rosemary roasted potatoes
- add jumbo prawn cutlet 7.5

costolette di agnello 59.5
oven baked lamb cutlets, thyme, vino rosso jus, seasonal vegetables, roasted rosemary potatoes

***pesce di tutti i giorni 48.5**
oven roasted salmon served medium-rare, fries, pesto basilico crema, lemon, insalata

piatto di mare 139.5
seafood platter of fresh scampi, vannamai prawns, jumbo prawn cutlets, fried calamari, mussels, clams, vino bianco, lemon, garlic, chilli, pomodorini, basil, parsley, e.v.o.o
- add half crayfish or tail MARKET PRICE (as available)

CONTORNI - SIDES

***^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, seasonal fruit, grana padano **15.5**

PIZZA AL FORNO

Ⓥ **margherita pizza 32.5**
mozzarella fior di latte, fresh tomato, basil, oregano

pepperoni pizza 33.5
spicy chorizo sausage, capsicum, mozzarella fior di latte, chilli flakes, oregano, mixed leaves

***pollo pizza 33.5**
chicken, spinach, mushroom, sundried tomato, mozzarella fior di latte, oregano

Ⓥ ***vegetariana pizza 33.5**
mushroom, onion, capsicum, olives, spinach, chilli flakes, mozzarella fior di latte, oregano

***prosciutto pizza 34.5**
prosciutto crudo, mushroom, e.v.o.o, oregano, grana padano mozzarella fior di latte, oregano, mixed leaves

mortadella pizza 35.5
mortadella, mushroom, buffalo mozzarella, pesto basilico, mozzarella fior di latte, e.v.o.o, oregano, grana padano, mixed leaves

calzone pizza 33.5
folded pizza, mortadella, ham, mushroom, feta, pesto basilico, chilli flakes, mozzarella fior di latte, insalata

Ⓥ **tartufo pizza 35.5**
mushroom, zucchini, truffle oil, buffalo mozzarella, fior di latte, oregano, grana padano, mixed leaves

***amore pizza 34.5**
bacon, spicy chorizo sausage, chicken, mushroom, olives, sundried tomato, mozzarella fior di latte, oregano, basil

gamberetti pizza 35.5
garlic prawns, zucchini, chilli, mozzarella fior di latte, stracciatella, oregano, mixed leaves

pizza bianca 34.5
white besciamella base, bacon, rosemary potatoes, mushroom, stracciatella, mozzarella fior di latte, oregano

***no added gluten pizza base** for selected dishes **add 7.5**

Ⓥ **-** vegetarian
e.v.o.o - extra virgin olive oil
pomodoro - house made tomato sauce

* **no added gluten option available** - please inform your waiter
please note, our kitchen handles gluten and we cannot guarantee any dish is entirely gluten free

^ **vegan on request** - please inform your waiter

one bill per table / set menu available for large bookings / surcharge applies on public holidays

DOLCI - DESSERT

panna cotta 17.5
traditional italian dessert of sweetened cream, vanilla bean, berry coulis

gelato della casa 17.5
delightful italian ice cream - choice of two scoops:
chocolate / vanilla bean / strawberry

sorbetto al limone 17.5
refreshing lemon sorbet

cheesecake monterosa 19.5
homemade recipe w. cream cheese, biscuit base
(flavour changes)

profiterol fondente 17.5
custard filled profiterole-choux filled & chocolate

tiramisu classico 22.5
traditional italian coffee dessert

torta al cioccolato 19.5
italian chocolate cake & vanilla gelato

affogato (without liqueur) 17.5
scoop of vanilla gelato, served alongside an espresso coffee

affogato (with liqueur) 26.5
scoop of vanilla gelato served alongside an espresso coffee
w. choice of one of your favourite liqueur:
frangelico / kahlua / baileys / amaretto

BYO cake charge 3.0 per person

CAFFE - COFFEE

cappucino **6.0**
flat white **6.0**
cafe latte **6.5**
espresso **5.0**
long black **6.0**
macchiato **6.0**
mochaccino **6.5**
decafe **add 0.5**
hot chocolate **6.5**
tea **6.0**
iced coffee **9.5**
iced chocolate **9.5**
special coffees w. choice of liqueur **17.5**
corretto w. grappa **9.5**

DESSERT WINES

	90ml	bottle
deen de bortoli bortytis semillon 375ml / AUSTRALIA	12.5	48.5
moscato d'asti 375ml / ITALY	12.5	48.5

PORT

	60ml	bottle
de bortoli 8 yr old tawny AUSTRALIA	12.5	79.5
taylors tawny PORTUGAL	13.5	81.5
taylors 10 yr old PORTUGAL	18.5	155.0

LIQUEURS

jack daniels honey	13.0
baileys irish cream	14.0
ouzo	13.0
galliano original	13.0
sambuca	13.0
sambuca black	13.0
kahlua	13.5
malibu	13.5
midori	13.5
limoncino	13.0
amaro montenegro	13.0
averna	14.0
southern comfort	13.0
drambuie	13.0
cointreau	14.0
tia maria	13.5
jagermeister	13.0
campari	14.0
amaretto	15.0
frangelico	14.0
grappa di casa	13.0

BRANDY - COGNAC - CALVADOS

vecchia romagna brandy	13.0
courvoisier	16.5
metaxa 12 star brandy	18.5
remy martin xo	39.5