

# Panini

(only available at lunch)

- ✓ Bocconcini cheese, roma tomatoes and pesto 16
- Crispy bacon and scrambled eggs 16
- Chicken, cheese, mayonnaise and avocado 18

All Panini's served with salad

# Focaccia

(only available at lunch)

- Ham, cheese and tomato 16
- ✓ Roasted Mediterranean vegetables 16
- Prosciutto, bocconcini, rocket and semi dried tomatoes 19

All Focacias served with salad

# Entrée

- ✓ Herb or Garlic bread 9
- ✓ **Minestrone all Contadina** 15  
Traditional country style minestrone
- Zuppa del Giorno** 15  
Today's soup
- ✓ **Bruschetta con Pomdore e Basilico** 16  
Toasted bread with fresh diced tomatoes & onion extra virgin olive oil, basil & hint of garlic
- Arancini di riso** 16  
Risotto balls with meat sauce filled with bocconcini cheese served in Aioli
- Cozze all Siciliana** 22  
Local Mussels cooked in a spicy sauce of tomato, olives & white wine
- Calamari Fritti** 21  
Lightly floured calamari served on wild rocket with balsamic reduction and homemade tartare sauce
- Antipasto** 23  
A mixed selection of home made delicatesses
- Oysters ½ Dozen**  
Natural 24  
Kilpatrick 27
- Oysters Each**  
Natural 5  
Kilpatrick 6.5

# Salads & Sides

- ✓ Fries 12
- ✓ Wedges with sour cream & sweet chilli 12
- ✓ Sautéed spinach & garlic 14
- ✓ Rocket parmesan salad 16
- ✓ **Garden salad** 16  
Iceberg lettuce, tomato, cucumber, spanish onions with balsamic vinegarette
- ✓ **Italian salad** 17  
Mixed leaf lettuce, tomato, cucumber, olives, onion & grated parmesan with honey balsamic vinegarette
- ✓ **Greek salad** 17  
Iceberg lettuce, tomato, cucumber, kalamatta olives and feta cheese with an oregano vinegarette
- Caesar salad** 19  
Baby cos lettuce, croutons, crispy bacon, poached egg and shaved parmesan with a home made dressing. **With Chicken** +4

# Pasta

- ✓ **Rigattone Napoli** 21  
Short tube pasta with napoli sauce
- Spaghetti Bolognese** 25  
Long pasta with rich beef and tomato sauce
- ✓ **Lasagne** 24  
Sheets of pasta layered with béchamel & mediterranean vegetables
- ✓ **Agnolotti Aroua** 26  
Eggplant filled pasta parcels topped with napoli & cream sauce
- Penne Amatriciana** 24  
Short tube pasta with bacon in a chili & napoli sauce
- ✓ **Gnocchi con Pesto** 27  
Homemade potato dumplings with a fresh basil pesto
- Fettuccine Carbonara** 25  
Ribbon pasta with bacon, in a light cream & white wine sauce
- Linguini Scoglio** 33  
A rich combination of scampi, prawns, scallops & mussels in a chili, garlic and parsley white wine sauce

# Risotto

- ✓ **Risotto Verde** 24  
A delicious combination of gorgonzola cheese and fresh spinach
- ✓ **Risotto al Zucca** 25  
Roasted butternut pumpkin, spinach & pine nuts
- ✓ **Risotto Primavera** 24  
Mixed vegetables in a light napolitana sauce
- Risotto Gamberi** 31  
Creamy white wine zucchini and prawn combination
- Risotto Pescatora** 32  
Selected seafood, white wine, tomatoes, herbs and spices
- Risotto con funghi e pollo** 29  
Sauteed chicken & porcini mushrooms with truffle oil

# Mains

- Calamari Fritti** 31  
Lightly floured calamari served on wild rocket with balsamic reduction, homemade tartare sauce and chips
- Chicken Parmigiana** 29  
Chicken breast fillet lightly crumbed topped with napoli sauce and mozzarella cheese served with salad
- Saltimbocca alla Romana** 34  
Thin slices of baby veal with sage and prosciutto "crudo" pan fried in a white wine sauce served with risotto
- Bistecca all Griglio** 42  
Char grilled scotch fillet of beef on garlic mash topped with creamy peppered sauce
- Lamb Shank** 36  
In a red wine, onion & rosemary estouffade sauce on a pesto mash

# Fish of the Day

See open Board

Market Price

✓ = Vegetarian | No substitutions

**NO SPLIT BILLS | NO SUBSTITUTIONS**