

Flavours of the Month

Entrées

CICALE DI MARE 🍤 E30 / M42

Slipper lobster served with spaghetti pasta in a pomodoro sauce with garlic, shallots & chilli (I)

CURED BEEF 19 GF

Cured beef served with roquette, bocconcini, cherry tomatoes, extra virgin olive oil & a balsamic reduction

SALMON CARPACCIO 20 GF

Thin slices of raw salmon with ginger, chives, onion & vinaigrette, garnished with roquette (A)

SWEET POTATO FRIES 12 VE

Served with lime aioli

Mains

BEEF OSSO BUCO 46 GF

Slow-cooked beef osso buco, saffron rice, broccolini & cherry tomatoes & natural au jus

GRILLED SALMON 42 GF

Grilled Tasmanian Salmon served with twice cooked chat potatoes, green beans, confit tomatoes & lime aioli (A)

NERO GAMBERI VONGOLE 🍤 33

Squid ink spaghetti pasta with prawn cutlets, clams, garlic, shallots & chilli, cooked in extra virgin olive oil (I)

MORTADELLA PIZZA M31 / L39

Tomato base, mozzarella, mortadella, bocconcini, roquette & basil pesto

OCTOPUS PIZZA 🍤 M34 / L40

Tomato base, mozzarella, octopus, beef salsiccia, roquette, capers, Grana Padano & peri peri sauce (I)

Desserts

LINDT CHOCOLATE MOUSSE CAKE 20 VE

Decadent, fluffy chocolate cake infused with espresso, layered with luxurious Lindt chocolate & fresh cream mousse

Breads

Italian bread or homemade focaccia (2 pieces)

GARLIC BREAD 7 **VE**
Your choice of bread with garlic & parsley butter

HERBED BREAD 7 **VE**
Your choice of bread with Italian herbed butter

CHEESY GARLIC BREAD 8 **VE**
Your choice of bread topped with mozzarella & garlic

ANCHOVY BREAD 9
Your choice of bread topped with mozzarella & anchovies (I)

Entrees

	2 people	3-4 people	
ANTIPASTO	25	35	
<i>A trio of cured meats- Italian Salami, Italian Prosciutto Parma & Mortadella. Italian cheese- Provolone, Pecorino, Gorgonzola, Brie & marinated vegetables, served with homemade focaccia</i>			

FOCACCIA 15 **VG**
Homemade focaccia topped with extra virgin olive oil, oregano, rosemary & sea salt

CAPONATA 18 **VG**
An assortment of aubergine, celery, mixed olives, red onion & capsicum, slow roasted in a pomodoro sauce, served with ciabatta

MEDITERRANEAN DIPS 25 **VE**
A trio of house made dips- Beetroot, spiced sun-dried tomato, smoked aubergine & pistachio, served with homemade focaccia

OLIVE FRITTI 16 **VG**
Toasted marinated black olives (seeds in), with extra virgin olive oil, garlic, chilli, shallot & basil, served with ciabatta

PIZZA BIANCA 28 **VE**
Pizza base topped with extra virgin olive oil, garlic, mozzarella, parmesan & pecorino

	2 pieces	4 pieces	
ARANCINI	10	19	VE
<i>Rice balls stuffed with asiago cheese, crumbed & deep fried, served with a cheesy pomodoro sauce & sprinkled with Grana Padano cheese</i>			

SCALLOPS 🍤 25
Pan fried scallops served with spiced pumpkin & carrot puree, beef salsiccia, garnished with sweet potato (I)

RUSTIC BRUSCHETTA 19 **VE**
Toasted Italian ciabatta topped with baby tomatoes, Spanish onion, bocconcini & basil, drizzled with extra virgin olive oil & a balsamic reduction

CALAMARI FRITTI 24
Squid lightly floured & deep fried, served with a mixed salad & lime aioli (I)

TUNA CARPACCIO 20 **GF**
Thin slices of raw tuna loin with ginger, chives, onion, vinaigrette & garnished with roquette (I)

GRILLED OCTOPUS 26
Grilled octopus served with pesto hummus, prosciutto, roquette, tomato, red onion, lemon & extra virgin olive oil (I)

Salads

MEDITERRANEAN 19

VEGF

Lettuce, tomatoes, pitted olives, cucumber, Spanish onion, feta cheese, dressed in extra virgin olive oil & a honey mustard dressing

RUCOLA 18

VEGF

Fresh rocket, pear & pistachio, dressed with lemon juice & extra virgin olive oil, topped with shaved Grana Padano cheese

CAPRESE 19

VEGF

Sliced Roma tomatoes, bocconcini, basil & oregano, dressed with extra virgin olive oil

Mains

VEAL GAMBERI 44

Veal lightly floured & pan fried, sautéed with prawn cutlets, garlic & shallots in a creamy white wine sauce. Served on a bed of mashed potatoes, accompanied by steamed vegetables (I)

VEAL SALTIMBOCCA 44

Veal lightly floured & pan fried topped with pancetta, sautéed in sage butter, white wine, shallots & garlic, served on a bed of mashed potatoes, accompanied by steamed vegetables

FILETTO D'AGNELLO 48

GF

Grilled lamb backstrap served with a spicy red wine & balsamic jus, served on a bed of mashed potatoes, accompanied by seasonal steamed vegetables

BISTECCA 55

GF

280g beef striploin MB2+ served with mashed potatoes & steamed vegetables OR chips & salad, & your choice of;
- Creamy pepper sauce
- Creamy mushroom sauce
- Spicy red wine & balsamic jus

Add Sautéed Garlic Prawns +\$10 (I)

POLLO FUNGHI MARSALA 44 GF

Marinated grilled chicken breast, sautéed in a creamy mushroom marsala sauce, served with mashed potatoes & steamed vegetables OR chips & salad

POLLO VERDURA 42

GF

Marinated grilled chicken breast stacked with grilled aubergine & zucchini, served with a garden salad & drizzled with a lemon & herb dressing

FRITTO MISTO DI MARE 43

Lightly floured & deep fried fish fillets, prawn cutlets, squid & scallops, served with a garden salad & herbed mayonnaise (I)

PESCE DEL GIORNO 44

GF

Fish of the day served with celeriac puree, confit tomatoes & steamed vegetables (M)

Pastas

PENNE ALLA RUSTICA 33 VG

Penne pasta, mushrooms, eggplant, sun-dried tomato & onion in a pomodoro sauce

PENNE AMATRICIANA 🍴🍴 33

Penne pasta, thinly sliced bacon, garlic, Spanish onion & chilli in a pomodoro sauce

SPAGHETTI GAMBERI 🍴 33

Spaghetti pasta with prawn cutlets, zucchini, asparagus, peas, shallots, garlic, chilli, white wine & extra virgin olive oil (I)

LASAGNA 31

A traditional homemade layered pasta with beef bolognese, garlic, mozzarella & béchamel sauce

RISOTTO POLLO 36 GF

Carnaroli rice sautéed with chicken breast, sun-dried tomatoes, spinach, mushrooms, garlic & shallots in a creamy chicken sauce

RISOTTO MARINELLA 🍴 36 GF

Carnaroli rice sautéed with prawn cutlets, squid, scallops, barramundi, shallots, chilli, garlic, white wine & a touch of pomodoro sauce (I)

PUMPKIN & RICOTTA RAVIOLI 34 VE

Homemade ravioli filled with pumpkin & ricotta, served with spinach, cherry tomatoes, pumpkin seeds in a sage butter & drizzled with a balsamic reduction

GNOCCHI SORRENTO 32 VE

Homemade potato & sweet potato dumplings in a pomodoro sauce, topped with melted Grana Padano & mozzarella

GNOCCHI GORGONZOLA 32 VE

Homemade potato & sweet potato dumplings in a creamy gorgonzola sauce

SPAGHETTI PESCATORE 🍴🍴 36

Spaghetti pasta, clams, prawn cutlets, scallops, barramundi, chilli, garlic, shallots & white wine in a pomodoro sauce (I)

PENNE PRIMAVERA 32 VE

Penne pasta, sautéed mushroom, spinach, fresh tomato, pitted olives, pine nuts & shallots in a white wine & pesto sauce

MAFALDINE ALLA VODKA 🍴 35

Mafaldine pasta, Italian pork sausage, nduja, parmesan, garlic & shallots, in a creamy tomato & vodka sauce

BEEF TORTELLINI 40

Slow cooked beef short rib tortellini with garlic, onion, carrot, zucchini, peas, in a butter sauce, topped with balsamic glaze & chives

MAFALDINE RAGU 39

Mafaldine pasta with braised duck, carrot, celery & onion, topped with pangrattato & balsamic

Gluten Free pasta +\$3

Our pasta dishes are accompanied by aged hard Parmesan, patiently matured to reveal a profound savoury depth and a delicate salty finish. Our chef recommends tasting the dish as presented before adding Parmesan.

Pizzas

	M	L		M	L
MARGHERITA VE	29	35	CARNIVORO	35	42
<i>Tomato base, mozzarella & basil</i>			<i>Tomato base, mozzarella, ham, bacon, Italian pork sausage & salami</i>		
GALLO	33	39	ALICI	33	40
<i>Tomato base, mozzarella, diced chicken breast, garlic, green capsicum, roasted red capsicum, Spanish onion, basil & rosemary</i>			<i>Tomato base, anchovies, chilli, bocconcini, capers, cherry tomatoes, basil & parsley (I)</i>		
CALABRESE 🍗	33	40	VERDURE VE	32	38
<i>Tomato base, mozzarella, mild salami, capsicum, onion & chilli</i>			<i>Tomato base, mozzarella, mushroom, zucchini, capsicum, eggplant, onion, garlic, rosemary & olive oil</i>		
KATA	33	39	VENETO	34	40
<i>Tomato base, mozzarella, roquette, pitted olives, shaved Grana Padano cheese & Parma prosciutto</i>			<i>Tomato base, mozzarella, garlic prawns, feta & basil (I)</i>		
LORENZO	34	40	SALSICCIA 🍗	33	40
<i>Tomato base, mozzarella, ham, bacon, mild salami & mushroom</i>			<i>Tomato base, mozzarella, Italian pork sausage, onion & chilli</i>		
MARINARA	35	42	CAPRICOSA	33	40
<i>Tomato base, mozzarella, prawns, squid, barramundi, basil, garlic & olive oil (I)</i>			<i>Tomato base, mozzarella, ham, mushroom & pitted olives</i>		
TROPICALE	32	40			
<i>Tomato base, mozzarella, ham, bacon, & pineapple</i>					

All medium pizzas available on GF base +\$6

Desserts

PROFITEROLES 18 VE

Light choux pastry filled with an Italian custard covered in a warm chocolate sauce, served with fresh berries

CRÉME BRULÉE 20 VE GF

Baked vanilla custard served with caramelised fig gelato & fresh berries

DOLCE PISTACCHIO 21 VE

A twist on a traditional creamy cheesecake. Kataifi pastry layered with creamy pistachio, mascarpone & topped with decadent Lindt chocolate, served with pistachio ice cream

LINDT CHOCOLATE SLICE 21 VE GF

Decadent chocolate cake served with sorbet, accompanied by fresh berries & a berry coulis

TIRAMISU 20 VE

A traditional family recipe of sponge finger biscuits, dipped in a coffee liqueur mix & layered with mascarpone cream, topped with decadent Lindt chocolate & chocolate pearls

PANSEROTTI DOLCE 19 VE

Fried pastry pillows filled with ricotta & Lindt chocolate, served with vanilla bean gelato & fresh berries

RICOTTA CHEESECAKE 19 VE

Baked ricotta & mascarpone cheesecake with a biscuit base, orange & lemon, topped with toasted almond, served with mixed berry compote & whipped cream

SORBET 7 VG GF

1 scoop of lemon, mango, blood orange, strawberry or raspberry sorbet

ITALIAN GELATO 7 VE GF

1 scoop of vanilla bean, chocolate, hazelnut, pistachio, caramelised fig, cookies & cream or coffee gelato

AFFOGATO 17 VE GF

2 scoops of vanilla bean gelato served with a shot of espresso coffee. (Add a shot of liqueur for \$10)

Cakeage \$4 per person for BYO cakes

Dessert Cocktails

TIRAMISU 22

Kahlua, vodka, Baileys Tiramisu, espresso & cocoa powder garnished with a Savoiardi biscuit

TOBLERONE 22

Frangelico, Kahlua, Baileys & cream. Topped with grated Toblerone