Flavours of the Month

Entrees

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 38
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

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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

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

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

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

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)

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Salads

MEDITERRANEAN 19 VE GF
Lettuce, tomatoes, pitted olives, cucumber, Spanish onion, feta cheese, dressed in extra virgin olive oil & a honey mustard dressing

CAPRESE 19 VE GF
Sliced Roma tomatoes, bocconcini, basil & oregano, dressed with extra virgin olive oil

RUCOLA 18 VE GF
Fresh roquette, pear & pistachio, dressed with lemon juice & extra virgin olive oil, topped with shaved Grana Padano cheese

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 Sautee 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)

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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.

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Pizzas

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

All medium pizzas available on GF base +$6

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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

Cakeage $4 per person for BYO cakes

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)

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

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