

# Flavours of the Month

## Entrees

### MORTADELLA SALAD 18 GF

*Roquette & mixed lettuce with sliced mortadella, provolone cheese, cherry tomato & Italian dressing, topped with crushed pistachio*

### CURED BEEF 19 GF

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

### SALMON CARPACCIO GF

*Thin slices of raw salmon with ginger, chives, onion & vinaigrette, garnished with roquette*

### SWEET POTATO FRIES 12 VE

*Served with sweet chilli mayonnaise*

## Mains

### BRAISED BEEF RIBS 46 GF

*Slow-braised beef short ribs served over buttery mashed potatoes with sautéed spinach & green beans, glazed dutch carrot, confit tomatoes & natural au jus*

### GRILLED SALMON 42 GF

*Grilled Tasmanian Salmon served with twice cooked chat potatoes, green beans, Grana Padano & a buttery caper sauce*

### SPAGHETTI & MEATBALLS E 26 / M 35

*Spaghetti pasta with beef & pork meatballs cooked in a pomodoro sauce*

### PUMPKIN & RICOTTA RAVIOLI 33

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

### MORTADELLA PIZZA M 31 / L 39

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

### BARBECUE PIZZA M 31 / L 39

*Tomato base, mozzarella, chicken breast, mushroom, capsicum, onion & barbecue sauce*

## Desserts

### PISTACHIO TIRAMISU 20 VE

*Sponge pistachio balls dipped in a coffee liqueur mix, served on a bed of mascarpone cream, topped with fresh berries & crushed pistachios*

# Breads

Italian bread or homemade focaccia (2 pieces)

**ITALIAN BREAD 5**

*Your choice of bread served with olive oil & balsamic vinegar*

**VG**

**CHEESY GARLIC BREAD 8**

*Your choice of bread topped with mozzarella & garlic*

**VE**

**GARLIC BREAD 7**

*Your choice of bread with garlic & parsley butter*

**VE**

**ANCHOVY BREAD 9**

*Your choice of bread topped with mozzarella & anchovies*

**HERBED BREAD 7**

*Your choice of bread with Italian herbed butter*

**VE**

# Entrees

2 people 3-4 people

**ANTIPASTO 25 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**

*Homemade Focaccia topped with extra virgin olive oil, oregano, rosemary & sea salt*

**VG**

**RUSTIC BRUSCHETTA 19**

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

**VE**

**PEPPERONATA 18**

*An assortment of capsicum, aubergine & potatoes slow roasted in a pomodoro sauce, served with homemade focaccia*

**VG**

**ARANCINI 19**

*Saffron rice balls stuffed with asiago cheese, crumbed & deep fried, served with a cheesy cream sauce & sprinkled with Grana Padano cheese*

**VE**

**MEDITERRANEAN DIPS 25**

*A trio of house made dips- Beetroot, spiced sun-dried tomato & chilli capsicum, served with homemade focaccia*

**VE**

**CALAMARI FRITTI 24**

*Squid lightly floured and deep fried, served with a mixed salad with sweet chilli mayonnaise*

**MEDITERRANEAN OLIVES 15**

*Marinated black olives (seeds in), drizzled in balsamic reduction & extra virgin olive oil, served with homemade focaccia*

**VG**

**TUNA CARPACCIO 20**

*Thin slices of raw tuna loin with ginger, chives, onion, vinaigrette & garnished with roquette*

**GF**

**PIZZA BIANCA 23**

*Pizza base topped with extra virgin olive oil, garlic & mozzarella*

**VE**

**FEGATO ALLA RUSTICA 26**

*Lambs fry, grilled bacon & mashed potatoes served with a red wine & balsamic jus*

# Salads

## CASA 18

GFVG

Mixed lettuce, tomatoes, pitted olives, cucumber, Spanish onion & a balsamic reduction

## RUCOLA 16

VEGF

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

## MEDITERRANEAN 19

VEGF

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

## CAPRESE 19

VEGF

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

# Mains

## VEAL GAMBERI 43

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

## VEAL SALTIMBOCCA 43

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 45 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 53 GF

280g beef striploin MB2+ served with mashed potatoes & steamed vegetables OR chips & salad, & your choice of;

- Creamy pepper sauce
- Creamy mushroom sauce
- Italian herbed butter
- Spicy red wine & balsamic jus

Add Sautee Garlic Prawns +\$10

## POLLO FUNGHI MARSALA 44 GF

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

## POLLO PARMIGIANA 43

Crumbed chicken breast with provolone cheese & aubergine (swap for ham +\$5), served with pomodoro sauce, on a bed of mashed potatoes, accompanied by steamed vegetables

## 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, tiger prawns, squid & scallops, served with a garden salad & herbed mayonnaise

## PESCE DEL GIORNO 43 GF

Fish of the day served with chips & salad OR mashed potatoes & steamed vegetables

# 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 tiger prawns, zucchini, asparagus, peas, shallots, garlic, chilli, white wine & extra virgin olive oil*

LASAGNA 30

*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 tiger prawns, scallops, squid, barramundi, shallots, chilli, garlic, white wine & a touch of pomodoro sauce*

MAFALDINE RAGU 39

*Mafaldine pasta with slow cooked lamb shoulder in a pomodoro sauce, topped with peas & crumbled feta cheese*

GNOCCHI SORRENTO 32 **VE**

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

GNOCCHI GORGONZOLA 32 **VE**

*Homemade potato dumplings in a creamy gorgonzola sauce*

SPAGHETTI PESCATORE 🍴🍴 36

*Spaghetti pasta, clams, prawns, scallops, barramundi, chilli, garlic, shallots & white wine in a pomodoro sauce*

PENNE PRIMAVERA 32 **VE**

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

MAFALDINE SALMONE 35

*Mafaldine pasta, Tasmanian smoked salmon, mushrooms, spinach, garlic, shallots & white wine in a rosé sauce*

MAFALDINE SALSICCIA 🍴🍴 34

*Mafaldine pasta, Italian pork sausage, chilli, garlic, shallots & white wine in a pomodoro sauce*

RAVIOLI ARAGOSTA 40

*Prawn & lobster ravioli with garlic & spring onion in a white wine & rosé sauce*

*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	<b>VE</b> 29	35	CARNIVORO	35	42
<i>Tomato base, mozzarella &amp; basil</i>			<i>Tomato base, mozzarella, ham, bacon, Italian pork sausage &amp; salami</i>		
GALLO	33	39	CARNEVALE	33	40
<i>Tomato base, mozzarella, diced chicken breast, garlic, green capsicum, roasted red capsicum, Spanish onion, basil &amp; rosemary</i>			<i>Tomato base, mozzarella, ham, chicken, pineapple &amp; capsicum</i>		
CALABRESE 🍴	33	40	VERDURE	<b>VE</b> 32	38
<i>Tomato base, mozzarella, mild salami, capsicum, onion &amp; chilli</i>			<i>Tomato base, mozzarella, mushroom, zucchini, capsicum, eggplant, onion, garlic, rosemary &amp; olive oil</i>		
KATA	33	39	VENETO	34	40
<i>Tomato base, mozzarella, roquette, pitted olives, shaved Grana Padano cheese &amp; Parma prosciutto</i>			<i>Tomato base, mozzarella, garlic prawns, feta &amp; basil</i>		
LORENZO	34	40	SALSICCIA 🍴	33	40
<i>Tomato base, mozzarella, ham, bacon, mild salami &amp; mushroom</i>			<i>Tomato base, mozzarella, Italian pork sausage, onion &amp; chilli</i>		
MARINARA	35	42	CAPRICOSA	33	40
<i>Tomato base, mozzarella, prawns, squid, barramundi, basil, garlic &amp; olive oil</i>			<i>Tomato base, mozzarella, ham, mushroom &amp; pitted olives</i>		
TROPICALE	32	40			
<i>Tomato base, mozzarella, ham, bacon, &amp; 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*

CREMA CATALANA 20 **VEGF**  
*A smooth custard dessert 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 **VEGF**  
*Decadent chocolate cake served with sorbet, accompanied by fresh berries & a berry coulis*

TIRAMISU 19 **VE**  
*A traditional family recipe of sponge finger biscuits, dipped in a coffee liqueur mix & layered with mascarpone cream, accompanied by fresh berries & a berry coulis*

PANSEROTTI DOLCE 19 **VE**  
*Fried pastry pillows filled with ricotta & Lindt chocolate, served with vanilla bean gelato & fresh berries*

PERA AFFOGATO 18 **VEGF**  
*Pear poached in spiced red wine, filled with fresh whipped cream, served with apple sorbet & fresh berries*

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 Savoirdi biscuit*

PROSECCO FLOAT 17  
*2 scoop of gelato (vanilla or Limoncello) served with prosecco*

*Add a shot of Limoncello liqueur or Vodka for \$10*

TOBLERONE 22  
*Frangelico, Kahlua, Baileys & cream. Topped with grated Toblerone*