

DINNER

Entrée

✓ Herb or Garlic bread	9
✓ Minestrone all Contadina Traditional country style minestrone	15
Zuppa del Giorno Today's soup	15
✓ Bruschetta con Pomdore e Basilico Toasted bread with fresh diced tomatoes & onion extra virgin olive oil, basil & hint of garlic	16
Arancini di riso Risotto balls with meat sauce filled with bocconcini cheese served in Aioli	16
Cozze all Siciliana Local Mussels cooked in a spicy sauce of tomato, olives & white wine	22
Calamari Fritti Lightly floured calamari served on wild rocket with balsamic reduction and homemade tartare sauce	21
Antipasto A mixed selection of home made delicatesses	23
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 Iceberg lettuce, tomato, cucumber, spanish onions with balsamic vinegarette	16
✓ Italian salad Mixed leaf lettuce, tomato, cucumber, olives, onion & grated parmesan with honey balsamic vinegarette	17
✓ Greek salad Iceberg lettuce, tomato, cucumber, kalamatta olives and feta cheese with an oregano vinegarette	17
Caesar salad Baby cos lettuce, croutons, crispy bacon, poached egg and shaved parmesan with a home made dressing.	19
With Chicken	+4

Pasta

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

Risotto

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

Mains

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

Fish of the Day

See open Board Market Price

✓ = Vegetarian | No substitutions

NO SPLIT BILLS | NO SUBSTITUTIONS