

DINNER

Entrée

✓ Herb or Garlic bread	9
✓ Minestrone all Contadina Traditional country style minestrone	16
Zuppa del Giorno Today's soup	16
✓ 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	17
Cozze all Siciliana Local Mussels cooked in a spicy sauce of tomato, olives & white wine	24
Calamari Fritti Lightly floured calamari served on wild rocket with balsamic reduction and homemade tartare sauce	22
Antipasto A mixed selection of home made delicatesses	24
Oysters ½ Dozen Natural Kilpatrick	24 27
Oysters Each Natural Kilpatrick	5 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	+6

Pasta

✓ Rigattone Napoli Short tube pasta with napoli sauce	23
Spaghetti Bolognese Long pasta with rich beef and tomato sauce	28
✓ Lasagne Sheets of pasta layered with béchamel & mediterranean vegetables	26
✓ Agnolotti Aroua Eggplant filled pasta parcels topped with napoli & cream sauce	28
Penne Amatriciana Short tube pasta with bacon in a chili & napoli sauce	28
✓ Gnocchi con Pesto Homemade potato dumplings with a fresh basil pesto	29
Fettuccine Carbonara Ribbon pasta with bacon, in a light cream & white wine sauce	28
Linguini Scoglio A rich combination of scampi, prawns, scallops & mussels in a chili, garlic and parsley white wine sauce	38

Risotto

✓ Risotto Verde A delicious combination of gorgonzola cheese and fresh spinach	26
✓ Risotto al Zucca Roasted butternut pumpkin, spinach & pine nuts	27
✓ Risotto Primavera Mixed vegetables in a light napolitana sauce	27
Risotto Gamberi Creamy white wine zucchini and prawn combination	35
Risotto Pescatora Selected seafood, white wine, tomatoes, herbs and spices	37
Risotto con funghi e pollo Sautéed chicken and porcini mushrooms with truffle oil	33

Mains

Calamari Fritti Lightly floured calamari served on wild rocket with balsamic reduction, homemade tartare sauce and chips	32
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 red wine sauce served with risotto	36
Bistecca all Griglio Char grilled scotch fillet of beef on garlic mash topped with creamy peppered sauce	45
Lamb Shank In a red wine, onion & rosemary estouffade sauce on a pesto mash	38

Fish of the Day

See open Board

Market Price

✓ = Vegetarian

NO SPLIT BILLS | NO SUBSTITUTIONS

10% SURCHARGE APPLIES ON WEEKENDS AND PUBLIC HOLIDAYS