

Panini

(only available at lunch)

- ✓ Bocconcini cheese, roma tomatoes and pesto 17
- Crispy bacon and scrambled eggs 17
- Chicken, cheese, mayonnaise and avocado 19

All Panini's served with salad

Focaccia

(only available at lunch)

- Ham, cheese and tomato 17
- ✓ Roasted Mediterranean vegetables 17
- Prosciutto, bocconcini, rocket and semi dried tomatoes 20

All Focaccias served with salad

Entrée

- ✓ Herb or Garlic bread 9
- ✓ **Minestrone all Contadina** 16
Traditional country style minestrone
- Zuppa del Giorno** 16
Today's soup
- ✓ **Bruschetta con Pomdore e Basilico** 16
Toasted bread with fresh diced tomatoes & onion extra virgin olive oil, basil & hint of garlic
- Arancini di riso** 17
Risotto balls with meat sauce filled with bocconcini cheese served in Aioli
- Cozze all Siciliana** 24
Local Mussels cooked in a spicy sauce of tomato, olives & white wine
- Calamari Fritti** 22
Lightly floured calamari served on wild rocket with balsamic reduction and homemade tartare sauce
- Antipasto** 24
A mixed selection of home made delicatesses
- 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** 16
Iceberg lettuce, tomato, cucumber, spanish onions with balsamic vinaigrette
- ✓ **Italian salad** 17
Mixed leaf lettuce, tomato, cucumber, olives, onion & grated parmesan with honey balsamic vinaigrette
- ✓ **Greek salad** 17
Iceberg lettuce, tomato, cucumber, kalamatta olives and feta cheese with an oregano vinaigrette
- Caesar salad** 19
Baby cos lettuce, croutons, crispy bacon, poached egg and shaved parmesan with a home made dressing. **With Chicken** +6

Pasta

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

Risotto

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

Mains

- Calamari Fritti** 32
Lightly floured calamari served on wild rocket with balsamic reduction, homemade tartare sauce and chips
- Chicken Parmigiana** 29
Chicken breast fillet lightly crumbed topped with napoli sauce and mozzarella cheese served with salad
- Saltimbocca alla Romana** 36
Thin slices of baby veal with sage and prosciutto "crudo" pan fried in a red wine sauce served with risotto
- Bistecca all Griglio** 45
Char grilled scotch fillet of beef on garlic mash topped with creamy peppered sauce
- Lamb Shank** 38
In a red wine, onion & rosemary estouffade sauce on a pesto mash

Fish of the Day

See open Board

Market Price

✓ = Vegetarian | No substitutions

NO SPLIT BILLS | NO SUBSTITUTIONS

10% SURCHARGE APPLIES ON WEEKENDS AND PUBLIC HOLIDAYS