

STARTERS

INSALATE

CAESAR SALAD	\$10.90
CHICKEN CAESAR SALAD	\$15.90
ITALIAN SALAD	\$ 8.90
MIXED LEAF SALAD	\$ 7.90
ROCKET, PARMESAN & FENNEL SALAD	\$12.90

WARM ROAST PUMPKIN & HALOUMI SALAD	\$14.90
Rocket, baby spinach, pine nuts, roasted pumpkin & haloumi cheese with balsamic & honey dressing	

PANZANELLA	\$ 9.90
Hard bread topped with chunky fresh tomato, basil, extra virgin olive oil, oregano & onion	

FRIED OLIVES	\$ 7.90
WHITE ANCHOVIES	\$ 7.90

PANE E BRUSCHETTA

TOMATO BRUSCHETTA	\$ 3.50
OLIVE TAPENADE BRUSCHETTA	\$ 3.50
FRESH BREAD, BALSAMIC & EXTRA VIRGIN OLIVE OIL	\$ 3.50
ROASTED CAPSICUM & FETA BRUSCHETTA	\$ 4.00
GARLIC BREAD	\$ 3.50
HERB BREAD	\$ 3.50

PIZZETTA

TOMATO PIZZETTA	\$12.00
GARLIC PIZZETTA	\$10.00
GARLIC & CHEESE PIZZETTA	\$12.00
OLIVE TAPENADE PIZZETTA	\$12.00
ROASTED CAPSICUM & FETA PIZZETTA	\$13.00

CONTORNI

CREAMY POTATO BAKE	\$ 5.90
POTATO CHIPS	\$ 5.90
SEASONAL VEGETABLES	\$ 5.90

CHILDRENS MENU

CHILDRENS STEAK & CHIPS	\$ 15.90
CHICKEN NUGGETS & CHIPS	\$ 13.90
CRUMBED VEAL & CHIPS	\$ 13.90
CRUMBED CHICKEN & CHIPS	\$ 13.90
SPAGHETTI BOLOGNESE	\$ 12.90
CALAMARI & CHIPS	\$ 13.90
MARGARITA PIZZA	\$ 15.90

ENTRÉE'

ANTIPASTO DELLA CASA (for 2 people) A Selection of cured meats, cheeses and marinated vegetables preserved in oil	\$19.90
OYSTERS	
Natural	\$25.90
Kilpatrick	\$26.90
Mornay	\$26.90
GAMBERI FRITTI Fresh large king prawns lightly seasoned & crumbed served with home made tartare sauce	\$17.90
ASPARAGI ALLA PARMIGIANA (V) Steamed asparagus spears tossed with butter & topped with parmesan shavings	\$16.90
CALAMARI FRITTI Lightly seasoned & floured calamari rings served with home made tartare sauce	\$17.90
FUNGHI RIPIENI Field mushrooms stuffed with parmesan, onion, pancetta, breadcrumbs and fresh herbs served on a cheese sauce	\$14.90
SALMONE AFFUMICATO Layers of smoked salmon served with avocado, onion rings and capers	\$17.90
SOFT SHELL CRAB Salt and Pepper soft shell crab topped with sweet chilli, onion, shallots and fresh lime	\$17.90
GAMBERI ALL' AGLIO Prawns served in a hot pot of garlic, olive oil and Napoletana sauce	\$17.90
ARANCINI (v) Ricotta and spinach rice balls filled with provolone cheese and semi-sun dried tomatoes, lightly crumbed served on grilled eggplant and Napoletana	\$15.90
CARPACCIO DI MANZO Thinly sliced raw eye fillet steak topped with rocket, shaved parmesan and freshly ground black pepper drizzled with lemon and extra virgin olive oil	\$15.90
KINGFISH CARPACCIO Thinly sliced raw king fish dressed with lemon, baby spinach, capers, white balsamic and extra virgin olive oil	\$17.90

PASTA & RISOTTO

PENNE AL SALSICIE W. home style Italian pork sausages, mushrooms, chilli and Napoletana sauce	\$15.90 entrée \$18.90 main
PENNE ALLA MATRICIANA W. sautéed pancetta, onion, Napoletana sauce and chilli	\$14.90 entrée \$17.90 main
PENNE AL POLLO W. chicken, basil pesto, semi sun-dried tomatoes, pine nuts and rocket	\$16.90 entrée \$19.90 main
SPAGHETTI ALLA MARINARA W. fresh seafood sautéed with garlic, white wine, Napoletana sauce and chilli	\$18.90 entrée \$24.90 main
SPAGHETTI ALLA PESCATORE Spaghetti with fresh seafood cooked with white wine, garlic, chilli and extra virgin olive oil	\$18.90 entrée \$24.90 main
SPAGHETTI ITALIANO (V) W. mushrooms, spinach, semi sun dried tomatoes, olives and Napoletana sauce	\$14.90 entrée \$17.90 main
FETTUCCINE AL SALMONE Tossed with smoked salmon, roasted capsicum, baby spinach, shallots, dill and garlic, in a creamy white wine and lemon sauce	\$17.90 entrée \$23.90 main
FETTUCCINI ALLA BOSCAIOLA W. pancetta, mushrooms, shallots, parmesan and cream	\$14.90 entrée \$17.90 main
LINGUINE AI GAMBERI W. prawns, zucchini, chilli, garlic, fresh tomato and extra virgin olive oil	\$17.90 entrée \$23.90 main
LINGUINE AL PROSCIUTTO W. prosciutto, spinach, pine nuts, garlic, chilli and extra virgin olive oil	\$15.90 entrée \$18.90 main
LINGUINE MARE E MONTE W. prawns, button mushrooms, garlic, chilli and basil in a creamy sauce	\$16.90 entrée \$19.90 main
GNOCCHI 4 FORMAGGI (V) Home made potato dumplings with a creamy four cheese sauce	\$15.90 entrée \$18.90 main
GNOCCHI NAPOLETANA (V) Home made potato dumplings with Napoletana sauce and fresh basil	\$15.90 entrée \$18.90 main
TORTELLINI ALLA BOLOGNESE Round pasta filled with beef in a Bolognese sauce	\$15.90 entrée \$18.90 main
RISOTTO CON GAMBERI W. prawns, garlic, peas, fresh tomato, chilli and a touch of Napoletana sauce	\$17.90 entrée \$23.90 main
RISOTTO AI FUNGHI (V) W. sautéed wild and field mushrooms, lemon thyme and drizzled with truffle oil	\$14.90 entrée \$17.90 main
RISOTTO AL POLLO W. chicken, mushrooms, spinach and capsicum with a touch of Napoletana	\$16.90 entrée \$19.90 main

MAIN COURSE

VITELLO ALLA VALENCIA Veal with prawns, brandy, shallots, avocado and a touch of cream	\$23.90
VITELLO ALLA PARMIGIANA Veal topped with eggplant, mozzarella, parmesan and Napoletana	\$21.90
VITELLO ALLA PIZZAIOLA Grilled veal with fresh tomato, anchovies, fresh oregano, garlic and a touch of chilli	\$21.90
GALLETTO ALLA GRIGLIA BBQ spatchcock served with rosemary and eschallot jus	\$24.90
POLLO AI GAMBERI Chicken breast supreme topped with prawns & fresh asparagus finished with a touch of cream	\$23.90
FILETTO ALLA MESSICANA Grilled eye fillet medallions wrapped in pancetta with capsicum, mushrooms, onion, Napoletana sauce and a touch of chilli	\$25.90
FILETTO AI FUNGHI Eye fillet medallions served with mixed mushrooms, jus and a touch of cream	\$25.90
FILETTO AL PEPE Grilled eye fillet cooked to your liking smothered in a green peppercorn sauce	\$25.90
FILETTO AI GAMBERI Grilled eye-fillet medallions topped with tiger prawns in a creamy seeded mustard infused sauce	\$27.90
CRUMBED SAND WHITING FILLETS Lightly coated with breadcrumbs, fresh herbs & parmesan cheese, served with homemade tartare sauce	\$27.90
GRILLED ATLANTIC SALMON FILLET With a creamy lemon, lime and dill reduction	\$27.90
SEAFOOD PLATTER – for two (seafood may vary according to market availability) W. oysters, smoked salmon, soft shell crab, calamari fritti, prawns, grilled fish, barbequed king prawns, local mussels with calamari and prawns simmered in a garlic Napoletana sauce	\$99.90

PIZZA MENU

All pizzas one size • Extra toppings will be charged accordingly • (V) Vegetarian

BIANCA E NEVA	\$16.90
Bianco base, Prosciutto, bocconcini, garlic, extra virgin olive oil & rocket	
MEDITERRANEA (V)	\$16.90
Tomato, cheese, grilled eggplant, roasted capsicum, Kalamata olives, Spanish onion & semi-sun dried tomatoes	
GAMBERI	\$17.90
Tomato, cheese, prawns, garlic, tomato, bocconcini & basil	
MICHELANGELO	\$16.90
Tomato, cheese, marinated grilled chicken, avocado & semi sun dried tomatoes	
RUSTICA (V)	\$16.90
Roasted pumpkin, roasted capsicum, olives, feta, cheese, tomato & pesto base	
CALABRESE	\$16.90
Tomato, cheese, hot salami, onion, roasted capsicum, olives & chilli	
POMODORO (No cheese) (V)	\$16.90
Fresh tomato, basil, roasted garlic, oregano & extra virgin olive oil	
SALSICCIE	\$16.90
Tomato, cheese, four types of Italian home style sausages, mushrooms & chilli,	
PATATE E ROSMARINO (V)	\$16.90
Thinly sliced potato, rosemary, garlic, mozzarella and parmesan	
MESSICANA (hot)	\$16.90
Tomato, cheese, pepperoni, sausage meat, onion, capsicum & jalapeno chilli	
CALZONE (folded over pizza)	\$17.90
Filled with ricotta, mozzarella, hot salami & ham glazed with tomato	
AUSTRALIANA	\$16.90
Barbeque sauce, cheese, chicken, bacon, mushrooms & onion	
SUPREME	\$17.90
Tomato, mozzarella, pepperoni, ham, bacon, capsicum, onion, mushrooms & olives	
TROPICALE	\$15.90
Tomato, cheese, ham & pineapple	
NAPOLETANA	\$15.90
Tomato, cheese, olives, anchovies, garlic, oregano & basil	

MARGHERITA (V)

Tomato, cheese, basil & oregano

\$15.90