

## Antipasti to start or to share

<b>SALUMI BOARD</b> . . . . .	25
<i>Selection of cured meats, buffalo mozzarella served with focaccia</i>	
<b>BRUSCHETTA DI POMODORO</b> . . . . .	9
<i>Fresh Roma tomato, garlic, origano and evo oil</i>	
<b>BRUSCHETTA SAN DANIELE</b> . . . . .	12
<i>San Daniele prosciutto and fresh buffalo mozzarella</i>	
<b>CAPRESE DI BUFALA</b> . . . . .	16
<i>Fresh buffalo mozzarella, Roma tomato, origano, basil and evo oil</i>	
<b>BRESAOLA</b> . . . . .	14
<i>Air cured beef served with rocket, lemon, shaved parmesan and balsamic glaze</i>	
<b>COZZE ALLA MARINARA</b> . . . . .	20
<i>Mussels, tomato sauce, black pepper served with toasted bread</i>	
<b>ARANCINO</b> . . . . .	4ea
<i>Fried risotto balls with ragù and mozzarella or vegetarian option</i>	

## Insalate

<b>SPINACH SALAD</b> . . . . .	8
<i>Baby spinach, shaved fennel, orange, walnuts and balsamic glaze</i>	
<b>ROCKET SALAD</b> . . . . .	10
<i>Rocket, pear, walnuts, shaved parmesan and balsamic glaze</i>	
<b>ITALIAN SALAD</b> . . . . .	13
<i>Mixed leaf salad, Roma tomato, carrots, shaved fennel, olives, fior di latte and balsamic glaze</i>	
<b>GARDEN SALAD</b> . . . . .	7
<i>Mixed leaf salad with balsamic vinegar and evo oil</i>	
<b>CALAMARI SALAD</b> . . . . .	18
<i>Calamari dusted in semolina and fried served with lemon and mixed leaf salad</i>	

### KIDS MENU

<b>PIZZA</b> <i>Margherita, ham &amp; pineapple or with olives</i>	11
<b>BOLOGNESE, NAPOLI SAUCE OR BUTTER</b> <i>Choice of spaghetti or penne. Home made gnocchi add \$2</i>	
<b>LASAGNA DELLA NONNA</b> <i>Homemade lasagna with beef ragu and parmesan cheese</i>	
<b>CHICKEN NUGGETS WITH CHIPS</b>	

## Cucina

<b>SPAGHETTI AL POMODORO</b> . . . . .	17
<i>DOP San Marzano tomato sauce served with fresh basil and parmesan cheese</i>	
<b>LINGUINE ALLA MARINARA</b> . . . . .	27
<i>Long flat pasta with diced tomato, prawns, mussels and calamari</i>	
<b>FETTUCCINE ALLA BOLOGNESE</b> . . . . .	18
<i>Fettuccine pasta with slow cooked beef ragù finished with parmesan cheese</i>	
<b>GNOCCHI ALLA SORRENTINA</b> . . . . .	23
<i>Home made potato gnocchi with buffalo mozzarella in a rich tomato sauce and basil</i>	
<b>RISOTTO OF THE DAY</b> . . . . .	24.5
<i>Refer to our specials board</i>	
<b>PENNE VODKA GAMBERETTI E ZUCCHINE</b> . . . . .	24
<i>Penne pasta with prawns and zucchini finished with vodka in a unique and delicate sauce</i>	
<b>SPAGHETTI ALLA CARBONARA</b> . . . . .	19
<i>Italian mild pancetta served with age of old simplicity, parmesan cheese and black pepper</i>	
<b>RIGATONI AL RAGÙ DI AGNELLO</b> . . . . .	23
<i>Rigatoni pasta with slow cooked lamb ragù finished with pecorino romano</i>	
<b>LASAGNA DELLA NONNA</b> . . . . .	19
<i>Homemade lasagna with beef ragu and parmesan cheese</i>	
<b>STEAK OF THE DAY</b> . . . . .	M.P.
<i>Refer to our specials board</i>	
<b>CATCH OF THE DAY</b> . . . . .	M.P.
<i>Refer to our specials board</i>	
<b>COTOLETTA ALLA MILANESE</b> . . . . .	24.9
<i>Milanese style veal schnitzel with chips and mixed leaf salad</i>	

[Gluten free available add \$3.5]

## Contorni

<b>ROASTED CAPSICUM IN OLIVE OIL</b> . . . . .	8
<b>SAUTÉED SPINACH WITH CHILLI</b> . . . . .	8
<b>LEMON HAND-PICKED GREEN BEANS</b> . . . . .	8
<b>SEASONAL STEAMED VEGETABLES</b> . . . . .	10
<b>ROSEMARY HAND-CUT CHIPS</b> . . . . .	6
<b>CHIPS</b> . . . . .	6
<b>POLENTA CHIPS</b> . . . . .	8

## Dessert

<b>TRADITIONAL AFFOGATO</b> . . . . .	14
<i>Home made gelato topped with a shot of hot espresso coffee and including a shot of Amaretto di Saronno liqueur</i>	
<b>MOUSSE</b> . . . . .	8
<i>Ask the flavour of the week</i>	

## Pizzeria

<b>MARGHERITA</b> . . . . .	18
<i>DOP San Marzano tomato with fior di latte</i>	
<b>CAPRICCIOSA</b> . . . . .	20
<i>DOP San Marzano tomato, fior di latte, smoked ham, mushrooms, artichokes heart, olives and origano</i>	
<b>DIAVOLA</b> . . . . .	22
<i>DOP San Marzano tomato, buffalo mozzarella, hot soppressata, olives and chilli</i>	
<b>BUFALINA</b> . . . . .	21
<i>DOP San Marzano tomato, buffalo mozzarella, parmesan cheese and fresh basil</i>	
<b>VEGETARIANA</b> . . . . .	21
<i>DOP San Marzano tomato, fior di latte, eggplants, zucchini, mushrooms and stracciatella cheese</i>	
<b>RE DI NAPOLI</b> . . . . .	23.5
<i>Fior di latte, italian sausage, San Daniele prosciutto and soppressata</i>	
<b>BUFALOTTA</b> . . . . .	24
<i>DOP San Marzano tomato, buffalo mozzarella, San Daniele prosciutto and cherry tomatoes</i>	
<b>BALSAMICA</b> . . . . .	21
<i>Fior di latte, radicchio, parmesan cheese, stracciatella and balsamic glaze</i>	
<b>MARINARA</b> . . . . .	24
<i>DOP San Marzano tomato, fior di latte, prawns, mussels and calamari</i>	
<b>PRIMAVERA</b> . . . . .	24
<i>San Daniele prosciutto, rocket, cherry tomatoes and buffalo mozzarella</i>	
<b>BROCCOLI E SALSICCIA</b> . . . . .	23
<i>Broccoli cream, italian sausage and stracciatella</i>	
<b>NAPOLETANA</b> . . . . .	20
<i>DOP San Marzano tomato, fior di latte, sicilian anchovies, olives and origano</i>	
<b>PATATE</b> . . . . .	19
<i>Fior di latte, potatoes, smoked ham and fresh rosemary</i>	
<b>PORCINI</b> . . . . .	23
<i>Fior di latte, porcini mushrooms, italian sausage and shaved parmesan</i>	
<b>FRESCA</b> . . . . .	20
<i>Cherry tomatoes, stracciatella cheese, basil and origano</i>	
<b>GUSTOSA</b> . . . . .	21
<i>DOP San Marzano tomato, fior di latte, soppressata, eggplants, zucchini and shaved parmesan</i>	

[Gluten free available add \$3.5]

