

LUNCH AND DINNER

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ITALIAN STYLE \$4.90 Garlic, herb or pesto bread

TOMATO BRUSCHETTA \$9.90

Fresh cherry tomatoes, basil and onion on toasted wood fired Vienna bread

STUFFED ZUCCHINI FLOWERS \$14.90

Fresh ricotta cheese, sun-dried tomato, oregano, Italian herbs and touch of chili

VEGETARIAN ARANCINI \$13.90

Crispy, fried Sicilian balls of rice with vegetable, provolone and parmesan cheese served with arrabbiata sauce

SALT & PEPPER CALAMARI \$14.90

Served on a bed of rocket salad with homemade lemon aioli sauce

GARLIC PRAWNS \$16.90

In a rich red cabernet Napolitana and garlic sauce served with garlic bread

TENDER CALAMARI & SPICY CHORIZO SAUSAGE \$14.90

In a rich red cabernet Napolitana & garlic sauce served with garlic bread

ANTIPASTO TO SHARE \$19.90

Prosciutto, salami, Italian sausage, olives, peppers, artichoke hearts, cheeses and bread

SALADS

QUINOA AND PANCETTA SALAD \$15.90

With roasted pumpkin, capsicum, chickpeas, quinoa tossed in fresh baby spinach & chermoula dressing, served with crispy pancetta, spiced walnuts.

GRILLED PRAWN SALAD \$17.90

Fresh Australian Char grilled prawns on a bed of mixed leaf salad with avocado, cherry tomato, cucumber and drizzle of orange vinaigrette

INSALATA MISTA \$9.90

Fresh mix lettuce, cucumber, tomato, red onion, Kalamata olive with red wine vinegar & extra virgin olive oil

PIZZA

MARGHERITA \$14.90

Tomato base, basil & mozzarella

VEGETARIAN \$15.90

Tomato base, mushrooms, wood fired pepper, artichokes, olives, onion, oregano & mozzarella

CAPRI \$17.90

Tomato base, mild salami, Italian sausage, mushrooms, olives & mozzarella

CAPRICCIOSA \$17.90

Tomato base, ham, mushroom, artichoke, olives & mozzarella

CALABRESE \$17.90

Tomato base, hot salami, wood fired pepper, olives, mozzarella & ricotta cheese

PROSCIUTTO DI PARMA \$18.90

Tomato base, wood fired pepper, mozzarella, served with shaved prosciutto, wild rocket & parmesan

MARINARA \$19.90

Tomato base, prawns, calamari, baby octopus, garlic, chili & mozzarella

SICILIAN MEAT LOVER \$18.90

Tomato base, smoked ham, Italian sausage, mild salami, mushroom, olives & mozzarella

PIZZA AL POLLO \$17.90

Tomato base, chicken, mushrooms, olives, onion, oregano & mozzarella

SUPREME \$18.90 Tomato base, mild salami, Italian sausage, bacon, wood

Tomato base, mild salami, Italian sausage, bacon, wood fired pepper, onion, olives, mushrooms & mozzarella

GARLIC CRUST \$9.90

Extra virgin olive oil, garlic & a sprinkle of mozzarella

NUTELLA PIZZA \$11.90

Served with strawberries or banana, vanilla ice-cream and dusted with icing sugar

MAINS



	LINGUINE PRIMAVERA With roasted vegetables, spinach tossed in cabernet napolitana sauce and aged parmesan cheese LINGUINE GAMBERI Sydney tiger prawns with ricotta, lime, chili and coriander SPAGHETTI WAGYU BOLOGNAISE							
	With basil and aged parmesan cheese	\$18.90						
	TAGLIATELLE SICILIANE With Sydney tiger prawns, Italian sausage and cabernet red napolitana sauce with touch of chili and basil	\$19.90						
	PENNA RAGU AGNELLO Slow cooked lamb in rich napolitana sauce and red wine with aged parmesan cheese							
	SPAGHETTI MARINARA Sydney tiger prawns, mussels, scallop and tender calamari in rich red napolitana sauce with aged parmesan cheese							
	RISOTTO PRIMAVERA With roasted vegetables, spinach tossed in cabernet napolitana sauce and aged parmesan cheese							
	RISOTTO POLLO Marinated chicken with basil pesto, mushrooms, baby spinach, touch of cream with aged parmesan cheese							
	RISOTTO MARINARA Sydney tiger prawns, mussels, scallop and tender calamari in rich red napolitana sauce with aged parmesan cheese	\$20.90	*					
	RISOTTO GAMBERI Sydney Tiger prawns with green peas, sun-dried tomato and touch of saffron with pan-fried scallop	\$19.90	*					
	GRILLED SALMON With seasonal steam vegetables, sautéed leek and fennel served with saffron dill cream sauce	\$24.90						
	CHICKEN PARMA Hand crumbed chicken breast topped with smoked ham, grilled eggplant, napolitana sauce and provolone cheese served with mash potato	\$19.90						
	LAMB SHANK 6 hours Braised in red wine sauce served with mash potato and sweet potato crisps							
	CHAR GRILLED POLLO Marinated chicken breast with baby corn, chat potato, sweet potato crisps and your choice of sauce	\$19.90						
	YORK BISTECCA (200 GM) Grain-fed Angus sirloin beef with hand cut chips and your choice of sauce	\$21.90						
	SCOTCH BISTECCA (200 GM) Grain-fed Angus beef with mash potato and your choice of sauce	\$24.90	*					
	MARE E MONTI (200GM) Grain-fed Angus scotch with grilled prawn or pan fried scallop, mash potato & your choice of sauce	\$26.90	4					
	Mushroom, Pepper, Gravy or Veal Jus							
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DESSERTS		COFFEE			
PANNA COTTA	\$8.90	SHORT BLACK	\$3.00	LONG BLACK	\$3.00
With triple berry coulis and praline		CAPPUCCINO	\$3.50	FLAT WHITE	\$3.50
RED WINE POACHED PEARS With vanilla ice-cream and red wine caramel sauce	\$8.90	CAFE LATTE	\$3.50	MACCHIATO	\$3.00
CLASSIC TIRAMISU	\$8.90	HOT CHOCOLATE	\$3.50	VIENNA CHOC	\$5.00
With grated dark chocolate		МОСНА	\$3.50	VIENNA COFFEE	\$5.00
NUTELLA MOUSSE	\$8.90	SOY OR DECAF	\$0.50		

With chocolate chips and double whipped cream