

# PRIMI

ITALIAN

## LUNCH AND DINNER

### ENTRÉE

<b>ITALIAN STYLE</b>	<b>\$4.90</b>
Garlic, herb or pesto bread	
<b>TOMATO BRUSCHETTA</b>	<b>\$9.90</b>
Fresh cherry tomatoes, basil and onion on toasted wood fired Vienna bread	
<b>MIXED PAN FRIED OLIVES</b>	<b>\$9.90</b>
Chilli, rosemary, lemon zest & EVOO	
<b>STUFFED ZUCCHINI FLOWERS</b>	<b>\$15.90</b>
Fresh ricotta cheese, sun-dried tomato, oregano, Italian herbs and touch of chili	
<b>VEGETARIAN ARANCINI</b>	<b>\$14.90</b>
Crispy, fried Sicilian balls of rice with vegetable, provolone and parmesan cheese served with arrabbiata sauce	
<b>SALT &amp; PEPPER CALAMARI</b>	<b>\$16.90</b>
Served on a bed of rocket salad with homemade lemon aioli sauce	
<b>GARLIC PRAWNS</b>	<b>\$17.90</b>
In a rich red cabernet Napolitana and garlic sauce served with garlic bread	
<b>SALMON CARPACCIO</b>	<b>\$19.90</b>
Beetroot infused, fennel, rocket & orange salad with EVOO, chilli & green lemon	
<b>ANTIPASTO</b>	<b>\$19.90</b>
Prosciutto, salami, Italian sausage, olives, cheese, bread & roasted vegetables	
<b>TO SHARE</b>	<b>\$29.90</b>

### SALADS

<b>INSALATA MISTA</b>	<b>\$9.90</b>
Fresh mix lettuce, cucumber, tomato, red onion, Kalamata olive with red wine vinegar & extra virgin olive oil	
<b>GRILLED PRAWN SALAD</b>	<b>\$19.90</b>
Fresh Australian Char grilled prawns on a bed of mixed leaf salad with avocado, cherry tomato, cucumber and drizzle of orange vinaigrette	
<b>INSALATA CAPRESE</b>	<b>\$17.90</b>
Cherry tomato, buffalo mozzarella, fresh basil leaves, EVOO & rock salt	

### PIZZA

<b>MARGHERITA</b>	<b>\$15.90</b>
Tomato base, basil & mozzarella	
<b>VEGETARIAN</b>	<b>\$16.90</b>
Tomato base, mushrooms, wood fired pepper, artichokes, olives, onion, oregano & mozzarella	
<b>CAPRI</b>	<b>\$18.90</b>
Tomato base, mild salami, Italian sausage, mushrooms, olives & mozzarella ★	
<b>CAPRICCIOSA</b>	<b>\$18.90</b>
Tomato base, ham, mushroom, artichoke, olives & mozzarella	
<b>CALABRESE</b>	<b>\$18.90</b>
Tomato base, hot salami, wood fired pepper, olives, mozzarella & ricotta cheese	
<b>PROSCIUTTO DI PARMA</b>	<b>\$19.90</b>
Tomato base, wood fired pepper, mozzarella, served with shaved prosciutto, wild rocket & parmesan	
<b>MARINARA</b>	<b>\$20.90</b>
Tomato base, prawns, calamari, baby octopus, garlic, chili & mozzarella ★	
<b>SICILIAN MEAT LOVER</b>	<b>\$19.90</b>
Tomato base, smoked ham, Italian sausage, mild salami, mushroom, olives & mozzarella	
<b>PIZZA AL POLLO</b>	<b>\$18.90</b>
Tomato base, chicken, mushrooms, olives, onion, wood fired pepper, oregano & mozzarella	
<b>SUPREME</b>	<b>\$19.90</b>
Tomato base, mild salami, Italian sausage, bacon, wood fired pepper, onion, olives, mushrooms & mozzarella ★	
<b>GARLIC CRUST</b>	<b>\$10.90</b>
Extra virgin olive oil, garlic & a sprinkle of mozzarella	

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# MAINS

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<b>LINGUINE PRIMAVERA</b>		<b>\$18.90</b>	
With roasted vegetables, spinach tossed in cabernet napolitana sauce and aged parmesan cheese			
<b>LINGUINE GAMBERI</b>		<b>\$20.90</b>	
Sydney tiger prawns with ricotta, lime, chili and coriander			
<b>SPAGHETTI WAGYU BOLOGNAISE</b>		<b>\$19.90</b>	
With basil and aged parmesan cheese			
<b>TAGLIATELLE SICILIANE</b>		<b>\$20.90</b>	
With Sydney tiger prawns, Italian sausage and cabernet red napolitana sauce with touch of chili and basil			
<b>PENNA RAGU AGNELLO</b>		<b>\$20.90</b>	
Slow cooked lamb in rich napolitana sauce and red wine with aged parmesan cheese			
<b>SPAGHETTI MARINARA</b>		<b>\$24.90</b>	★
Sydney tiger prawns, mussels, scallop and tender calamari in rich red napolitana sauce with aged parmesan cheese			
<b>RISOTTO PRIMAVERA</b>		<b>\$18.90</b>	
With roasted vegetables, spinach tossed in cabernet napolitana sauce and aged parmesan cheese			
<b>RISOTTO POLLO</b>		<b>\$19.90</b>	
Marinated chicken with basil pesto, mushrooms, baby spinach, touch of cream with aged parmesan cheese			
<b>RISOTTO MARINARA</b>		<b>\$24.90</b>	★
Sydney tiger prawns, mussels, scallop and tender calamari in rich red napolitana sauce with aged parmesan cheese			
<b>RISOTTO GAMBERI</b>		<b>\$20.90</b>	★
Sydney Tiger prawns with green peas, sun-dried tomato and touch of saffron with pan-fried scallop			
<b>GRILLED SALMON</b>		<b>\$24.90</b>	
With seasonal steam vegetables, sautéed leek and fennel served with saffron dill cream sauce			
<b>CHICKEN PARMA</b>		<b>\$19.90</b>	
Hand crumbed chicken breast topped with smoked ham, grilled eggplant, napolitana sauce and provolone cheese served with mash potato			
<b>LAMB SHANK</b>		<b>\$24.90</b>	
6 hours Braised in red wine sauce served with mash potato and sweet potato crisps			
<b>CHAR GRILLED POLLO</b>		<b>\$19.90</b>	
Marinated chicken breast with baby corn, chat potato, sweet potato crisps and your choice of sauce			
<b>YORK BISTECCA (200 GM)</b>		<b>\$21.90</b>	
Grain-fed Angus sirloin beef with hand cut chips and your choice of sauce			
<b>EYE BISTECCA (250GM)</b>		<b>\$29.90</b>	★
Grain-fed Angus beef tenderloin with rosemary chat potato & your choice of sauce			
<b>MARE E MONTI (250GM)</b>		<b>\$34.90</b>	★
Grain-fed Angus beef tenderloin with giant prawn, mash potato & your choice of sauce			

MUSHROOM, PEPPER, GRAVY OR VEAL JUS

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# EXTRA SIDES

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<b>HAND CUT CHIPS</b>	<b>\$3.00</b>	<b>ROASTED VEGETABLES</b>	<b>\$4.00</b>
<b>SWEET POTATO CHIPS</b>	<b>\$3.00</b>	<b>GARDEN SALAD</b>	<b>\$4.00</b>
<b>MASH POTATO</b>	<b>\$3.00</b>	<b>CHAT POTATO</b>	<b>\$4.00</b>