

PRIMI ITALIAN

Lunch and Dinner

Entrée

ITALIAN STYLE

Garlic or herb bread

\$ 4.90

TOMATO BRUSCHETTA (VEG)

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

\$ 10.90

STUFFED ZUCCHINI FLOWERS (VEG)

Fresh ricotta cheese, sun-dried tomato, oregano, Italian herbs & lemon aioli

\$ 16.90

VEGETARIAN ARANCINI (VEG)

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

\$ 14.90

SALT & PEPPER CALAMARI

Loligo baby calamari with homemade lemon aioli & touch of chili

\$ 16.90

GARLIC PRAWNS

In San Marzano Napolitana and garlic sauce served with bread

\$ 17.90

CALAMARI & SPICY CHORIZO SAUSAGE

in San Marzano Napolitana and garlic sauce served with bread

\$ 18.90

SALMON CARPACCIO (GF)

beetroot infused with fennel, rocket, orange salad & EVOO, Chili & green lemon vinaigrette

\$ 19.90

ANTIPASTO

San Daniele prosciutto (24m), salami, double smoked ham, Olives, selection of cheeses, bread, roasted vegetables & stuffed baby pepper

\$ 19.90

TO SHARE

\$ 34.90

Salads

INSALATA MISTA (VEGAN) (GF)

Fresh mix lettuce, cucumber, cherry tomato, red onion, Kalamata olive with red wine vinegar & EVOO

\$ 12.90

GRILLED PRAWN SALAD (GF)

Local giant King Prawns on a bed of mixed leaf salad with avocado, cherry tomato, cucumber & drizzled of orange vinaigrette

\$ 23.90

INSALATA CAPRESE (VEG) (GF)

Cherry tomato, buffalo mozzarella, fresh basil leaves, EVOO and rock salt, slice of Bread

\$ 19.90

Gourmet Pizza

COSA NOSTRA

San Marzano tomato, prawns, Chorizo, Calabrian chili, Parmesan & fior di latte

\$ 24.90

PULLED LAMB

San Marzano tomato, caramelized onion, capsicum, ricotta & fior di latte

\$ 26.90

Classic Pizza

MARGHERITA

San Marzano tomato, basil & fior di latte

\$ 17.90

VEGETARIAN

San Marzano tomato, mushrooms, wood fired pepper, artichokes, olives, onion, oregano & Fior di latte

\$ 19.90

CAPRI

San Marzano, tomato, mild salami, Italian sausage, mushrooms, olives & Fior di latte

\$ 19.90

CALABRESE

San Marzano tomato, hot salami, wood fired pepper, olives, Fior di latte & ricotta cheese

\$ 19.90

CAPRICCIOSA

San Marzano tomato, smoked ham, mushrooms, artichokes, olives & Fior di latte

\$ 19.90

PROSCIUTTO SAN DANIELE

San Marzano tomato, Fior di latte, served with shaved prosciutto, wild rocket & parmesan

\$ 20.90

MARINARA

San Marzano tomato, prawns, calamari, baby octopus, mussels, garlic, chili & Fior di latte

\$ 21.90

SICILIAN MEAT LOVER

San Marzano tomato, double smoked ham, Italian sausage, mild salami & Fior di latte

\$ 21.90

PIZZA AL POLLO

San Marzano tomato, chicken, mushrooms, olives, onion, Wood fired pepper, oregano & Fior di latte

\$ 19.90

SUPREME

San Marzano tomato, mild salami, Italian sausage, bacon, wood fired pepper, onion, olives, mushrooms & Fior di latte

\$ 21.90

GARLIC CRUST

Extra virgin olive oil, garlic & sprinkle of Fior di latte

\$ 12.90

PRIMI ITALIAN

Maining

LINGUINE PRIMAVERA (VEG) With seasonal roasted vegetables, spinach tossed in San Marzano napolitana sauce	\$ 21.90
SPAGHETTI WAGYU BOLOGNAISE Slow cooked Wagyu beef mince in San Marzano Napolitana with basil	\$ 25.90
LINGUINE GAMBERI Local tiger prawns with ricotta, lime, chili, cherry tomato & tossed with rocket	\$ 24.90
PENNA RAGU AGNELLO 12 hour slow cooked lamb in San Marzano Napolitana sauce & Red wine	\$ 25.90
TAGLIATELLE SICILIANE With local tiger prawns, Italian sausage and San Marzano napolitana sauce with touch of chili and basil	\$ 24.90
BLUE SWIMMER CRAB RAVIOLI Sautéed baby spinach, Pernod Beurre Blanc & red capsicum	\$ 28.90
RISOTTO PRIMAVERA (VEG) (GF) Seasonal roasted vegetables, Champignon & Portobello Mushrooms, spinach tossed in touch of Cream & burrata	\$ 21.90
RISOTTO POLLO (GF) Marinated chicken with champignon & Portobello mushrooms, baby spinach, touch of cream with aged parmesan cheese	\$ 24.90
RISOTTO MARINARA (GF) Sydney tiger prawns, mussels, scallop and tender calamari in San Marzano napolitana sauce	\$ 26.90
GRILLED SALMON (GF) With seasonal roasted vegetables, black caviar & lemon butter blanc	\$ 28.90
CHICKEN PARMA Hand crumbed chicken breast topped with smoked ham, grilled eggplant, napolitana sauce and provolone cheese served with mash potato	\$ 23.90
LAMB SHANK (GF) 12 hours slow cooked in red wine sauce served with mash Potato	\$ 26.90
CHAR GRILLED POLLO (GF) Marinated chicken breast with creamy mash potato, broccoli, sweet potato crisps & your choice of sauce	\$ 24.90
CHICKEN PALERMO Thigh fillet wrapped with pancetta, dutch carrot, mash & mushroom sauce	\$ 28.90
YORK BISTECCA (250 GM) (GF) Riverine Angus sirloin beef with hand cut chips & your choice of sauce	\$ 27.90
EYE BISTECCA (250 GM) (GF) Gippsland, Victorian Angus beef tenderloin with rosemary chat potato & your choice of sauce	\$ 32.90
MARE E MONTI (250GM) (GF) Gippsland, Victorian Angus beef tenderloin with giant prawn mash potato & your choice of sauce	\$ 36.90

YOUR CHOICE OF SAUCE MUSHROOM, PEPPER, GRAVY OR VEAL JUS

Extra Sides

HAND CUT CHIPS	\$ 3.90 (S) \$ 8.90 (L)	GARDEN SALAD	\$ 4.90
SWEET POTATO CHIPS	\$ 3.90 (S) \$ 8.90 (L)	STEAM BROCCOLI	\$ 4.90
MASH POTATO	\$ 3.90	ROCKET & PARMESAN SALAD	\$ 4.90
ROASTED VEGETABLES	\$ 4.90		

ALL PRICES INCLUDE GST 10%