

ANTIPASTI

Dips of the day

Grilled pitta bread served with a selection of dips \$14.90

Lemon and oregano haloumi skewers served with a rocket & cucumber salad (Four per serve) \$19.20

Minestrone Our home made all vegetable soup \$12.90

Arancini three arborio rice balls with bacon & mozzarella served with Napolitana sauce, spinach & shaved parmesan \$16.00

Pizza rotolo Rolled pizza base with olive tapenade ham & cheese, sliced & served with rocket lettuce & shaved parmesan \$16.90

Caprese salad freshly sliced tomato, buffalo mozzarella & basil, drizzled with e.v.o & homemade balsamic dressing. served with toasted bread \$16.90

Antipasto Marinated vegetables & Italian cold cuts including: prosciutto, salami, leg ham, vegetables, provolone cheese, olives & breadsticks \$22.00

Bowl of chips served with tomato sauce \$8.50

Sweet potato fries with home made aioli \$9.00

Bowl of rosemary potatoes with garlic aioli \$9.00

Verdura tossed vegetables in oil and garlic \$9.90

PASTA

Pomodoro e Basilico traditional tomato & basil sauce with olive oil. \$17.90

Bolognese Traditional favorite recipe from Bologna, slow braised minced meat in herbs. \$18.90

Marinara Fresh seafood marinated with garlic, herbs & white wine in a pomodoro sauce \$27.90

Granchio Blue swimmer crab meat, green onions, fresh tomatoes, white wine & chilli in a light pomodoro sauce. \$28.50

Gamberi e Peperoncino chilli, prawns, red onion & cream in a pomodoro sauce \$25.90

Con Pollo tender pieces of chicken, mushrooms, capsicums, garlic & herbs in a rose sauce \$23.00

Puttanesca kalamata olives, capers, anchovies, red onions, garlic & chilli in a pomodoro sauce. \$22.50

Alla Panna leg ham, mushrooms, cracked pepper & parsley in a cream sauce. \$21.50

Wood oven Homemade Lasagna

Layers of pasta sheets filled with leg ham & mozzarella cheese, topped with Bolognese & bechamel sauce cooked in the wood oven. \$19.50

Home made Raviolli please refer to Specials board

Types of pasta: Penne, Spaghetti, Linguine, Fettuccine, Gnocchi, Tortellini

Gluten free pasta available \$3 extra | \$2 less for Entrée
Homemade Gnocchi \$4.5 extra | Tortellini \$2 extra

MAIN COURSE

Calamari fritti salt & pepper calamari served with lemon & aioli \$25.50

Chargrilled calamari tender calamari char grilled, served with lemon & aioli sauce \$25.50

Barramundi fillet pan fried with a lemon butter caper sauce, served with salad greens & potatoes \$26.90

Scaloppini funghi pan fried veal served with mash potato & spinach, topped with a creamy mushroom & bacon sauce \$27.90

Pollo parmigiana crumbed chicken topped with Italian pomodoro sauce & mozzarella cheese, served with a side of fries & garlic aioli \$24.90

Pumpkin salad roasted butternut pumpkin, poached beetroot, green beans, baby spinach, feta, quinoa & pomegranate dressing \$17.90

Chicken slaw salad poached chicken, wombok, snow peas, bean shoots, cilantro slaw & cashew nuts with a chilli, lime & soy dressing \$19.90

Marinated lamb salad lamb tossed with a Mediterranean style salad, cous cous, mint yoghurt & toasted pine nuts \$22.90

Seafood salad salad greens, tomato, cucumber, onions, prawns, calamari, mussels, scallops, barramundi homemade dressing & balsamic vinaigrette \$26.90

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••••• See our specials board for today's tasty options... •••••
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PIZZA STYLE APPETIZERS

Garlic bread- Homemade wood-oven pizza bread, smeared with garlic butter and herbs

Bruschetta Pomodoro- Homemade wood-oven pizza bread topped with olive tapenade, tomatoes, herbs and olive oil

Schiacciata Alla Nonna- freshly baked pizza base topped with olive tapenade, tomatoes, buffalo mozzarella, prosciutto, basil, oregano and olive oil

Schiacciata Alpini- freshly baked pizza base with garlic, rosemary, sea salt and olive oil

9" 12"

\$6

\$12

\$19.9 \$27

\$12.5 \$15.5



RISOTTO

Risotto Marinara Arborio rice, braised seafood in a white wine sauce with herbs \$26.90

Risotto Funghi Mixed mushroom risotto with herbs and parmesan \$24.90

Risotto Bella Arborio rice, cream, chicken, bacon, sundried tomatoes & vegetables \$23.90

**Treat
YOURSELF**

CALZONE

Vegetarian- mozzarella, spinach, capsicum, mushroom, onion, pumpkin and sundried tomatoes, topped with napolitana sauce \$23

Caselle- mozzarella, leg ham, salami, capsicum, mushroom, spanish onion and olive oil, topped with Italian red sauce \$24

Carne'- leg ham, salami, chorizo, chicken and bacon with a Bolognese sauce \$25

DINNER PIZZA MENU

9" 12"

Sportivo- red sauce, mozzarella, ham, salami, mushroom, capsicum, olives, spinach, onion and pineapple.	\$18.9	\$25.9
Leg ham & pineapple- red sauce, mozzarella, shaved leg ham and pineapple	\$16.5	\$18.9
Sicliana- red sauce, mozzarella, dices tomatoes, kalamata olives, anchovies, chilli and basil	\$17.9	\$22.5
Margherita- red sauce, buffalo mozzarella, basil and olive oil	\$16.9	\$18.9
Chargrilled chicken- (BBQ Sauce optional) red sauce, mozzarella, char-grilled chicken, mushroom, capsicum, spanish onion and spring onion	\$18.9	\$25.5
Ativole- red sauce, mozzarella, rocket lettuce, cherry tomatoes, shaved parmesan and balsamic vinegar dressing	\$17.9	\$22
Roaring Leone- red sauce, mozzarella, pepperoni, Kalamata olives, gorgonzola cheese, rocket and olive oil	\$18.9	\$24.5
White prosciutto- white sauce base, mozzarella, gorgonzola cheese, sliced potatoes, prosciutto, oregano and rosemary	\$19.9	\$25.5
Capricciosa- pesto base, salami, diced tomatoes, roasted capsicum, Kalamata olives, artichokes, prosciutto and parmesan shavings	\$19.9	\$26.9
Romana- red sauce, mozzarella, sun-dried tomatoes, salami, capsicum, artichokes, olives, buffalo mozzarella and basil	\$18.9	\$24
Zucca- red sauce, mozzarella, spinach, sun-dried tomatoes, capsicum, artichokes, pumpkin and fetta	\$19.5	\$24.9
Veneto- red sauce, mozzarella, leg ham, Kalamata olives, chorizo sausage, pancetta, chilli and parmesan cheese	\$19.9	\$26
Croco D'oro- red sauce, mozzarella, combination of Italian sausages, wood oven mushrooms and caramelized onion	\$19.5	\$24.9
Carne'- red sauce, mozzarella, leg ham, salami, chorizo sausage, chicken, bacon, herbs and a light drizzle of BBQ sauce	\$20.9	\$26.5
Pepperoni- red sauce, mozzarella, sliced hot pepperoni and herbs	\$16.5	\$19.9
Marinara- red sauce, mozzarella, diced marinated tomatoes, prawns, mussels, calamari and fresh herbs	\$22.5	\$28.5
Garlic Prawn- mozzarella, garlic, prawns, cherry tomatoes, herbs and snow peas	\$20.5	\$25.5

12" = eight slices 9" =six slices Gluten free bases \$5 extra