

### **Breads**

Bruschetta al pomodoro e basilico ciabatta bread tomatoes, garlic, olive oil and basil	11.5
Focaccia al rosmarino pizza bread fresh rosemary, garlic, salt flakes	11.5
Pane artichokes, olives, homemade roasted tomatoes with ciabatta bread	13.5

**Gluten Free Bread available add an extra 3.0**

### **Antipasto – Share Plates**

Arancini house made with porcini mushrooms & Asiago cheese	11.5
Polpette Calabrese housemade meat balls in traditional Napoli sauce, crispy bread	12.5
Calamari fritti lightly dusted deep fried calamari, aioli and lemon	18.0
Insalata di Agnello marinated lamb, mix salad & salmoriglio dressing	18.5
Antipasto italian cured meats, cheese, marinated vegetables, ciabatta bread	24.5

### **Pasta**

Lasagne Napoletane house made traditional Neapolitan meat lasagne	22.0
Spaghetti Polpette spaghetti with house made meatballs	22.5
Ricotta & pumpkin Cannelloni cannelloni filled with fresh ricotta and roasted pumpkin	23.0
Spaghetti Carbonara traditional Italian style	23.0
Rigatoni Mediterranean roasted marinated vegetables, Italian sausage, olives & Napoli sauce	24.0
Gnocchi Spinaci Pancetta baby spinach, roasted pumpkin, sage, pancetta & butter	25.0
Rigatoni Duck Ragout slowly cooked duck with a tomato ratatouille sauce	25.0
Spaghetti Granchio fresh crab meat, tomato, chilli, garlic, white wine & parsley	27.5
Linguine Mare fresh seafood, tomatoes, garlic, chilli parsley & olive oil	27.5

**Gluten Free Pasta available add an extra 3.0**

If you have any allergies or intolerances please let us know before you order as not all ingredients are named and may contain nuts, gluten or dairy.

## Mains

Saltimbocca alla Romana thinly sliced pork medallions with prosciutto, sage, white wine & butter	28.0
Pollo al Funghi chicken supreme with Porcini mushrooms and cream sauce	29.0
Market Fish of the day	32.0
Bistecca alla griglia grilled rib-eye, your choice of herb butter or Pepper sauce	34.0
Cotoletta di Vitello (250g) prime cut veal on the bone, lightly crumbed with Italian herbs and parmesan with caper lemon sauce	34.0

All meals are served with seasonal vegetables and potatoes

## Sides

Patatine Fritte beer battered chips and aioli	8.5
Verdure di Stagione sautéed seasonal vegetables, garlic, lemon & olive oil	8.5
Insalata del Giardino mixed garden salad	8.5

## Pizza

Margherita tomato mozzarella and basil	18.5
Pepperoni tomato, mozzarella, pepperoni	19.5
Capricciosa tomato, mozzarella, ham, mushrooms, olives and artichokes	19.5
Vegetariana tomato, mozzarella and marinated vegetables	21.5
Rucola tomato, mozzarella, rocket, prosciutto and shaved parmesan	23.0
Supremo tomato, mozzarella, olives, ham, mushrooms, salami, onion, capsicum	23.0
Melanzana tomato, mozzarella, roasted lamb, grilled eggplant, roasted tomatoes	23.5
Diavolo tomato, mozzarella, prawns, chilli, garlic	25.0
Angela tomato, mozzarella, chicken, avocado, semi-dried tomatoes	25.0

**Gluten Free Pizza available add an extra 3.0**

## Bambini (Kids 12 under)

Fish and Chips OR Fish and vegetables	10.5
Spaghetti Carbonara	10.5
Mini ham and cheese pizza	10.5
Spaghetti Bolognese	10.5

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## Desserts

Gelati misti (per scoop)	4.5
Affogato (non alcoholic vanilla bean gelati, shot of espresso)	8.5
Tiramisu classic Italian dessert	12.5
Amaretto e Caffé amaretto and coffee panna cotta	12.5
Torta Cioccolato flourless chocolate cake served with vanilla bean gelati	12.5
Affogato vanilla bean gelati, shot of espresso, your choice of liqueur	14.5

## Tea and Coffee Selections

Tea (selection, please enquire)	3.5	Vienna Coffee	4.8
Espresso	3.5	Irish - Tullamore Dew	12.5
Macchiato	4.5	French - Cointreau	12.5
Cappuccino	4.5	Jamaican - Tia Maria	12.5
Skinnycino	4.5	Italian - Amaretto	12.5
Café Latte	4.5	Mexican - Kahlua	12.5
Flat White	4.5		
Hot Chocolate	4.5		

## Ports & Cognacs

House Special	7.5
Galway Pipe	8.5
Penfolds Grandfather	13.5
Hennessy V.S	10.5
Courvoisier Cognac V.S.O.P	14.5

## Liqueurs

Frangelico	8.5
Cointreau	8.5
Baileys	8.5
Tia Maria	8.5
Kahula	8.5
Grand Marnier	8.5
Limoncello	9.0
Grappa	9.0
Averna	9.5
Fernet Branco	9.5