

stuzzichini

* gluten free on request

bruschetta carciofi bread topped with an artichoke tapenade 2pce.	13.00
bruschetta pomodoro bread topped with vine ripened tomato, basil, garlic and extra virgin olive oil 2pcs.	13.00
bruschetta gorgonzola e rucola bread topped with gorgonzola and rocket 2pcs.	13.00
pane all'aglio garlic bread 4pcs.	8.90
pane alle erbe mixed herb bread 4pcs.	8.90
olive verde impanate bread crumbed green olives filled with goats cheese and shallow fried.	14.90
acciughe bianche white anchovies, extra virgin olive oil, red onion, parsley, pepper, drizzled with balsamic vinegar.	18.90 *

primi

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	entree	main
carpaccio scampi thinly sliced raw scampi marinated with EVO, lemon juice diced spanish onion	23.90	*
carpaccio bresaola cured beef thinly sliced topped with artichokes, rocket, drizzled with lemon juice, extra virgin olive oil and balsamic vinegar.	21.90	*
burrata cherry tomatoes with burrata cheese topped with fresh basil.	22.90	*
calamari e gamberi fritti calamari & prawns lightly floured with salt & pepper shallow fried, served with garlic aioli.	22.90 / 32.90	
fiori di zucchini ripieni shallow fried zucchini flowers filled with buffalo mozzarella, ricotta, sundried tomato served on napoletana.	19.90 / 30.90	
cozze al pomodoro tasmanian mussels pot braised with tomato, garlic, white wine, chilli.	22.90 / 32.90	*

insalate e contorni

insalata rucola e radicchio baby rocket, radicchio, fennel drizzled with red wine vinegar and extra virgin olive oil.	16.50	*
rucola baby rocket, pear, walnut, parmesan cheese dressed with our special balsamic dressing.	16.50	*
insalata mista mixed leaves, tomatoes, olives, spanish onions, cucumber, red capsicum drizzled with a mayonnaise vinaigrette.	16.50	*
spinaci saltati spinach sautéed in extra virgin olive oil and garlic.	16.50	*
patatine fritte shoestrings chips.	10.90	
pure di patate mash potato.	12.90	*
vegetali misti sautéed mixed vegetables.	15.90	*

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pasta

entree main

**gluten free pasta (short, long or gnocchi) cook to order \$5.00 extra*

gnocchi pomodoro homemade potato dumplings pan tossed with basil, oregano and napoletana	20.90 / 29.90 *
gnocchi gorgonzola homemade potato dumplings pan tossed with gorgonzola, and cream.	20.90 / 29.90 *
gnocchi sorrentina homemade potato dumplings baked with filantina cheese and napoletana.	20.90 / 29.90 *
gnocchi pesto home made potato dumplings pan tossed with pesto, cream topped with diced tomatoes.	20.90 / 29.90 *
gnocchi bolognese home made potato dumplings pan tossed with bolognese.	20.90 / 29.90 *
chitarra bolognese spaghetti with a slow pot braised veal, beef and pork bolognese.	20.90 / 29.90 *
chitarra alla carbonara spaghetti pan tossed with crispy pancetta, creamy eggs.	19.90 / 28.90 *
pappardelle ragu con porcini wide flat egg pasta pan tossed with a ragù of pot-braised beef, porcini mushrooms and napoletana.	21.90 / 29.90 *
fettuccine boscaiola fettuccine pan tossed with mushrooms, pancetta, cream, parsley, and parmesan cheese.	19.90 / 28.90 *
linguine modo mio linguine pan tossed with Moreton Bay bugs, fresh tomatoes, mint, garlic, and chilli.	23.90 / 32.90 *
lasagna al forno homemade beef and pork lasagna oven baked.	19.90 / 28.90
gluten free lasagna al forno homemade gluten free beef and pork lasagna oven baked.	28.90 *
fettuccine sambuca fettuccine pan tossed with prawns, fresh tomatoes, garlic, chilli, shallots, cream flamed with sambuca.	21.90 / 30.90 *
linguine frutti di mare linguine pan tossed with an array of fresh seafood, white wine, chilli, napoletana.	22.90 / 31.90 *
agnolotti di spinaci agnolotti filled with spinach, ricotta, pecorino, parmesan served with a butter sage sauce.	19.90 / 28.90
pasta campagnola short pasta pan tossed with crispy bacon, baby spinach, garlic, touch of chilli, topped with fresh ricotta cheese.	19.90 / 28.90 *
pasta pesto e pomodoro short pasta pan tossed with pesto, cream topped with diced tomatoes.	19.90 / 28.90 *
pasta vegetariana short pasta pan tossed with mixed vegetables and napoletana.	19.90 / 28.90 *
spaghetti puttanesca spaghetti tossed with napolitana sauce, capers, black olives and oregano.	19.90 / 28.90 *
bucatini amatriciana bucatini (spaghetti) tossed with bacon, caramelised onions, chilli, pecorino, and napoletana sauce.	19.90 / 28.90 *

risotto

risottos can be made gluten free on request

entree main

risotto porcini arborio rice pan tossed with porcini mushrooms, button mushrooms, white wine, parmesan cheese.	20.90 / 29.90 *
risotto primavera arborio rice with rocket, chicken, diced onions, shallots, tomatoes, touch of chilli, and white wine.	19.90 / 28.90 *
risotto pescatora arborio rice pan tossed with an array of fresh seafood, white wine, chilli, fresh tomatoes.	22.90 / 31.90 *
risotto granchio arborio rice pan tossed with fresh blue swimmer crab meat, basil, garlic, chilli, cream and napoletana.	22.90 / 31.90 *
risotto vegetariano arborio rice pan tossed with mixed vegetables and napoletana.	19.90 / 28.90 *

hot pot

garlic prawns tiger prawns pot braised in virgin olive oil, garlic, parsley served sizzling.

entree main
22.90 / 32.90 *

misto mare hot pot with mussels, calamari, king prawns, john dory, moreton bay bug, clams, garlic, chilli, extra virgin olive oil, parsley and tomato.

48.90 *

carne

bistecca alla fiorentina angus grain-fed 650g t-bone served with sautéed vegetables.

48.90 *

sauce choices - diane, porcini mushroom, green peppercorn, gorgonzola* extra \$4.90ea

pollo boscaiola pan braised chicken breast fillet with bacon, mushroom and cream, served with vegetables.

29.90 *

pollo limone pan braised chicken breast fillet with garlic, fresh lemon juice, white wine, chicken stock, served with vegetables.

29.90 *

pollo senape pan braised chicken breast fillet with seeded mustard, white wine, chicken stock, cream, served with vegetables.

29.90 *

pollo con peperonata pan braised chicken breast fillet with red capsicum, chilli, onion, garlic, white wine, napoletana served with vegetables.

29.90 *

agnello balsamico grilled lamb rump served on spinach finished with reduced aged balsamic sauce.

32.90 *

saltimbocca romana pan braised veal with prosciutto, filantina cheese, sage, napoletana, white wine, served with vegetables.

32.90 *

cotoletta milanese milanese crumbed veal, pan fried served with shoestring chips and salad.

32.90

scaloppine ai funghi pan braised veal with mushroom and cream, served with vegetables.

32.90 *

scaloppine al limone pan braised veal with fresh lemon juice, white wine, stock, butter served with vegetables.

32.90 *

scaloppine al pizzaiola pan braised veal with black olives, garlic, capers, oregano, napoletana sauce, served with vegetables.

32.90 *

scaloppine al marsala pan braised veal in a marsala, white wine sauce served with vegetables.

32.90 *

polletto alla diavola butterflied spatchcock, white wine, chilli, garlic served with vegetables.

32.90 *

pesce

pesce spada alla siciliana grilled swordfish steak served with cherry tomatoes, black & green olives, capers and side of chips

33.90 *

grigliata mista di mare grilled king prawns, moreton bay bug, calamari, john dory, mussels, clams finished with a herb oil.

47.90 *

san pietro alla griglia grilled john dory fillet, served on mash potato, topped with a king prawn and a lemon butter sauce.

36.90 *

frattaglie

fegato alla veneziana grilled thinly sliced calf livers with caramelized onion, marsala, sage, rosemary, white wine served with polenta.

29.90 *

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