

## PRIMI/ENTREES

### **Capesante gratinate \$19**

Fresh local scallops: grilled with breadcrumbs, lemon zest, parmesan, extra-virgin olive oil, parsley

### **Caesar salad \$17**

Cos, croutons, bacon rashers, parmesan shards, anchovies, poached egg, light parmesan dressing

### **Crocchette di patate \$16**

Potato balls: anchovies, lemon zest, parsley, breadcrumbs, garlic, rocket, balsamic vinegar, extra-virgin olive oil

### **Arancini \$16**

Arborio rice balls filled with porcini mushrooms, mozzarella - served with tomato salsa, rocket

### **Salt & pepper quail \$19**

Fried salt and pepper quail: served with crispy vegetables, carrot, onion, leek - served with rocket, house-made aioli

### **Mediterranean mussels \$20**

Black mussels poached in white wine, oven-roasted tomatoes, shallots, basil, chilli, olive oil, garlic

### **Oysters (ostriche) (6) \$18 (12) \$33**

“Natural” or “Deliziose”: parmesan, parsley-crumbed pan-fried oysters - served with house-made Italian-style mayonnaise

### **Antipasto (serves 2) \$26**

Selection of house specialties

## PASTA/RISOTTI

### **Penne basilico \$26**

Our signature dish featuring chicken breast, semi-sundried tomatoes, roasted capsicum, fresh basil, tomato/cream salsa

### **Spaghetti all'amatriciana \$23**

Bacon, onion, chilli in tomato salsa

### **Lasagna vegetarian \$28 (main course only)**

Oven-baked vegetable lasagne: eggplant, red onion, zucchini, red and yellow capsicum, tomato, béchamel, basil, parmesan

### **Conchiglioni \$30 (main course only)**

Large oven-baked pasta shells with farce of carrots, mushroom, zucchini, ricotta, nutmeg, parmesan, garlic - in tomato/basil salsa

### **Pappardelle all'aragosta \$35 (main course only...when available)**

Wide ribbon egg pasta - served with slipper lobster, white wine, chilli, rocket, semi-dried tomato pesto, lemon juice

### **Ravioli di zucca \$30 (main course only)**

House-made pasta parcels filled with roasted pumpkin, thyme, parmesan – served with burnt butter/garlic/sage salsa – with toasted hazelnuts

### **Risotto con salsiccia e piselli \$28**

Arborio rice with olive oil, garlic, saffron, Italian sausage, green peas, shallots, parsley, red wine, parmesan, broth

### **Penne alla norma \$25**

Eggplant pieces, ricotta salata, fresh basil, olive oil, garlic, tomato salsa

### **Spaghetti alla puttanesca \$23**

Anchovies, capers, tomato pieces, olives, spring onion, chilli - in tomato salsa

### **Spaghetti marinara \$36 (main course only)**

Fresh brandy-flamed seafood in tomato salsa

**Pappardelle al ragù \$24 / Spaghetti al pomodoro alla napoletana \$22 /**

**Spaghetti aglio, olio e peperoncino \$22 / Spaghetti carbonara \$23 / Pappardelle alla panna \$23**

## SECONDI/MAIN COURSE

### **Salt & pepper calamari \$30**

Warm salad of salt and pepper calamari - served with salad of rocket, semi-dried tomatoes, pinenuts, red onion: dressed in extra-virgin olive oil

### **Melanzane alla parmigiana \$28**

Baked eggplant slices, interlayered with fresh tomato, buffalo mozzarella - served in tomato basil pesto salsa

### **Saltimbocca \$34**

Pan-fried veal medallions with olive oil, garlic, sage, prosciutto, bocconcini, white wine – served with rosemary potatoes

### **Pollo al camembert \$33**

Oven-baked chicken Kiev filled with camembert, pancetta, parsley, breadcrumbs - served with white wine, tomato, basil salsa

### **Costoletta di maiale \$32 (gf)**

Pork cutlet oven-baked with olive oil, garlic, porcini mushrooms, spring onions, marsala/cream salsa – served on sautéed baby spinach

### **Stinco di agnello \$32 (gf)**

Oven-baked lamb shanks – braised with olive oil, garlic, rosemary, thyme, carrots, celery, onion, tomato, red wine – served on soft polenta

### **Bistecca \$46 (gf)**

Chargrilled prime rib-eye steak (400-450gms): olive oil – sautéed Swiss brown mushrooms - served with baby carrots, rosemary potatoes

### **Fish of the day \$**

Refer to the specials board

## CONTORNI/SIDE DISHES

### **Garden salad \$10**

Mixed lettuce, tomato, cucumber, olives, onion, capsicum, Italian-style dressing

### **Insalata di rucola, pere e parmigiano \$12**

Rocket, pear, parmesan salad with olive oil, balsamic glaze

### **Broccolini piccanti \$10**

Broccolini pan-fried with olive oil, garlic, chilli

### **Carotine dolci \$10**

Honey walnut roasted baby carrots

### **Patate al forno \$9**

New baby potatoes oven-baked with olive oil, garlic, rosemary

### **Marinated olives \$8**

Black, green olives marinated in orange zest, chilli, parsley, garlic, extra-virgin olive oil

### **Bruschetta al pomodoro \$9**

Tomato, basil, olive oil, garlic on chargrilled ciabatta

### **Garlic bread \$4**

Pasta/risotto entrée size: \$4 off

Gluten-free options available

**Price inclusive of GST**