

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) \$32

“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 \$25

Our signature dish featuring chicken breast, semi-sundried tomatoes, roasted capsicum, fresh basil, cream tomato 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 farciti con salsiccia e pecorino \$30 (main course only)

Large oven-baked pasta shells with farce of Italian sausage, ricotta, pecorino, kale, lemon zest, oregano - in cream 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 roasted hazelnuts, shallots, thyme, in white wine cream salsa

Risotto ai funghi con pancetta e pecorino \$28

Arborio rice with pancetta, wild mushrooms, pecorino, thyme, broth, olive oil, garlic

Spaghetti primavera \$25

Mixed seasonal vegetables, olive oil, garlic

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 \$21 / Spaghetti aglio, olio e peperoncino \$21 / Spaghetti carbonara \$23 / Pappardelle alla panna \$23

SECONDI/MAIN COURSE

Salt & pepper calamari \$29

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

Scaloppine al prosciutto, bocconcini e marsala \$33

Pan-fried veal medallions with marsala, sage, olive oil: layered with prosciutto, bocconcini cheese - served with asparagus spears

Pollo al taleggio \$33

Oven-baked chicken Kiev filled with taleggio cheese, prosciutto, parsley, breadcrumbs - served with white wine, tomato, basil salsa

Costoletta di maiale \$30 (gf)

Chargrilled pork cutlet marinated in olive oil, lemon, thyme, oregano - served with salad of zucchini, fennel, pecorino, mint, olive oil

Agnello con pomodori secchi e caprino \$34 (gf)

Oven-baked lamb cutlets - served with semi-sundried tomatoes, rosemary, olive oil: on bed of pea mint puree, finished with fresh goat's cheese, red wine vinegar reduction

Bistecca con salsa verde \$44 (gf)

Chargrilled prime rib-eye steak (400-450gms): olive oil, porcini-flavoured salt - salsa verde of capers, lemon zest, parsley, garlic - served with baby carrots, rosemary potatoes

Fish of the day \$

Refer to the specials board

CONTORNI/SIDE DISHES

Garden salad \$9

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 \$9

Honey walnut roasted baby carrots

Patate al forno \$10

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

Price GST inclusive

Pasta/risotto entrée size: \$4 off - Gluten-free options available

