

PRIMI/ENTREES

Capesante 19

Scallops grilled: roast capsicum, eggplant, basil - balsamic vinegar dressing

Bianchetti fritti 17

White bait deep-fried: salt and pepper, capers, rocket - aioli

Caesar salad 18

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

Arancini 17

Arborio rice balls: filled with roast pumpkin, parmesan - with salsa verde

Peperone ripieno 16

Roast capsicum: filled with Italian sausage, gruyere, semi-dried tomatoes, polenta

Mediterranean mussels 21

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

Antipasto (serves 2) 27

Platter of house specialties

PASTA/RISOTTI

Penne basilico 28

Chicken breast, semi-sundried tomatoes, roast capsicum, basil, tomato cream salsa

Spaghetti all' amatriciana 25

Bacon, onion, chilli, tomato salsa

Pappardelle al ragù 25

Egg ribbon pasta: braised beef, tomato salsa

Lasagna vegetariana 28 **

Lasagna oven-baked: eggplant, red onion, zucchini, red /yellow capsicum, tomato, béchamel, basil, parmesan

Conchiglioni 30 **

Pasta shells oven-baked: with farce of ricotta, baby spinach, parmesan, nutmeg, tomato salsa

Pappardelle con gamberi e pancetta 33 **

Egg ribbon pasta: prawns, pancetta, shallots, green peas, parsley, garlic, olive oil, chilli, lemon juice, white wine

Risotto in bianco 28

Arborio rice: chicken breast, leek, lemon zest, white wine, parmesan, lemon wedges

Penne alla norma 27

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

Spaghetti alla puttanesca 25

Anchovies, capers, tomato, olives, spring onions, chilli, tomato salsa

Spaghetti marinara 37 **

Fresh brandy-flamed seafood in tomato salsa

Spaghetti al pomodoro napoletana 23 / Spaghetti aglio, olio e peperoncino 23

Spaghetti carbonara 25 / Pappardelle alla panna 25

**** main course only {other pasta/risotti entrée size: -4}**

SECONDI/MAINS

Salt and pepper calamari 32

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

Melanzane alla parmigiana 28

Eggplant baked: layered with fresh tomato, buffalo mozzarella - in tomato/basil pesto salsa

Saltimbocca 34

Veal medallions pan-fried: prosciutto, bocconcini, garlic, olive oil, sage, white wine - on rosemary potatoes

Quaglie al forno alla birra 34

Quails oven-baked: baby carrots, leek, caramelised red onion, olive oil, garlic, lager jus

Pollo ripieno 34

Chicken Kiev oven-baked: bacon, shallots, bread-crumbs, egg, lemon zest, white wine - on rosemary potatoes

Braciola di maiale 32 (gf)

Pork cutlet oven-baked: braised fennel, red onion, orange, parsley, rosemary, garlic, olive oil

Costolette di agnello 33

Lamb cutlets pan-fried: encrusted with parmesan, parsley - with tomato/basil/shallot salad

Filetto di manzo 39

Beef fillet oven-baked: marinated in olive oil, balsamic vinegar, garlic, chilli, rosemary, white onion, semi-dried tomatoes - on potato mash

Fish of the day

please refer to 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: olive oil/balsamic glaze

Broccolini piccanti 10

Broccolini pan-fried: garlic, olive oil, chilli

Carotine dolci 10

Baby carrots roasted: honey, walnut

Patate al forno 10

Baby potatoes oven-baked: rosemary, garlic, olive oil

Marinated olives 8

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

Bruschetta al pomodoro 9

Ciabatta chargrilled: tomato, basil, garlic, olive oil

Garlic bread 4

Gluten-free options available {Price inclusive of GST}

" Lunch Extras "

(available at lunchtime only)

Insalata alla griglia \$18

Char-grilled salad of asparagus spears, baby carrots and fennel, with green peas, rocket lettuce – finished with a honey and Dijon mustard dressing and char-grilled ciabatta

Polenta pancakes \$20

Golden brown polenta cakes - served with smoked salmon, baby spinach, lemon caper sauce

Insalata caprese \$18

Salad of bocconcini cheese, tomato, garlic, basil - served with extra-virgin olive oil, balsamic glaze

Prosciutto e melone \$18

Seasonal rockmelon wrapped in 'San Daniele' Parma ham

Salt & pepper calamari \$22 (lunch size) / \$32 (main course)

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

FOCACCIA

Focaccia alle melanzane \$13.9

Chargrilled eggplant, roasted capsicum, tomato, pesto, goat's cheese, rocket

Focaccia di marko II \$13.9

Chargrilled veal, prosciutto, cheddar, tomato, cucumber, red onion, mixed lettuce, Italian-style mayonnaise

Focaccia al pollo \$13.9

Chicken breast marinated in lemon, chilli, garlic: chorizo, fetta, mixed lettuce, Italian-style mayonnaise

Price GST inclusive