

# Pranzo / Lunch Specials

(available at lunchtime only)

## **Bruschetta ai carciofi e melanzane \$13**

Artichokes, chargrilled eggplant, roast capsicum, pesto, parmesan shards - on toasted ciabatta

## **Polenta pancakes \$19**

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

## **Insalata caprese \$17**

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

## **Prosciutto e melone \$17**

Seasonal rockmelon wrapped in 'San Daniele' Parma ham

## **Salt & pepper calamari \$20 (lunch size) / \$30 (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

## **\*Affettati – cured meats \$17**

Fine selection of cured meats: 'San Daniele' prosciutto, cacciatore salami, capocollo, mortadella - with toasted ciabatta

## **FOCACCIA**

### **Focaccia al salmone \$13.9**

Smoked salmon, capers, cream cheese, red onion, rocket

### **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**

## **PRIMI/ENTREES**

### **Capesante 19**

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

### **Bianchetti fritti 16**

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

### **Caesar salad 17**

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

### **Arancini 16**

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

### **Peperone ripieno 15**

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

### **Mediterranean mussels 20**

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 27**

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

### **Spaghetti all' amatriciana 24**

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 32 \*\***

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

### **Ravioli di zucca 28 \*\***

House-made pasta parcels: roast pumpkin, thyme, parmesan - with burnt butter/garlic/sage salsa, hazelnuts

### **Risotto in bianco 28**

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

### **Penne alla norma 26**

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 22 / Spaghetti aglio, olio e peperoncino 22**

**Spaghetti carbonara 24 / Pappardelle alla panna 24**

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

## **SECONDI/MAINS**

**Salt and pepper calamari 30**

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 30 (gf)**

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

**Costelette di agnello 32**

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

**Filetto di manzo 38**

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}