

PRIMI / ENTREES

Arancini 17

Arborio rice balls filled with porcini mushroom, bocconcini cheese, tomato salsa

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

Insalata di manzo 20

Char-grilled beef fillet (medium- rare) served with wilted baby spinach, parmesan, olive oil, sticky balsamic glaze

Mediterranean mussels 22

Black mussels: poached in white wine, saffron, fresh cream, celery, leek, shallots, olive oil, garlic

Antipasto (serves 2) 28

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 27 **

Egg ribbon pasta: braised beef / pork, tomato salsa

Conchiglioni 30

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

Spaghetti con cozze 30 **

Black mussels, olive oil, garlic, chilli, parsley, tomato salsa

Risotto con funghi 30 **

Arborio rice: porcini, Swiss brown mushrooms, onions, mint leaves, parmesan, butter

Risotto ai frutta di mare 37

Arborio rice: fresh seafood, tomato, white wine, parsley

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 24 / Spaghetti aglio, olio e peperoncino} 24
{Spaghetti carbonara 25 / Pappardelle alla panna} 25

** Also available as an entrée size portion: \$4 less

SECONDI / MAINS

Parmigiana di pollo 28

Crumbed chicken breast, topped with leg ham, provolone cheese, tomato salsa – broccolini, rosemary potatoes

Calamari fritti 22 / 33

Fried calamari coated in salt and pepper – fresh garden salad

Saltimbocca 34

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

Quaglie al forno 34

Quails oven baked in brandy sauce, with crispy prosciutto - baby carrots

Ossobuco 34

Shin veal braised with carrots, celery, onions, white wine, tomato pieces, gremolata - risotto Milanese

Pollo alla birra 34

Chicken Kiev oven baked: olive oil, garlic, "Moretti lager", celery, leek, red onions - baby carrots

Filetto di manzo 42

South Australian "grass fed" beef fillet oven-baked: marinated in olive oil, garlic, red wine jus – baby carrots, sautéed baby spinach

Fish of the day

Please refer to specials board

CONTORNI / SIDE DISHES

Insalata di rucola, pere e parmigiano 12

Rocket, pear, parmesan salad: olive oil / balsamic glaze

Garden salad 10

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

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

Bruschetta al pomodoro 9

Ciabatta chargrilled: tomato, basil, garlic, olive oil

Marinated olives 8

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

Garlic bread 4

Gluten-free options available

Price inclusive of GST