

PRIMI / ENTREES

Arancini 18

Porcini mushroom rice balls, filled with bocconcini cheese, napoletana salsa

Caesar salad 20

Salad of cos, parmesan, bacon rashers, anchovies, poached egg, garlic bread croutons

Mediterranean mussels 25

Black mussels in a broth of Moretti lager & tarragon, braised fennel, shallots

Capesante 22 (gf)

Pan-seared scallops, speck, brussel sprouts, burnt butter sauce

Piatto di verdure 20 (gf)

A plate of seasonal char-grilled vegetables, artichoke puree

Antipasti 30 (serves 2)

Platter of house specialties

PASTA / RISOTTO

Penne basilico 30 **

Chicken breast pieces, sundried tomatoes, roast capsicum, basil, tomato cream salsa

Spaghetti all' amatriciana 27 **

Spaghetti, bacon, onion, chilli, napoletana salsa

Pappardelle al ragu 29 **

Slow braised beef & pork pieces, napoletana salsa

Lasagne spinaci e ricotta 29

House-made pasta sheets, layered with spinach, ricotta, napoletana salsa, parmesan cheese

Spaghetti con vongole 32 **

Baby clams, chilli, parsley, EVO, garlic, white wine

Gnocchi con salsiccia 33 **

Pasta dumplings, Italian sausage pieces, brown mushrooms, green peas, parmesan cheese, EVO, garlic

Risotto con zucca 30 (gf) **

Arborio rice, roast pumpkin, shallots, green peas, parsley, feta cheese, EVO, garlic

Spaghetti alla puttanesca 28 **

Anchovies, capers, tomato, olives, spring onion, chilli, napoletana salsa

Spaghetti marinara 39

Brandy flamed fresh South Australian seafood, parsley, napoletana salsa

Spaghetti al napoletana pomodoro 25 **

Spaghetti aglio, olio, pepperoncino 25 **

Spaghetti carbonara 27 **

Pappardelle alla panna 27 **

**Entrée size available ...\$4 less

Gluten free pasta options also available

All prices GST inclusive

SECONDI / MAINS

Salt and Pepper calamari 24 / 34

Warm salad of calamari, red onion, sun-dried tomatoes, rocket lettuce, EVO

Saltimbocca 35

Veal medallions, layered with prosciutto & bocconcini, white wine, sage, EVO, garlic, rosemary potatoes

Pollo alla Marsala 35 (gf)

Oven-baked chicken breast served in a reduction of marsala liqueur, onions, rosemary, yellow & red capsicums

Costolette di agnello 35

Lamb cutlets in a parmesan & thyme crumb, sautéed broccolini, anchovy oil, lemon wedges

Qualie di casa 35 (gf)

Oven-roasted quails, crispy pancetta, green peas, mint, white wine, EVO, garlic

Bistecca (approx. 450-500 gm) 58 (gf)

S.A. grass-fed rib eye char-grilled, roasted parsnips, lemon, grated horseradish, infused with anchovy oil

Fish of the day

Please refer to specials board

CONTORNI / SIDE DISHES

Insalata di rucola, pere e parmigiana 12

Salad of rocket lettuce, parmesan, and sliced pear, tossed with EVO, balsamic glaze

Garden salad 12

Mixed lettuce, tossed with tomato, cucumber, red onion, olives, capsicum, Italian dressing

Broccolini Piccanti 12

Sautéed broccolini, with EVO, garlic, chilli

Carotine dolci 12

Oven-roasted baby carrots, sticky honey glaze, walnuts

Patate al forno 10

Oven-roasted baby potatoes, tossed in rosemary and garlic infused EVO, with aioli.

Bruschetta 9

Toasted ciabatta, garlic infused tomato slices, fresh basil, EVO

Marinated olives 10

Black and green olives, marinated in EVO, orange zest, chilli, parsley, garlic

Garlic bread 5

All prices GST inclusive

“Piccolo piatti”

(Lunch time extras)

Pizza (9”)

Margherita 16

Tomato salsa, mozzarella cheese, fresh basil

Pepperoni 16

Tomato salsa, mozzarella cheese, fresh basil, pepperoni pieces

Carciofi 16

Tomato salsa, mozzarella cheese, artichoke pieces

Piatto di verdure 20

A plate of seasonal, char-grilled vegetables, artichoke puree

Arancini 18

Porcini mushroom rice balls, filled with bocconcini cheese, napoletana salsa

Caesar salad 20

Salad of cos, parmesan, bacon rashers, anchovies, poached egg, garlic bread croutons

Salt and pepper calamari (lunch size 24 / main 34)

Warm salad of South Australian calamari, red onion, sun-dried tomatoes, rocket lettuce

All prices GST inclusive