

PRIMI / ENTREES

Arancini 19

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

Caesar salad 21

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

Mediterranean mussels 26 (gf)

Black mussels, spring onions, green peppercorn, semi-fried tomatoes, basil, chilli, 'evoo', garlic, white wine

Polpette al baffo 23

Veal meatballs, filled with carrots, zucchini, onions, tomato cream salsa

Piatto di verdure 23 (gf)

A plate of seasonal char-grilled vegetables, artichoke puree

Antipasti 33 (serves 2)

Platter of house specialties

PASTA / RISOTTO

Penne basilico 32 **

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

Spaghetti all' amatriciana 29 **

Spaghetti, bacon, onion, chilli, napoletana salsa

Pappardelle al ragu 34 **

Slow braised beef & pork pieces, napoletana salsa

Lasagne spinaci e ricotta 30

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

Spaghetti con vongole 35 **

Baby clams, chilli, parsley, 'evoo', garlic, white wine

Gnocchi con salsiccia 35 **

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

Risotto con zucca 30 (gf) **

Arborio rice, roast pumpkin, shallots, green peas, parsley, blue vein cheese, 'evoo', garlic

Spaghetti alla puttanesca 29 **

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

Spaghetti marinara 42

Brandy flamed fresh South Australian seafood, parsley, napoletana salsa

Spaghetti al napoletana pomodoro 26 **

Spaghetti aglio, olio, pepperoncino 26 **

Spaghetti carbonara 29 **

Pappardelle alla panna 29 **

**Entrée size available ...\$4 less

Gluten free pasta options also available

All prices GST inclusive

SECONDI / MAINS

Salt and Pepper Calamari 26 / 36

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

Saltimbocca 39

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

Pollo alla Marsala 37 (gf)

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

Stinco d'agnello 38 (gf)

Lamb shank slowly braised with carrots, celery, onion, zucchini, garlic, red wine, tomato pieces/salsa, served with soft polenta

Quaglie di casa 38 (gf)

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

Bistecca (approx. 400 gms) 46

Grass-fed Adelaide Hills "scotch fillet" pan-seared with red wine jus, served on a bed of creamy potato mash

Fish of the day

Please refer to specials board

CONTORNI / SIDE DISHES

Insalata di rucola, pere e parmigiana 14

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

Garden salad 14

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

Broccolini piccanti 12

Sautéed broccolini, with 'evoo', 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 'evoo', with aioli

Bruschetta 9

Toasted ciabatta, garlic infused tomato slices, fresh basil, 'evoo'

Marinated olives 12

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

Garlic bread 5

“Piccolo piatti”

(Lunch time extras)

Pizza (12”)

Margherita 22

Tomato salsa, mozzarella cheese, fresh basil

Pepperoni 22

Tomato salsa, mozzarella cheese, fresh basil, pepperoni pieces

Carciofi 22

Tomato salsa, mozzarella cheese, artichoke pieces

Piatto di verdure 23

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

Arancini 19

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

Caesar salad 21

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

Salt and pepper calamari (lunch size 26 / main 36)

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

All prices GST inclusive