

PRIMI / ENTREES

Arancini 20

Rice balls, filled with provolone piccante, thyme, shallots, parmesan, served with aioli

Caesar salad 21

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

Mediterranean mussels 26 (gf)

Black mussels, leek, white wine, olive oil, garlic, parsley, cannellini beans

Bianchetti fritto 22

White-bait fritters with sauce of olive oil, rosemary, anchovies, parsley, lemon rind

Piatto di verdure 24 (gf) (serves 2)

A plate of seasonal char-grilled vegetables, artichoke puree

Polpette al baffo 23

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

Antipasti 34 (serves 2)

Platter of house specialties

PASTA / RISOTTO

Penne basilico 34 **

Chicken breast pieces, sun-dried tomato, roast capsicum, basil, tomato cream salsa

Spaghetti all' amatriciana 30 **

Bacon pieces, onion, chilli, napoletana salsa

Pappardelle al ragu' 34 **

Slow braised beef & pork pieces, napoletana salsa

Ravioli di ricotta e spinaci 33

House-made pasta parcels filled with ricotta cheese & spinach, lemon, sage, brown butter sauce, parmesan

Penne con gamberi 38 **

S.A king prawns, olive oil, garlic, chilli, parsley, toasted bread-crumbs, tomato salsa

Gnocchi al pesto di noci 35 **

Pasta dumplings, with pesto sauce of basil, rosemary, garlic, olive oil, roasted walnuts, pecorino cheese

Risotto con pollo 34 (gf) **

Arborio rice, chicken pieces, pancetta, parmesan, shallots, parsley, white wine, olive oil, garlic

Spaghetti alla puttanesca 30 **

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

Spaghetti marinara 44

Brandy flamed fresh South Australian seafood, parsley, napoletana salsa

Spaghetti al napoletana pomodoro 28 **

Spaghetti aglio, olio, pepperoncino 28 **

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 tomato, rocket lettuce, olive oil

Scaloppine ai funghi 39

Veal medallions, Swiss brown, mushrooms, olive oil, garlic, marsala-cream sauce, rosemary potatoes

Spiedini di pollo 39

Marinated chicken skewers, encrusted with lemon zest, parmesan, oregano, served with roasted capsicum, red wine vinegar, olive oil, garlic

Costolette di agnello 39 (gf)

Lamb cutlets oven-roasted with garlic, rosemary, parsley, compound butter, lemon juice, served with pumpkin puree

Quaglie di casa 39 (gf)

Oven-roasted quails, with garlic, olive oil, white wine, spring onions, swiss brown mushrooms

Bistecca (approx. 400 gms) 50

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 olive oil, balsamic glaze

Garden salad 14

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

Broccolini piccanti 12

Sautéed broccolini, with olive oil, garlic, chilli

Carotine dolci 12

Oven-roasted baby carrots, sticky honey glaze, walnuts

Patate al forno 12

Oven-roasted potatoes, tossed in rosemary and garlic infused olive oil, with aioli

Bruschetta 12

Toasted ciabatta, garlic infused tomato slices, fresh basil, olive oil

Marinated olives 14

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

Garlic bread 6

“Piccolo piatti”

(Lunch time extras)

Pizza (12”)

Margherita pizza 22

Tomato salsa, mozzarella cheese, fresh basil

Polpette pizza 22

Tomato salsa, mozzarella cheese, Italian meatball pieces

Carciofi pizza 22

Tomato salsa, mozzarella cheese, artichoke pieces

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A plate of seasonal char-grilled vegetables, artichoke puree

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Bianchetti fritto 22

White-bait fritters with sauce of olive oil, rosemary, anchovies, parsley, lemon rind

Polpette al baffo 23

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

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