

stuzzichini - small plates to share

lisogni baked potato dumplings drizzled w garlic & sage oil	10	carpaccio di manzo fillet beef, shaved parmesan, rocket shoots & evoo dressing	15	spiedini di pollo chicken marinated in white wine and garlic topped w chopped cucumber, arugula, olives, thyme and red pepper flakes	13	<i>insalata</i> - as a side	
arancini classica (3) mixed herb rice stuffed w buffalo mozzarella	10	fritto misto selection of Peroni battered fried seafood	15	spiedini di gamberi prawns wrapped in prosciutto marinated in white wine, chili & garlic	15	radicchio e finocchio thinly sliced fennel, radicchio leaves, balsamic vinegar & evoo	10
crudo di calamaretti house marinated squid	11	patatine fritte shoe string fries served w aioli	10	<i>pane di casa</i> - house baked bread		rucola rocket, roma tomatoes, aged balsamic & pecorino cheese	10
polpettine (3) veal & pork meat balls in a rich napoli sauce	11	vassoio da formaggio taleggio, provolone dolci and gorgonzola cheese served w chianti jelly & house baked warm bread	20	garlic focaccia cooked on stone w roasted garlic	10	lattuga shredded iceberg lettuce, spanish onion, pomodori, white balsamic & fresh oregano	10
arancini porcini (3) porcini mushrooms, mozzarella & truffle oil	12	affettato misto antipasti selection of italian cured meats and salami served w olives & house baked warm bread	23	herbed focaccia cooked on stone w fresh herbs	10	piselli peas, shallot, mint, basil, ricotta, evoo, red wine vinegar & pecorino cheese	11
crocchette olive ascolane (3) crumbed mashed potato stuffed with olives, pecorino, parmesan & mozzarella cheese	12	<i>spiedini</i> - grilled Italian skewers (2 per serve)		bruschetta toasted pane di casa w fresh tomato, red onion, balsamic reduction, & torn basil	10	spinaci baby spinach leaves, field mushrooms, roasted capsicum, goats cheese, pinenuts & balsamic dressing	13
bianchetti fritti fried white bait	13	spiedini con zucca roasted pumpkin and eggplant w artichokes and spanish onion, a goat's cheese & lemon dressing, topped w roasted pine nuts	12	bruschetta cavolfiore toasted pane di case w pureed cauliflower & garlic drizzled w truffle oil	11		
aglio gamberi prawns, garlic, butter and evoo baked in a clay pot served w pane di casa	16	spiedini con bistecche beef fillet w roasted beetroot and goats cheese	14	warmed pane di casa w evoo & balsamic	6		
caprese layered roma tomato, marinated bocconcini, basil & evoo	13						

pizza tradizionale

napoletana san marzano tomato, fior di latte, capers, olives & anchovy	19	pescatore san marzano tomato, fontina, prawns, calamari, scallops & mussels	25
margherita san marzano tomato, buffalo mozzarella, fresh basil & evoo	19	gamberi tiger prawns, spinach, garlic, chili & fiore di latte	26
prosciutto crudo w buffalina cheese, fresh basil leaves, finished w fresh diced cherry tomatoes, rocket & shaved parmesan	23	zucca butternut pumpkin puree, roasted artichokes, spanish onion, pinenuts, rocket pesto & fiore di latte	19
piccante tomato, mozzarella, calabrese salami, basil & rocket pesto, finished w goats cheese	22	bianca w taleggio cheese, rosemary potatoes, caramelised onion & leek w truffle oil	22
sopressa diavola hot sopressa salami, peperonata, fiery red chili & provolone dolce	21	capricciosa ham, field mushrooms, kalmatta olives, anchovies, mozzarella, napoli & a hint of chili	23
capocollo e funghi crispy sliced capocollo, field mushrooms, ligurian olives, fresh oregano & buffalo mozzarella	23		

pasta e risotto

linguine marinara prawns, calamari, mussels, scallops & fish pieces in garlic, white wine & a hint of chili	29	linguine di tonno fresh tuna, cherry tomatoes, olives, capers & rocket with a hint of chili	25
risotto pollo chicken w porcini mushrooms & baby spinach	23	rigatoni con polpettine tube pasta, meatballs & sugo di casa	26
risotto zucca pumpkin w sage & grana padano	20	lasagna al forno w peas, egg, parmigiano, pancetta & bolognese sauce	24
risotto gamberi prawns, scallops, avocado and lemon zest	28	penne pollo affumicato e piselli penne, smoked chicken, peas & cream	25
gnocchi tre formaggi w gorgonzola, taleggio & parmigiano	25	spaghetti bolognese with parmigiano	20
gnocchi al pomodoro w napoli, parmesan and fresh basil	23		

mains

bistecche 200g grain fed eye fillet w sautéed cavolo nero, roasted parsnip & fresh salse verde	29
pollo alla cacciatora chicken breast slow roasted in dry white wine, pomodoro, diced vegetables, garlic & hint of chilli served w creamy parmigiano polenta	29
parmigiana di melanzane baked layers of pan seared eggplant, mozzarella, parmigiano and rich napoli	24
saltimbocca di vitello pan seared veal, sage, pancetta, parmesan mash & seasonal greens	29
cotolette di agnello lamb cutlets served w green beans, zucchini, black olives & sun dried tomatoes with a mint dressing	30
caesar di pollo cos lettuce, parmesan, chicken, anchovies, croutons & pancetta, topped w a poached egg and house made caesar dressing	24
tonno nicois tuna steak w beans, potato, roast capsicum, black olives, boiled egg, light lemon balsamic dressing	26
insalata di pollo affumicato shredded smoked chicken, baby cos, basil, fresh tomato, red onion dressed w a creamy red wine & mustard vinaigrette	24

dolci

tiramisu - classic layers of sponge, espresso, mascarpone cream, amaretto liquor & chocolate	13
tiramisu - raspberry & limoncello layers of sponge, mascarpone cream, raspberries & limoncello syrup topped with pistachio nuts	14
raspberry, rhubarb & apple crumble baked fruit with a crispy crumble served hot w mascarpone cream or vanilla bean gelato	15
hot chocolate pudding rich chocolate soft centred pudding served piping hot with cream or vanilla bean gelato	15
cannulucchi trio of vanilla & raison, chocolate and almond miniature canoli shells	13
strawberries marinated in prosecco served with vanilla bean gelato	14
gelato selection of italian ice cream	11
affogato scoops of vanilla ice-cream, a double shot of espresso and your choice of liqueur - frangelico, stregga, montenegro or kahlua	13

