

Entree

Pane Con Aglio E Origano	Baked; Fresh Garlic And Oregano Bread			\$4.5
Pane Con Condimenti	Grilled Italian Bread With Condiments, (Apple Balsamic Reduction, Pink Salt & e.v.o.o.*) V			\$4.5
Pane Con Burro Al Tartafu	Grilled Italian Bread Served with Truffled Porcini Mushroom Butter			\$5.5
Olive Ripiene Impanate	Green Olives Filled With Anchovies & Parsley, Lightly Crumbed & Shallow Fried			\$8.5
Antipasto Della Sogni	Grilled Vegetables, Sopresso, Olives, Artichoke, Gorgonzola V, GF*			\$14.9
Cozze alla Provencale	Fresh Mussels, Garlic, White Wine, Rich Tomato Sauce, Fresh Herbs GF	E	M	\$15.9 \$23.9
Polenta Con Salsiccia	Grilled Thick Italian Sausages, Polenta, Buttered Broccoli Tomato & Herb Sauce, Parmigiano Reggiano	\$15.9	\$22.9	
Insalata Di pollo co E Rucola	Smoked Chicken, Rocket, Cherry Tomato, Caramelised Red Onion & White Balsamic Dressing GF	\$14.9		
Agnello alla griglia Filetti	Tender Lamb Fillet, Marinated In Red Wine, Garlic & Rosemary, On A Baby Spinach & Roast Pepper Salad With A Lemon Pepper Aioli	\$17.9		

Pasta & Risotto

		E	M	
Gnocchi E Salsa Di Pecorino	Potato & Ricotta Gnocchi In A Lemon, Parsley, Pecorino Cream Sauce	\$15.9	\$21.9	
Gnocchi Con Funghi	Potato & Ricotta Gnocchi Sautéed With Mushroom, Garlic, Rosemary, Finished With A Light Tomato Cream	\$15.9	\$21.9	
Cannelloni Di Zucca	Roast Pumpkin, Pine Nuts, Basil & Oregano, Parmigiano Reggiano & Ricotta V	\$16.9	\$22.9	
Linguini Alla Bolognaise	Fresh Handmade Pasta, Premium Beef & Veal Mince, Slow Braised To A Traditional Family Recipe	\$15.9	\$21.9	
Linguine Ai Futti Di Mare	Linguine with Fresh Eden Mussels, Prawns, Baby Octopus, Calamari & Fish, Tomato Concasse, Rocket, Garlic, Chervil	\$21.9	\$31.9	
Fettucini Carbonara	Sautéed Pancetta, Garlic, Spring Onion, White Wine, Finished With A Touch Of Cream, Egg Yolk, Parmesan & Parsley	\$15.9	\$21.9	
	-Add Mushroom	\$16.9	\$23.9	
Risotto Agnello	Sautéed Lamb Fillet, Porcini Mushroom, Baby Spinach, Toasted Almond Slivers V*	\$17.5	\$26.9	
Risotto Gamberetti	Prawns, Saffron, White Wine, Fresh Asparagus Finished With Mascarpone Cheese	\$19.90	\$27.9	

e. v. o. o.* = Extra Virgin Olive Oil

Secondi- Main Course

Agnello Costolette Saltimbocca	Lamb Cutlets, Prosciutto, Rosemary Roast Kipfler Potato, Buttered Broccoli, Port Wine Pan Jus GF	\$29
Ossibuchi Alla Milanese	Osso Bucco, Slow Cooked With Aromatic Vegetables, White Wine & Fresh Herbs, Crushed Potato, Gremolata	\$23.9
Bistecche Ai Porcini Jus	Grilled Scotch Fillet Steak, Sautéed Asparagus, Potato, With Your Choice Of- Porcini Jus, Or Gorgonzola & Caramelised Red Onion GF	\$28.9
Petti Farciti Al Tartufo Nero	Oven Roasted Chicken Breast, Stuffed With Black Truffle Butter, Parmesan Polenta, Chardonnay & Mushroom Cream GF	\$27.9
Torre Di Verdura Alla Griglia Di formaggi Caprini	Tower of Grilled Vegetables, Baked Goats cheese, White Balsamic, Honey & Rosemary glaze, Frisée Endive V, GF	\$22.9
Pesce Del Giorno	Grilled Fish Of The Day, Sautéed English Spinach, Polenta Chips, Lemon Pepper Aioli, Crisp Baby Capers GF	\$27.9

Contorni- Side Dishes

Insalata Di Rucola	Rocket, Corella Pear, Parmigiano Reggiano V,GF	\$8.5
Patate Al Forno	Rosemary & Garlic Roasted Kipfler Potato Chips V,GF	\$8.5
Fagiolini Verde	Sautéed Green Beans In A Nut Brown Butter, Almond Slivers V,GF	\$8.5
Patate Fritte	Fried Potato Chips	\$7.5

Pizza

1. Pizza alla Margherita	Fresh Roma Tomato, Basil, Bocconcini, Pink Salt, e. v. o. o.* V,GF*	\$17
2. Pizza Ai Funghi Misti	Mixed Forest Mushrooms, Roma Tomato, Garlic, Lemon Thyme, Parsley, Parmigiano Reggiano V,GF*	\$18
3. Pizza Alla Pescatora	‘Fisherman’s Pizza’, Prawns, Mussels, Baby Octopus, Calamari, Cherry Tomato, Fresh herbs, Mozzarella GF*	\$23
4. Pizza Quattro Stagioni	‘Four Seasons Pizza’, ¼ Seafood, ¼ Prosciutto & Mozzarella, ¼ Artichoke & Black Olive, ¼ Capsicum, Green Olive GF*	\$21
5. Pizza Con Le Salsicce	Italian Sausage, Pecorino Cheese, Pancetta, Fresh Tomato, Basil, Rosemary	\$19
6. Pizza Con Pollo	‘Sogni’ Smoked Chicken, Fresh Basil Pesto, Roast Peppers, Artichoke, Bocconcini V*,GF*	\$19
7. Pizza Bianca Alle Pancetta E Potate	Pancetta, Desiree Potato, Fresh Rosemary, Pink Salt, Fontina Cheese V*,GF*	\$18
8. Pizza Al Prosciutto E Gorgonzola	Prosciutto, Queen Green Olives, Gorgonzola, Mozzarella, Parsley, Garnished With Fresh Rocket V*,GF*	\$19
9. Calzone Di Vegetale	Stone Roasted Eggplant, Pumpkin, Zucchini, Capsicum, Spanish Onion, Pine Nuts, Mozzarella V	\$18

GF*=Gluten free pizza base, add \$3

V= vegetarian, **V***= vegetarian option available, **GF**= gluten free, **GF***=gluten free available upon request
(Vegan upon request)

e. v. o. o.* = Extra Virgin Olive Oil

Any Modifications with incur a surcharge

Children's Menu

Pizza alla Margherita, 6"	Fresh Tomato, Basil, Bocconcini GF*	\$8.5
Linguini Alla Napolitana	Fresh Handmade Pasta , Tossed Through Our Napolitana Sauce	\$8.5
Cannelloni Di Zucca	Roast Pumpkin, Pine Nuts, Basil, Parmigiano Reggiano & Ricotta	\$9.5
Patate Al Forno	Plain Fried Potato Chips GF	\$7.5
Linguini Alla Bolognese	Fresh Handmade Pasta, Premium Beef and Veal Mince, Slow Braised To A Traditional Family Recipe	\$10.5

Bambino Dolce – Baby Desserts

Tiramisu	Our Own Version Of This Italian Classic, Homemade Saviardi Biscuits Soaked In Chocolate, With Mascarpone Cream Topped With Shaved Bittersweet Chocolate V	\$7.5
Gelato E Sorbetto	Selection Of Handmade Vanilla Bean Or Chocolate Gelato V,GF	\$4.5p/s

*Gluten free pizza base, add \$1.50

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(Vegan upon request), p/s= per scoop

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Dolce E Formaggi- Desserts & Cheese

Panna Cotta	Lemon Thyme Panna Cotta With A Mixed Berry Compote In A Brandy Snap V, GF*	\$14
Tiramisu	Our Own Version Of This Italian Classic, Homemade Saviardi Biscuits Soaked In Espresso With Frangelico And Mascarpone Cream Topped With Shaved Bittersweet Chocolate V	\$14
Cioccolato Bianco E Polenta Budino	White Chocolate & Polenta Pudding With An Espresso Gelato & Marsala Syrup V,GF	\$14
Calzone Dolce	Grape, Rosemary & Walnut Calzone With A Goats Cheese Gelato V	\$14
Gelato E Sorbetto	Regularly Changing Selection Of Fresh Sorbets And Gelato With Almond Biscotti V,GF*	\$13

Formaggi

One Cheese \$13

Two Cheeses \$17

Three Cheeses \$21

Served With Accompaniments GF*

(ask about today's selection)

Liquid Desserts (something light)

Bellini Fizz

Yellow Peach Sorbet And Peach Liqueur Topped With Prosecco V,GF \$14

Affogatto

Three Scoops Of Gelato With An Espresso And A Shot Of Liqueur V,GF \$18

Espresso Martini

Chilled Vodka, Espresso And Coffee Liqueur, Shaken With Ice And Strained, Garnished With Coffee Beans V,GF \$14

Sgroppino

Vodka, Fresh Mint And Lemon Sorbet Topped With Prosecco V, GF \$14

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(Vegan upon request)

Non-Alcoholic

Soft Drink \$3.5

Coke, Lift, Sprite, Fanta, Coke Zero,
Diet Coke, Lemon Squash

Lemon, Lime & Bitters \$3.8

Italian Soft Drink \$4.5

San Pellegrino Limonata
San Pellegrino Aranciata Rosa
San Pellegrino Chinotto

Mineral Water \$4.5

San Pellegrino 500ml

Juices \$3.5

Orange, Apple, Pineapple, Cranberry,
Guava, Tomato

Shakes \$4.0

Chocolate, Vanilla, Strawberry
or Caramel

Iced Chocolate \$6.0

Chocolate, Chocolate Gelato,
Whipped cream

Iced Coffee \$6.0

Espresso coffee, Vanilla Bean Gelato,
Whipped cream

Coffee

Espresso \$3.0

Macchiato \$3.2

Long Black \$3.2

Cappuccino \$3.5

Flat White \$3.5

Café Latte \$3.8

Mocha \$4.0

Vienna \$4.2

Babycino \$1.0

Affogatto \$5.5

Soy milk, decaf \$0.5

Flavourings \$0.7

Hot Chocolate with marshmallow \$3.8

Traditional thick Italian Hot
Chocolate (short glass), with Biscotti \$3.5

Chai Latte (Vanilla or Cinnamon) \$3.8

Tea (Pot) **Black** **Milk**

Various Blends \$2.9 \$3.9

Black, Earl Grey, English Breakfast, Camomile, Green, Peppermint,
Irish Breakfast

Alcoholic

Sogni D'oro Birra -Beer Selection

Australian

James Boag Premium light	2.7%	\$4.8
Full flavoured light premium lager		
Pure Blonde	4.5%	\$5.8
Fresh & crisp low carb lager		
James Squire Amber	5.0%	\$6.5
English style brown ale		
Carlton Draught	4.7%	\$5.8
Full strength lager		
Crown Lager	4.9%	\$6.5
Full strength premium lager		
Little Creatures Pale Ale	5.2%	\$6.5
Well balanced pale ale		
Knappstein Reserve Lager	5.6%	\$8.5
Premium Bavarian lager		
Barefoot Radler	4.2%	\$6.5
Authentic Bavarian radler lemon & lime infused		
Blue Tongue Alcoholic Ginger Beer	4.0%	\$8.5
Light & refreshing sweet ginger liveliness		

International

Peroni Nastro Azzurro	5.2%	\$7.0
Young sparkling lager		
Peroni Gran Reserve	6.6%	\$12
Rich malt-lager, 'Italy's best'		
Menabrea Birra Pale Ale	5.1%	\$8.5
Full flavoured Italian Pale Ale		
Stella Artois	5.2%	\$7.0
Full strength pilsner lager		
Corona Extra	4.6%	\$7.5
Full strength lager		

Aperitifs	neat	mix
Cinzano Rosso	\$5.5	\$6.5
Cinzano Bianco	\$5.5	\$6.5
Campari	\$5.5	\$6.5

Sweet Fortified	Glass
Liebich 10yr Semillon	\$7.5
Seppelt DP63 Grand Muscat	\$8.5

Dessert Wines	Bottle
Cookoothama Botrytis Semillon	\$40
Jeir Creek Semillon Sauvignon	\$31

Ports	Glass
Penfolds Bluestone 10yrs	\$6.0
Penfolds Grandfather Tawny	\$14.0

Brandy	Glass
House Brandy	\$5.0
Black Bottle Brandy	\$7.0
(Mix - Add \$1)	

Spirits (various)	neat	mix
House spirits	\$5.5	\$6.5
Middle Shelf Spirits	\$6.5	\$7.5
Top Shelf (from)	\$10.0	\$11.0

Premium Cognac, Armagnac, Grappa, Malt

Berta Grappa Bric del Gaian 1999	\$23.0
Paul Giraud Vieille Reserve Cognac	\$20.0
Francois Voyer Napoleon 15yrs	\$12.5
Hennesey Cognac VS	\$10.0
Delord Bas Armagnac 25yrs	\$15.0
Chivas Regal Scotch Whiskey 18yrs	\$20.0
Dalwhinnie 15yr Single Malt	\$12.5
Highland Park Malt Whisky 12yrs	\$10.5

***Cocktails available** from \$14 (see chalkboard)

***Mixed shots** from \$6.5