

Starters & Salads

Fresh Italian Bread	3.00
served with extra virgin olive oil & balsamic vinegar	
Bruschetta Al San Daniele,	10.90
toasted Italian bread topped with cherry tomatoes, San Daniele prosciutto, bocconcini, extra virgin olive oil & basil	
Caesar Salad	10.90
cos lettuce, grilled bacon, herb croutons, shaved parmesan, smothered in a rich anchovy & egg dressing	
Rocket, Pear & Parmesan Salad	10.90
drizzled with a citrus vinaigrette	
Insalata Tricolore	10.90
watercress, cherry tomatoes & bocconcini, drizzled with an extra virgin olive oil & aged balsamic vinaigrette	
Garden Salad	9.90
mesculin, cucumber, kalamata olives, cherry tomatoes, Spanish onion, drizzled with an aged balsamic vinaigrette	

Entrees

Soup of the Day	variable
served with fresh bread (please ask your friendly waiter)	
Beef Carpaccio	14.90
thinly sliced tender eye fillet, drizzled with olive oil, fresh herbs & freshly squeezed lemon juice, served around rocket, finished with shaved parmesan	
Antipasto	15.90
variety of cured meats & marinated vegetables, served with grissini sticks	
Garlic Prawns	18.90
black tiger prawn cutlets, tossed through fresh garlic & olive oil with cracked black pepper, parsley, shallots in a white wine & cream sauce, served on a nest of fried vermicelli	
Prawn Wraps	18.90
black tiger prawn cutlets, wrapped with San Daniele prosciutto, pan fried through a basil pesto, lemon juice & olive oil reduction, served with a risotto timbale	
Stuffed Mushroom	13.90
large field mushroom, stuffed with arborio rice, San Daniele prosciutto, garlic, fresh & grated parmesan	
Fried Calamari	16.90
Australian tenderised calamari, dusted with chef's specially seasoned flour, served atop mixed lettuce splashed with a citrus vinaigrette, accompanied by a lemon, basil & caper aioli	
Grilled Italian Salsicce (made on the premises no preservatives or colourings added)	13.90
2 pork sausages, topped with a roasted capsicum, onion & tomato relish, served on potato mash	
Large Pacific Oysters: (Sourced from Coffin Bay S.A.)	
Natural served chilled with fresh lemon	12.90 / 19.90
Kilpatrick roasted with strips of bacon & Worcestershire sauce	13.90 / 21.90

Home-Made Pasta

Crab & Moreton Bay Bug Lasagne	24.90
Moreton Bay bug & crab meat, sautéed with white wine, dill, shallots & seasoning, mixed with béchamel & a touch of napoletana sauce, layered between home-made pasta sheets	
Cannelloni Di Baccala	19.90
home-made pasta sheets, filled with salted cod, silverbeet, green Sicilian olives & béchamel, served with steamed asparagus & a creamy lemon & chive sauce	
Pumpkin Gnocchi (home made, no preservatives or colourings)	18.90
tossed through a creamy pesto & roasted pine nut sauce	
Spinach & Ricotta Ravioli (home made, no preservatives or colourings)	18.90
filled with ricotta cheese & spinach, tossed through napoli sauce, topped with fresh basil parmesan	
Seafood Ravioli (home made, no preservatives or colourings)	19.90
squid ink & saffron infused pasta, filled with fresh seasoned seafood, served in a light cream & pesto sauce	
Veal Ravioli (home made, no preservatives or colourings)	18.90
filled with slow braised veal, tossed through napoletana sauce & topped with shaved parmesan & basil	

Pasta

Linguine Pomodorini	16.90
extra virgin olive oil, roasted garlic, onion, cherry tomatoes & fresh basil sauce	
Linguine Primavera	17.90
seasonal vegetables tossed through roasted garlic & extra virgin olive oil	
Penne Carbonara	17.90
bacon, egg yolk & parsley, tossed through a creamy cheese sauce, garnished with cracked black pepper & parmesan	
Penne Pollo	18.90
chicken breast strips tossed through an avocado, basil pesto, shallots, napoletana, cream & cheese sauce	
Fettuccine Vitello	19.90
slices of marinated eye fillet, through a mushroom, tomato, basil & cream sauce	
Fettuccine Pescatora	23.90
black-tiger prawn cutlets, roe-on scallops, black mussels & Australian calamari, tossed through a white wine, parsley, fresh garlic, diced tomato & napoletana sauce	
Farfalle L'Unico	19.90
chicken breast strips, semi dried tomatoes & basil pesto, tossed through a creamy cheese sauce	
Pumpkin Gnocchi (home made, no preservatives or colourings)	18.90
tossed through a burnt butter, crisped sage and roasted pine nut sauce	
Spinach & Ricotta Ravioli (home made, no preservatives or colourings added)	18.90
filled with ricotta cheese & spinach, tossed through napoli sauce, topped with fresh basil parmesan	
Seafood Ravioli (home made, no preservatives or colourings added)	19.90
squid ink & saffron infused pasta, filled with fresh seasoned seafood, served in a light cream & pesto sauce	
Veal Ravioli (home made, no preservatives or colourings added)	18.90
filled with slow braised veal, tossed through napoletana sauce & topped with shaved parmesan & basil	

Mains

Macadamia Crusted Atlantic Salmon	26.90
macadamia crusted fresh Atlantic salmon fillet, served on greens, topped with a lemon & butter reduction	
Swordfish	27.90
char-grilled, finished with a lime & coriander dressing served with asparagus, yellow squash & crispy potatoes	
Fritto Misto	23.90
mixed seafood plate of lightly dusted & seasoned calamari rings, scallops, prawn cutlets & fish fillet, fried & served atop mesculin, splashed with a citrus vinaigrette, accompanied by lemon, basil & caper aioli & a lemon wedge	
Eye Fillet	26.90
char-grilled and served on potato mash with your choice of sauce: Mushroom & Red Wine/Green Peppercorn/Cognac, Cream & Shallots	
Sirloin	25.90
char-grilled and served on potato mash with your choice of sauce: Mushroom & Red Wine/Green Peppercorn/Cognac, Cream & Shallot	
Grilled Italian Salsicce (made on the premises no preservatives or colourings added)	21.90
3 pork sausages, topped with a roasted capsicum, onion & tomato relish, served on potato mash	
Veal Scaloppine Ai Funghi	24.90
tender veal fillet medallions, pan fried with a mushroom, shallot, white wine & demi-glaze reduction	
Veal Involtini	24.90
veal medallions, wrapped around spinach, bocconcini & semi-dried tomatoes, drizzled with basil pesto & olive oil.	
Chicken Scampi	29.90
oven-baked chicken breast, topped with grilled Western Australian scampi & black-tiger prawn cutlets, in a creamy Armagnac, lemon & fresh herb sauce	
Chicken Pistacchio	24.90
pan fried chicken tenderloins, coated with pistacchio nuts, served on rocket with steamed asparagus & mixed char-grilled capsicum	
Chicken Parmigiana	24.90
traditional crumbed chicken breast, topped with napoletana sauce & mozzarella cheese, finished under the grill	
Chicken L'unico	24.90
oven-baked chicken breast, topped with a baby spinach, semi-dried tomato, cashew & cream sauce	

ALL MAINS SERVED WITH CHEF'S SELECTION OF VEGETABLES