

Pane

Fresh Italian w/ olive oil and Dukkah (a delicious nut and spice mix originating from Egypt)	5.5
Fresh Italian w/ olive oil and aged balsamic vinegar Garlic and Herb	3.0 3.5

Entree

Trio of Tapenades Homemade Tapenades served w/ toasted pita bread	12.9
Brushetta Pomodoro Grilled Italian bread w/ vine ripened tomatoes, olive oil, garlic, basilico	8.9
Calamarri Fritti Tossed through house salt and pepper mix, w/ lemon garlic aioli	(e) 14.9 (M) 21.9
Gamberi Aglio Traditional Garlic King Prawns in white wine cream sauce, risotto Milanese	(e) 15.9 (M) 23.9
Gamberi Piccante King Prawns, garlic, chilli, tomato sugo, fetta, fresh herbs on grilled Italian bread	(e) 15.9 (M) 23.9
Funghi Ricotta Di Zucca Grilled Swiss Brown topped w/ ricotta, pumpkin, spinach, parmasan, grilled gruyere, balsamic glaze	(e) 13.9 (M) 19.9
Carpaccio di Manzo Angus Fillet thinly sliced, dressed w/ lemon balsamic, sea salt, pepper & extra virgin olive oil	17.9

Pasta & Risotto

Cannelloni Ricotta Di Zucca Cannelloni sheet rolled w/ ricotta, pumpkin and spinach, grilled gruyere & Napolitana sauce.	17.9
Linguine Polpette Homemade meatballs gently poached in rich napolitana sauce	16.9
Linguine Gamberi e olio Pomodoro King Prawns, olive oil, garlic, chilli, cherry tomatoes and herbs	21.9
Orecchiette Di Pollo Chicken, smoked spec, white wine, onion, garlic, mushrooms, pine nuts and fresh cream	17.9
Orecchiette con Salsiccia Spicy Italian sausage, olives, smoked speck, basil and pine nuts, chilli, napolitana sauce	17.9
Risotto Pollo Asparagi Chicken Breast, sundried tomatoes, mushrooms and asparagus	18.9
Risotto Gamberi e bisi King Prawns, scallops, green peas and herbs	21.9
Gnocchi alla Romagnola Homemade Potato Dumplings, napolitana sauce & bocconcini	18.9
Gnocchi Gorgonzola Homemade Potato Dumplings, gorgonzola, toasted pine nuts, onion garlic, white wine and fresh cream	18.9

Mains

Black Angus Sirloin (MSA 3+) 300g w/ Roast garlic, porcini butter, handcut chips and aioli	32.9
OR Grain mustard jus, grilled asparagus, confit cherry tomatoes and whipped potato	32.9
Involtini Vitello Prepared saltimbocca style, stuffed w/ eggplant, smoked ham, gruyere, basil, wrapped in prosciutto, oven baked w/ panfried gnocchi and sage veal jus	27.9
Vitello Escallopine Panfried escallops of veal, mushrooms, white wine garlic cream sauce, fresh herbs & mash potato	25.5
Pollo Funghi Gamberi Panseared breast of chicken, king prawns, roasted mushrooms, onion, garlic, sundried tomatoes, fresh herbs, brandy cream sauce, served on creamy potato mash	25.9
Anatra Porcini Double roasted duck marylands, wild mushroom ragu, crispy kipfler potatoes, sticky marsala jus	30.9
Shanks Agnello Slow braised lamb shanks, red wine, white beans, garlic, herbs, tomato w/ creamy potato mash	25.9
Pesce of the Day Refer to the specials board for market fresh fish of the day	

Side Orders

Steamed Greens Steamed seasonal greens tossed through toasted almonds	6.9
Hand Cut Chips Sebago potatoes freshly fried, served w/ aioli	6.9
Isalata di Rocquet, Beetroot & Parmigiano Served w/ extra virgin olive oil and balsamic	6.9
Insalata Caprese Cherry tomatoes, fresh motzarelli balls, basil, balsamic vinegar, olive oil and sea salt.	8.9

Bambini

Calamarri and Chips Served w/ extra virgin olive oil and balsamic	12.5
Linguine Polpette Homemade meatballs in Napolitana sauce	10.5

Desserts

Please refer to the specials board for our homemade desserts.

Cakeage is 50c per person. Corkage \$7 per bottle Please note: 'Doggy Bags' are charged 20c for each container