

Breads

Dom's Italian bread or homemade focaccia (2 pieces)

ITALIAN BREAD 5

Your choice of bread served with olive oil & balsamic vinegar

VG

CHEESY GARLIC BREAD 7

Your choice of bread topped with mozzarella

VE

GARLIC BREAD 6

Your choice of bread with garlic & parsley butter

VE

ANCHOVY BREAD 8

Your choice of bread topped with mozzarella & anchovies

HERBED BREAD 6

Your choice of bread with herbed butter

VE

Entrees

ANTIPASTO 35

A trio of cured meats- Italian Salami, Italian Prosciutto Parma, Lombo. Italian cheese- Provolone, Pecorino, Gorgonzola, Brie & marinated vegetables, served with homemade focaccia

TOMATO BRUSCHETTA 18

Toasted Italian bread topped with baby tomatoes, Spanish onion, bocconcini & basil, drizzled with extra virgin olive oil & a balsamic reduction

VE

FOCACCIA 15

Topped with extra virgin olive oil, oregano, rosemary & sea salt

VG

SCALLOPS 24

Lightly floured & deep fried scallops with roe on, served on a bed of warm tomato salsa & balsamic reduction

PEPPERONATA 18

An assortment of capsicum, aubergine & potatoes slow roasted in a pomodoro sauce, served with homemade focaccia

VE

ARANCINI 19

Saffron rice balls stuffed with asiago cheese, crumbed & deep fried, with a cheesy cream sauce & sprinkled with Grana Padano cheese

VE

MEDITERRANEAN DIPS 25

A trio of house made dips- Beetroot, Smoked Eggplant & Chilli Capsicum, served with homemade focaccia

VE

CALAMARI FRITTI 22

Squid lightly floured and deep fried, served with a mixed salad with sweet chilli mayonnaise

MEDITERRANEAN OLIVES 15 VG

Marinated black olives (seeds in), drizzled in balsamic reduction & extra virgin olive oil, served with homemade focaccia

TUNA CARPACCIO 20

Thin slices of raw tuna loin with ginger, chives, onion, vinaigrette & garnished with roquette

GF

PIZZA BIANCA 20

Pizza base topped with extra virgin olive oil, garlic & mozzarella

VE

VEAL CARPACCIO 20

Thin slices of raw veal cured with lemon, extra virgin olive oil, topped with roquette, capers & shaved Grana Padano cheese

GF

FEGATO ALLA RUSTICA 25

Lambs fry, grilled bacon & mashed potatoes served with a red wine & balsamic jus

Salads

CASA 16

GFVG

Mixed lettuce, tomatoes, pitted olives, Spanish onion & a balsamic reduction

RUCOLA 15

VEGF

Fresh rocket dressed with lemon juice & extra virgin olive oil, topped with shaved Grana Padano cheese

MEDITERRANEAN 18

VEGF

Lettuce, tomatoes, pitted olives, cucumber, Spanish onion, goats cheese, dressed in extra virgin olive oil & balsamic vinegar

CAPRESE 18

VEGF

Sliced Roma tomatoes, bocconcini, basil & oregano, dressed with extra virgin olive oil

Mains

VEAL GAMBERI 42

Veal lightly floured & pan fried, sautéed with tiger prawns, garlic & shallots in a creamy white wine sauce. Served on a bed of mashed potatoes, accompanied by seasonal steamed vegetables

VEAL SALTIMBOCCA 42

Veal lightly floured & pan fried topped with pancetta, sautéed in sage butter, white wine, shallots & garlic, served on a bed of mashed potatoes, accompanied by seasonal steamed vegetables

COSTOLETTE D'AGNELLO 47 GF

Grilled lamb cutlets served with a spicy red wine & balsamic jus, served on a bed of mashed potatoes, accompanied by seasonal steamed vegetables

BISTECCA 50

GF

280g beef striploin MB2+ served on a bed of mashed potatoes, with seasonal steamed vegetables & your choice of;

- Creamy pepper sauce
- Creamy mushroom sauce
- Creamy Italian herbed butter
- Spicy red wine & balsamic jus

POLLO MARSALA 42

GF

Marinated grilled chicken breast, sautéed in a creamy marsala sauce, served on a bed of mashed potatoes, accompanied by seasonal steamed vegetables

POLLO PARMIGIANA 42

Crumbed chicken breast with provolone cheese & aubergine, served with pomodoro sauce, on a bed of mashed potatoes, accompanied by seasonal steamed vegetables

POLLO VERDURA 40

GF

Marinated grilled chicken breast stacked with grilled aubergine & zucchini, topped with mixed lettuce, roasted capsicum & drizzled with a lemon & herb dressing

FRITTO MISTO DI MARE 43

Lightly floured & deep fried fish fillets, tiger prawns, squid & scallops, served with a garden salad & herbed mayonnaise

PESCE DEL GIORNO 42

GF

Fish of the day served with salad, or mashed potatoes & seasonal steamed vegetables

Pastas

PENNE NORMA 30 **VE**
Penne pasta, sautéed aubergine & provolone cheese in a pomodoro sauce

PENNE AMATRICIANA 🍴🍴 31
Penne pasta, thinly sliced bacon, garlic, Spanish onion & chilli in a pomodoro sauce

PENNE GAMBERI 🍴 30
Penne pasta with tiger prawns, asparagus, shallots, garlic, chilli, white wine & extra virgin olive oil

LASAGNA 29
A traditional homemade layered pasta with beef bolognese, garlic, mozzarella & béchamel sauce

RAVIOLI 30 **VE**
Homemade pasta pillows filled with spinach & ricotta, sautéed in a pomodoro sauce

RISOTTO POLLO 34 **GF**
Carnaroli rice sautéed with chicken breast, sun-dried tomatoes, spinach, mushrooms, garlic & shallots in a creamy chicken sauce

RISOTTO MARINELLA 🍴 35 **GF**
Carnaroli rice sautéed with tiger prawns, scallops, squid, perch, shallots, chilli, garlic, white wine & a touch of pomodoro sauce

GNOCCHI SORRENTO 30 **VE**
Homemade potato dumplings in a pomodoro sauce, topped with melted provolone cheese & mozzarella

GNOCCHI GORGONZOLA 30 **VE**
Homemade potato dumplings in a creamy gorgonzola sauce

SPAGHETTI PESCATORE 🍴🍴 36
Spaghetti pasta, clams, prawns, scallops, perch, chilli, garlic, shallots & white wine in a pomodoro sauce

SPAGHETTI PRIMAVERA 30 **VE**
Spaghetti pasta, sautéed mushrooms, spinach, fresh tomato, pitted olives, pine nuts & shallots in a white wine & pesto sauce

FETTUCCHINI SALMONE 33
Fettuccini pasta, Tasmanian smoked salmon, garlic, shallots & white wine in a rosé sauce

FETTUCCHINI SALSICCIA 🍴🍴 33
Fettuccini pasta, Italian pork sausage, chilli, garlic, shallots & white wine in a pomodoro sauce

Pizzas

	M	L		M	L
MARGHERITA VE	27	34	LUPO	32	40
<i>Tomato base, mozzarella & basil</i>			<i>Tomato base, mozzarella, ham, bacon & mild salami</i>		
GALLO	31	39	CARNEVALE	32	40
<i>Tomato base, mozzarella, diced chicken breast, garlic, green capsicum, roasted red capsicum, Spanish onion, basil & rosemary</i>			<i>Tomato base, mozzarella, ham, pineapple, capsicum & pitted olives</i>		
CALABRESE 	31	39	ANTONIO VE	30	38
<i>Tomato base, mozzarella, mild salami, capsicum, onion & chilli</i>			<i>Tomato base, Grana Padano cheese, bocconcini & fresh basil</i>		
KATA	31	38	VENETO	34	40
<i>Tomato base, mozzarella, roquette, pitted olives, shaved Grana Padano cheese & Parma prosciutto</i>			<i>Tomato base, mozzarella, garlic prawns, feta & basil</i>		
VINCENZO	32	39	PIETRO 	31	39
<i>Tomato base, mozzarella, ham, bacon, mild salami, mushrooms, anchovies & pitted olives</i>			<i>Tomato base, mozzarella, gorgonzola, mild salami & chilli</i>		
ALESSIO	32	39	SALSICCIA  	32	42
<i>Tomato base, mozzarella, ham, bacon, Italian pork sausage & pitted olives</i>			<i>Tomato base, mozzarella, Italian pork sausage, onion & chilli</i>		
MARINARA	34	42	JAMES	31	39
<i>Tomato base, mozzarella, prawns, perch & calamari</i>			<i>Tomato base, mozzarella, chicken, bacon & pineapple</i>		
PATATE VG	28	36	ROZALIA  VE	30	39
<i>Potato, rosemary & extra virgin olive oil</i>			<i>Tomato base, mozzarella, gorgonzola, sun-dried tomatoes, capers, aubergine, pitted olives & chilli</i>		
TROPICAL	29	40	CAPRICOSA	31	39
<i>Tomato base, mozzarella, ham & pineapple</i>			<i>Tomato base, mozzarella, ham, mushroom & pitted olives</i>		

All Medium pizzas available on GF base +4

Desserts

PROFITEROLES 17 VE

Light choux pastry filled with an Italian custard covered in a warm chocolate sauce, served with fresh berries

CRÉME BRULÉE 20 VE GF

Baked custard served with caramelised fig gelato & fresh berries

CANNOLI 16 VE

2 pieces of traditional hard shell Cannoli, filled with vanilla custard, served with fresh berries

LINDT CHOCOLATE SLICE 20 VE GF

Decadent chocolate cake served with sorbet, accompanied by fresh berries & a berry coulis

TIRAMISU 18 VE

A traditional family recipe of sponge finger biscuits, dipped in a coffee liqueur mix & layered with mascarpone cream, accompanied by fresh berries & a berry coulis

Cakeage \$4 per person for BYO cakes

PANSEROTTI DOLCE 18 VE

Fried pastry pillows filled with ricotta & Lindt chocolate, served with vanilla bean gelato & fresh berries

PERA AFFOGATO 18 VE GF

Pear poached in spiced wine, filled with fresh whipped cream & topped with warm chocolate sauce, served with fresh berries

HOMEMADE SORBET 6 VG GF

1 scoop of lemon or mixed berry sorbet

ITALIAN GELATO 6 VE GF

1 scoop of vanilla bean, chocolate, mango, hazelnut, pistachio, caramelised fig or coffee gelato

AFFOGATO 17 VE GF

2 scoops of vanilla bean gelato served with a shot of espresso coffee. (Add a shot of liqueur for \$10)

Dessert Cocktails

TIRAMISU 22

Kahlua, vodka, Baileys Tiramisu, espresso & cocoa powder garnished with a Savoiardi biscuit

TOBLERONE 22

Frangelico, Kahlua, Baileys & cream. Topped with grated Toblerone

PROSECCO FLOAT 17

2 scoops of gelato (vanilla or Limoncello) served with prosecco

Add a shot of Limoncello liqueur or Vodka for \$10

Banquet Option 1

\$50 PER PERSON

Minimum 6 People

Starters

A TRIO OF MEDITERRANEAN DIPS **VE**

Beetroot, Smoked Eggplant & Chilli Capsicum, served with homemade focaccia

Mains

RISOTTO POLLO **GF**

Carnaroli rice sautéed with chicken breast, sun-dried tomatoes, spinach, mushrooms, garlic & shallots in a creamy chicken sauce

PENNE AMATRICIANA

Thinly sliced bacon, Spanish onion & chilli tossed through a pomodoro sugo

GNOCCHI SORRENTO **VE**

Homemade potato dumplings, tossed through pomodoro sugo, topped with melted provolone & mozzarella

POLLO VERDURA **GF**

Marinated grilled chicken breast stacked with grilled aubergine & zucchini, drizzled with a lemon & herb dressing

SIDES

House salad & seasonal steamed vegetables

HALF & HALF PIZZAS

CALABRESE

Tomato base, mozzarella, mild salami, capsicum, onion & chilli

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VINCENZO

Tomato base, mozzarella, ham, bacon, mild salami, mushrooms, anchovies & pitted olives

MARGHERITA **VE**

Tomato base, mozzarella & basil

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ALESSIO

Tomato base, mozzarella, ham, bacon, Italian pork sausage & pitted olives

Pizzas available on GF base +\$4 per pizza

Confirmation of final numbers is required the day before at 11am, no further changes after this time

VE Vegetarian - **GF** Gluten Free - **VG** Vegan

Banquet Option 2

\$75 PER PERSON

Minimum 6 People

Starters

A TRIO OF MEDITERRANEAN DIPS **VE**

Beetroot, Smoked Eggplant & Chilli Capsicum, served with homemade focaccia

CALAMARI FRITTI

Squid lightly floured and deep fried, served with a sweet chilli mayonnaise

Mains

RISOTTO POLLO **GF**

Carnaroli rice sautéed with chicken breast, sun-dried tomatoes, spinach, mushrooms, garlic & shallots in a creamy chicken sauce

FETTUCCINI SALSICCIA 🍖🍖

Fettuccini pasta with Italian pork sausage, chilli, garlic, shallots & white wine in a pomodoro sauce

VEAL GAMBERI

Veal lightly floured & pan fried, sautéed with tiger prawns, garlic & shallots in a creamy white wine sauce

POLLO VERDURA **GF**

Marinated grilled chicken breast stacked with grilled aubergine & zucchini, drizzled with a lemon & herb dressing

SIDES

House salad & seasonal steamed vegetables

HALF & HALF PIZZAS

CALABRESE 🍖

Tomato base, mozzarella, mild salami, capsicum, onion & chilli

&

VINCENZO

Tomato base, mozzarella, ham, bacon, mild salami, mushrooms, anchovies & pitted olives

MARGHERITA **VE**

Tomato base, mozzarella & basil

&

ALESSIO

Tomato base, mozzarella, ham, bacon, Italian pork sausage & pitted olives

Pizzas available on GF base +\$4 per pizza

Dessert

PROFITEROLE **VE**

Light choux pastry filled with an Italian custard covered with warm chocolate sauce

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Banquet Option 3

\$95 PER PERSON

Minimum 6 People

Starters

A TRIO OF MEDITERRANEAN DIPS **VE**

Beetroot, Smoked Eggplant, Chilli Capsicum, served with homemade focaccia

SHARED ANTIPASTO PLATTER

A trio of cured meats- Italian Salami, Italian Prosciutto Parma, Lombo. Italian cheese- Provolone, Pecorino, Gorgonzola, Mozzarella & marinated vegetables, served with homemade focaccia

Mains

RISOTTO MARINELLA **GF**

Carnaroli rice sautéed with tiger prawns, scallops, squid, perch, shallots, chilli, garlic, white wine & a touch of pomodoro sauce

FETTUCCINI SALSICCIA

Fettuccini pasta with Italian pork sausage, chilli, garlic, shallots & white wine in a pomodoro sauce

COSTOLETTE D'AGNELLO

Grilled lamb cutlet served with a spicy red wine & balsamic jus

POLLO VERDURA **GF**

Marinated grilled chicken breast stacked with grilled aubergine/ zucchini, drizzled with a lemon & herb dressing

SIDES **VE**

House salad & seasonal steamed vegetables

HALF & HALF PIZZAS

CALABRESE

Tomato base, mozzarella, mild salami, capsicum, onion & chilli

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ANTONIO **VE**

Tomato base, Grana Padano cheese, bocconcini & fresh basil

GALLO

Tomato base, mozzarella, diced chicken breast, garlic, green capsicum, roasted red capsicum, Spanish onion, basil & rosemary

&

VINCENZO

Tomato base, mozzarella, ham, bacon, mild salami, mushrooms, anchovies & pitted olives

Pizzas available on GF base +\$4 per pizza

Desserts

TRIO OF DESSERTS

Lemon sorbet **VG** **GF**

Lindt chocolate slice **VE** **GF**

Panserotti Dolce **VE**

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