

ANTIPASTI

CON NOI ANTIPASTO (V)

A selection of mini Arancini, Cheese Croquette, Cheese balls and Polenta sticks
25.50

MELANZANE (V) (GF)

Eggplant Cannelloni stuffed w Ricotta & Spinach, served with Napoli sauce
21.5

POLPETTE

3 Italian Beef Meatballs, Napoli sauce & crusty bread
15.5

SCALLOPS (GF)

Pan seared large Canadian Scallops served over Sweet Mashed Potatoes
with Burned Butter Sauce, Sage and Asparagus
31.50

CROSTINI

Selection of Deli Crostini from the kitchen
18

ANTI PASTO ITALIA

Selection of cured meats and cheeses from the kitchen
37 (FOR 2 PEOPLE), 70 (FOR 4 PEOPLE)

GARLIC BREAD (V) (GFO)

12.5

(V) VEGETARIAN

(GF) GLUTEN-FREE

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Fully licensed & BYO wine \$9 per bottle
15% surcharge on Public Holidays

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**P
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SPAGHETTI PESCATORA..... 39.5
Selection of Seafood, Shellfish, Saffron, and a delicate Napoli sauce

FETTUCCINE GRANCHIO 44.5
Fraser Island Crab, Soft Shell Crab, and Cherry Tomato Medley,
topped with Baked Stone Crab

LINGUINE MARINARA..... 39.5
Handmade Linguine served with Selection of Seafood, Shellfish
with an Olive Oil reduction sauce

RAVIOLI 39.5
Stuffed Ricotta Spinach Ravioli served with Zucchini, Baby Scallops,
Baby Prawns, Clams and Pesto Creamy Sauce

LAMB PAPPARDELLE..... 36.5
Handmade Pappardelle served with Slow Braised Lamb Ragu

GNOCCHI VACCINARA 35.5
Homemade Potato Gnocchi served with Oxtail, Mushroom, Pancetta
And Beef Cheek Ragu with Ricotta Salata

FETTUCCINE FUNGHI 29.5
Truffle infused Fettuccine in Creamy Mushroom Sauce, crowned
with Mascarpone and drizzled with Truffle Oil

PAPPARDELLE DI PAPER..... 34.5
Handmade Pappardelle with Braised Duck Ragu and Mushrooms

AGNOLOTTI ALLA NORMA 31.5
Handmade Ricotta & Spinach stuffed Agnolotti served with Eggplant,
Napoli sauce, topped w fresh Ricotta Cheese

RISOTTO OF THE DAY MP

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SECONDI

BEEF CHEEKS

Braised Beef Cheeks served over Mashed Potatoes & Spinach
in a demi-glace sauce

41.5

BISTECCA

350gm Ribeye, marinated in homemade Dry Rub served with
wrapped in Pancetta Roasted Potatoes and Grilled Vegetable Salad

54.5

SCALOPPINE

Pan-seared Veal Scaloppine served in a Creamy Mushroom Sauce
with Potato cakes & chargrilled Broccolini

42.5

AGNELLO

Three lamb cutlets with grilled Lamb Sausage served with Roasted
Potatoes, Spinach and Peperonata

44.5

PORK BELLY

Double cooked Pork Belly, served with Sweet Potato Mash
and Charred Grilled Broccolini

41.5

CIOPPINO

Deli selection of Barramundi Fillet, Canadian Scallops, Mussels and Baby Prawns

41.5

CALAMARI (GF)

2 Stuffed Seafood Risotto Calamari served with Napoli, Olives, Capers
topped with Mozzarella Cheese

38.5

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SIDES

- CAPRESE SALAD** 20.5
Mozzarella & Tomato sliced over homemade Pesto topped with aged Balsamic vinegar
- ROCKET, APPLE, PARMESAN & WALNUTS** 13.5
- CHARGRILLED BROCCOLINI** 14.5
With toasted almond
- GREEN LEAF SALAD**..... 12.5
- CHIPS**..... 9.5

VANILLA PANNA COTTA	15.5	
Topped with Blueberry & Raspberry compote, Pistachio & Almond flakes		
CHOCOLATE BROWNIE	15.5	D O L C I
Vanilla ice cream & Raspberry compote		
ORANGE CRÈME BRULÉE	15.5	
Topped with Pistachios		
TIRAMISU	16.5	
AFFOGATO	10	
AFFOGATO WITH FRANGELICO	16	

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PIZZA

MARGHERITA

Homemade pizza sauce with Mozzarella and Basil

19.5

CAPRICCIOSA

Homemade pizza sauce, Mozzarella with Ham, Olives, Artichokes and Mushrooms

21.5

SALAMI

Homemade pizza sauce with Spicy Salami, Olives and Anchovies

24.5

ORTOLANA

Homemade pizza sauce, Mozzarella, Eggplant, Zucchini, Capsicum and Roasted Potatoes

25.5

FUNGHI E PEPERONI

Homemade pizza sauce, Mozzarella, Mushrooms and Capsicum

21.5

CHORIZO E GAMBERI

Homemade pizza sauce, Mozzarella, Chorizo, Baby Scallops, Baby Prawns and Baby Clams

29.5

PROSCIUTTO

Homemade pizza sauce, Mozzarella, Rocket, Prosciutto, Grana topped with Balsamic
Glaze

26.5

MORTADELLA

Mozzarella, Mortadella, Confit Cherry Tomato, Buffalo Mozzarella Pistachio

25.5

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