

ANTIPASTI

ARANCINI AND CROQUETTE

Hand made Arancini (2) with 4 cheese Croquette (2)

\$19.90

BRUSCHETTA

Grilled sourdough bread, Ricotta Mousse, cherry tomatoes

\$18.90

POLENTA CHIPS

Home made Polenta chips served with Napoli sauce

\$16.90

POLPETTE

3 Italian beef meatballs, Napoli sauce, crusty bread

\$19.90

CALAMARI

Grilled Calamari with Confit tomatoes, Capers, Olives, Salsa Verde

\$27.90

PROSCIUTTO

Cured Prosciutto, Rocket, Buffalo Mozzarella cheese,
aged Balsamic homemade savoury doughnuts

\$29.90

ITALIA

Selection of cured meats and cheeses

2 people **\$42.90** | 4 people **\$79.90**

GARLIC BREAD (V) (GFO)

12.90

(V) VEGETARIAN

(GF) GLUTEN-FREE

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Fully licensed & BYO wine \$10 per bottle
15% surcharge on Public Holidays

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SPAGHETTI COZZE E VONGOLE \$39.90
Spaghetti pasta with Port Arlington mussels, Manila clams
home made pesto

SPAGHETTI NERI PESCATORA..... \$41.90
Squid Ink spaghetti with a selection of fresh shellfish in a Napoli sauce

LINGUINE A GAMBERI \$41.90
Hand made Linguine with a medley of prawns served with a
reduction of seafood bisque and Cherry tomatoes

RAVIOLI ARAGOSTA..... \$54.90
5 Lobster Ravioli sauté with butter and crab meat served over
seafood Bisque and grilled prawns

GNOCCHI ALL AGNELLO \$37.90
Home made Gnocchi with a 'Forever cooked' lamb Ragu

PAPPARDELLE ANATRA..... \$37.90
Hand made Pappardelle with Duck Ragu

AGNOLOTTI POLLO \$34.90
Hand made Ricotta Spinach Agnolotti with chicken
mushroom creamy sauce

AGNOLOTTI NORMA..... \$32.90
Hand made Ricotta Spinach Ravioli served with Eggplant,
Napoli sauce topped with Mozzarella and Ricotta cheese

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SECONDI

BEEF CHEEKS

Braised beef cheeks served over mashed potatoes, Spinach demi-glaze sauce

\$43.90

STEAK

350g O'Connor Scotch fillet serve with garlic chilli prawns, Salsa Verde and chips

\$71.90

SCALOPPINE

Pan seared tender veal Scaloppine with Sage creamy mushrooms sauce,
potato cakes, chargrilled broccolini

\$43.90

AGNELLO

Double cooked Lamb Loin served with layered creamy potatoes and
braised capsicum

\$47.90

ANATRA

Double cooked duck leg served with duck Terrine, Duck croquette with pumpkin mash
and broccolini

\$53.90

PORK BELLY

Double cooked Pork belly served with sweet potatoes, chargrilled broccolini

\$42.90

ZUPPA DI PESCE

Italian style fish soup with fresh shellfish, seafood with lobster bisque and
200g pan seared Barramundi fillet

\$51.90

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SIDES

- CAPRESE SALAD..... 23.90**
Buffalo Mozzarella, Cherry tomato over homemade Pesto topped with aged Balsamic vinegar
- ROCKET, APPLE, PARMESAN & WALNUTS 16.90**
- CHARGRILLED BROCCOLINI..... 15.90**
With toasted almond
- GREEN LEAF SALAD..... 13.90**
- CHIPS 11.50**

VANILLA PANNA COTTA	15.90	
Topped with Blueberry & Raspberry compote, Pistachio & Almond flakes		
CHOCOLATE BROWNIE	16.90	D O L C I
Vanilla ice cream & Raspberry compote		
ORANGE CRÈME BRULÉE	16.90	
Topped with Pistachios		
TIRAMISU	17.90	
AFFOGATO	14.90	
Add Frangelico for \$6		
AFFOGATO WITH FRANGELICO	16	

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PIZZA

MARGHERITA

Homemade pizza sauce with Mozzarella and Basil

23.90

CAPRICCIOSA

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

25.90

SALAMI

Homemade pizza sauce with Spicy Salami, Olives and Anchovies

27.90

ZUCCA

Pumpkin puree, Fior di Latte, Salted walnuts, Pancetta

25.90

PATATA

Fior Di Latte, Caramelized onion, Chorizo and Potatoes

25.90

CHORIZO E GAMBERI

Homemade pizza sauce, Fior Di Latte, Chorizo, Baby Scallops, Baby Prawns and Clams

29.90

PROSCIUTTO

Homemade pizza sauce, Fior Di Latte, Rocket, Prosciutto, Grana topped with Balsamic
Glaze

28.90

PESTO

Housemade Pesto, Fior Di Latte, Prosciutto, Confit Cherry Tomatoes

28.90

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