

Entree

Garlic Bread \$10

Bruschetta \$12

Grilled Italian bread with diced tomatoes, garlic, herbs and extra virgin olive oil

Polpette al sugo (4 per serve) \$19

Italian style beef meatballs served with toasted bread

Gamberi cremosa (8 per serve) \$22

Prawns cooked with garlic, white wine, shallots and cream, served on a bed of rice

Homemade Arancini with spicy rose sauce (3 balls) \$15

Chilli Mussels \$25

1kg Tasmanina mussels cooked with Napoli sauce, served with crispy croutons

Side Salad \$8

Chefs salad \$18

Mixed leaves, tomato, cucumber, olive, red onions, red capsicum, avocado, walnut

Chicken salad \$19

3 pieces of chicken tenderloin, mixed leaves, tomato, cucumber, olive, red onion, red capsicum

Chips \$8

Crispy beer battered chips served with tomato sauce

Wedges \$11

Served with sweet chilli sauce and aioli sauce

Pasta - Choice of Spaghetti, Penne, Tagliatelle

Napolitana \$19

Homemade Italian tomato sauce

Bolognese \$22

Homemade traditional beef tomato sauce

Polpette \$23

Italian style beef meatballs cooked in napoli sauce

Carbonara \$25

Bacon, egg in rich cream sauce

Arrabiata \$25

Italian sausage, chilli, garlic in napoli sauce

Matriciana \$25

Bacon, tomato, chilli in napoli sauce

Alfredo \$26

Pan fried chicken, avocado in cream sauce

Gamberi \$29

Prawns, semi sun dried tomato, garlic, touch of chilli in rose sauce

Marinara \$29

Selection of fresh seafood cooked with garlic, parsley, chilli, white wine and a touch of napoli sauce

Spaghetti alle vongole \$29

Spaghetti cooked with clams, white wine and light cherry tomato sauce

5 Cheese ravioli alla Genevese sauce \$31

Handmade 5 cheese ravioli cooked with Genevese sauce (slow cooked minced beef, Napoli sauce and touch of cream)

Vege Pasta \$23 Choice of sauce-Napoli sauce, Rose sauce, cream sauce, tomato

Broccoli, mushroom, capsicum, olives, spinach, caramelised onion

Handmade Pasta

Gnocchi al pomodoro \$24

Homemade gnocchi with napoloi sauce, mozzarella cheese and fresh basil

Lasagne \$25

Traditional way of beef lasagna

Mains

Chicken parmigiana \$28

Breadcrumbs chicken breast topped with melted mozzarella cheese, ham and napoli sauce

Veal parmigiana \$28

Breadcrumbs veal with melted mozzarella cheese, ham and napoli sauce

Veal scaloppine sorrentina \$29

Tender veal fillet cooked with prosciutto di parma, mozzarella cheese, white wine and fresh cherry tomato sauce

Veal scaloppine funghi \$29

Tender veal fillet cooked with rich mushroom cream sauce

Pesce del giorno \$31

Grilled fresh barramundi

(all above mains served with beer battered chips and salad)

Barramundi Aqua Pazza \$33

The dish for seafood lovers! Barramundi, mussels, prawns, clams, calamari and scallops.

Choice of side dish - salads, chips or mashed potatoes

Lamb Shank \$34

3 hours slow cooked lamb shank served with mashed potatoe, broccolini and baby carrot.

Porchetta \$31

Slow roasted pork belly served with mashed potato, oven baked beetroot and honey mustard sauce

Veal scaloppine marsala \$29

Veal scaloppine cooked with di san daniele, sage and marsala wine, served with mashed potatoe, broccolini and baby carrot

Pizza

Margherita \$22

Mozzarella, basil, tomatoe base with cherry tomato

Hawaian \$22

Leg ham, pineapple, mozzarella, tomato base

Diavola \$22

Italian hot slami, fresh chilli, mozzarella, tomato base

Capricciosa \$25

Leg ham, mushroom, olive, artichoke, mozzarella, tomatoe base

Meatlovers \$28

Bacon, leg ham, hot salami, chicken, sausage, tomato base (BBQ topping)

Caserta \$28

Prosciutto di parma 18 months, mozzarella, rocket, shaved parmigiano cheese, tomato base

Pescatore \$28

Selection of fresh seafoods, mozzarella, spinach, tomato base

Vegetarian \$25

Mushroom, capsicum, sinisch, onion olives, tomato base

Funghi \$23

Base enrich with conflict garlic with mushrooms on top with bit thyme and cheese

Kids Menu (all \$12)

Homemade chicken tenderloins

2 pieces of breadcrumbed chicken tenderloin & chips

Spaghetti Bolognese / Meatballs / Napoli

All prices in include 10% GST

BYO - Wine only - \$5.00 Corkage

Something Italian