

## **Entree**

***Garlic Bread* \$10**

***Bruschetta* \$14**

Fresh tomato, garlic, herbs, extra virgin olive oil

***Arancini* \$18**

4 cheese arancini, served with rose sauce (4 balls)

***Polpette al sugo* \$19**

Italian style beef meatballs served with homemade bread

***Calamari Fritti* \$20**

Lightly dusted calamari with rocket, lemon and aioli

***Gamberi Cremosa* \$22**

Prawns cooked in creamy garlic sauce, served with jasmine rice

***Chilli Mussels* \$26**

Sauteed fresh mussels with white wine and parsley, served with Italian bread, choice of white wine sauce or tomato sauce

## **Salad and sides**

### ***Chef Salad \$18***

Mixed leaves, tomato, cucumber, olive, red onion, capsicum, avocado, walnut, balsamic & olive oil dressing

### ***Chicken Salad \$19***

Pan fried chicken, mixed leaves, tomato, cucumber, olive, red onion, capsicum, aioli sauce on the top

### **Sauteed Greens \$11**

Pan fried seasonal vegetables and roast potatoes

**Chips \$10**

**Wedge \$12**

## Pasta

Choice of spaghetti, penne, tagliatelle

### *Napolitana* \$19

Fresh tomato sauce, basil, olive oil

### *Bolognese* \$24

Homemade minced beef ragu

### *Polpette* \$24

Homemade meatballs cooked in Napoli sauce

### *Carbonara* \$25

Bacon, cream, egg, pecorino romano, herbs, black pepper

### *Pesto veg's Pasta* \$23

Mushroom, broccolini, pesto, parmigiano, cream

### *Matriciana* \$25

Bacon, red wine, tomato sauce, herbs and chilli

***Alfredo* \$27**

Chicken tender loin, avocado, parmigiano, cream

**Risotto Mushroom \$28**

Italian arborio rice, mushroom, garlic, parsley, grated parmesan

**Gnocchi al pomodoro \$26**

Homemade gnocchi with Napoli sauce, mozzarella and fresh basil

**Lasagne \$25**

Traditional way of beef lasagne

**5 cheese ravioli alla Genovese sauce \$32**

Homemade ravioli with slow cooked minced beef ragu and touch of  
Cream

**Gamberi \$28**

Tiger prawns cooked with cherry tomato and rose sauce

***Marinara* \$32**

Fresh seafoods (mussels, prawns, clams, calamari, scallop), white  
wine, tomato sauce, herbs

## **Mains**

All mains served with chips and salad

### ***Veal scaloppine sorrentina*     \$32**

Veal fillets cooked with tomato sauce , mozzarella, prosciutto

### ***Veal scaloppine funghi*     \$32**

Veal fillets cooked with mushrooms and cream

### ***Veal scaloppine marsala*     \$32**

Veal fillets cooked with Marsala wine, prosciutto and sage

### ***Chicken parmigiana*     \$28**

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

### ***Grilled Barramundi*     \$32**

Grilled fresh barramundi, aioli, lemon

# **Pizza**

## **Margherita \$22**

San Marzano tomato sauce, basil, fior di latte, evoo

## **Diavola \$24**

San Marzano tomato sauce, fior di latte, medium spicy salami, fresh chilli

## **Hawaiian \$24**

San Marzano tomato sauce, fior di latte, leg ham, pineapple

## **Capricciosa \$26**

San Marzano tomato sauce, fior di latte, mushroom, leg ham, olives, artichoke

## **Meatlover \$28**

San Marzano tomato sauce, fior di latte, Bacon, leg ham, hot salamai, chicken, sausage, BBQ sauce

## **Caserta \$28**

San Marzano tomato sauce, fior di latte, San Daniele prosciutto, fresh rocket, shaved parmesan

## **Pescatore \$30**

San Marzano tomato sauce, fior di latte, prawns, mussels, clams, squids, scallop

## **Kids Menu**

**-Chicken nugget \$12**

**-Spaghetti \$12 (Bolognese / Meatballs / Napoli )**

**-Chips \$10**