

## LUNCH MENU



## STARTERS

Arancini secret recipe, from Sicily with love	\$7 e
Calamari with salad & aioli	\$26
Olive Miste warm marinated olives with croutons	\$12



## SALADS &amp; SIDES

Mixed green salad	\$12
Rocket & pear salad with balsamic & parmesan	\$17
Mediterranean salad olives, artichoke & goat's fetta	\$15
Mixed seasonal vegetables	\$12
Rosemary potatoes	\$13
Chips	\$14



## MAIN MEALS

Chicken Scaloppine w lemon glaze & capers with white wine	\$28
Veal Funghi w mushroom, butter & cream	\$33
Veal Milanese lightly crumbed in golden bread crumb with tomato sauce topped with buffalo mozzarella	\$33
Chicken schnitzel with salad & chips	\$27
Fish & chips John Dory with tartare & salad	\$29



## PANINI

Tricolore Parma prosciutto, buffalo mozzarella, wild rocket, tomato	\$19
Montalbano grilled zucchini, roasted capsicum, eggplant, provolone (V)	\$18
Benigni smoked salmon, avocado, herbed goat's cheese	\$20
Diavola spiced marinated chicken, caramelised onion, lettuce, mayo	\$18
Tonno tuna, cucumber, olives, lettuce, mayo	\$18
Bunga Bunga chicken schnitzel, lettuce, tomato, aioli	\$19
Nonna's salame Felino, provolone, roasted eggplant	\$18
Italian Job Double smoked bacon & egg roll with your choice of sauce	\$17
Add chips	\$8

## LUNCH SPECIALS

Three course lunch	\$33
Garlic/herb bread, pasta or pizza and scoop of gelato or soft serve with a house wine or soft drink	
• add \$3 for seafood Marinara or Risotto	
Two course seafood lunch	\$37
with one bruschetta with Shark's Bay crab & Fish of the Day (ask staff for details)	

# LUNCH MENU



## PASTA

Spaghetti Bolognese beef & pork ragu sauce	\$27
Spaghetti Marinara mixed fresh seafood & napoli sauce	\$32
Fettucine Anchovy garlic, chilli, anchovy in olive oil, white wine, and fresh tomato	\$27
Fettucine Carbonara crushed black pepper, pancetta, egg yolk & cream sauce	\$28
Penne Amatriciana onion, pancetta, garlic, chilli & napoli sauce	\$27
Penne Boscaiola pancetta, mushroom & cream sauce	\$27
Meat Lasagne (home made) traditional beef & pork served with salad	\$28
Gnocchi of the day	\$POA
Risotto of the day	\$POA
(please ask staff for details)	



## WHITE BASE PIZZA

Potato (V) With rosemary and garlic	\$20
Quattro Formaggi (V) Chef's selection of four cheeses	\$24
Garlic/Herb Bread	\$12



## PIZZA

Margherita (V) tomato, basil and oregano	\$22
Montagna (V) mushroom, rocket & balsamic	\$23
Carne salami, chorizo, ham & pepperoni	\$26
Capricciosa ham, mushroom, pepperoni, artichoke, capsicum	\$26
Hawaiian ham & pineapple	\$24
Europa anchovy, olivea, capsicum & onion artichoke	\$24
Pollo chicken, onion, sun dried tomato, capsicum	\$26
Chorizo smoked chorizo, chicken, caramelised onion, capsicum	\$27
Positano (V) artichoke, sun dried tomato, olives, capsicum	\$27
Punchinello prawns, salmon, lemon	\$29
Calzone Napoli salami, onion & olives served with salad	\$29

Please ask our staff for soft serve / gelato flavours & tart/cake of the day

Catering is available - just ask us!

Fully licenced & BYO - \$5 corkage per person