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**ITALIAN  
DINING**



# DINE IN MENU

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*Tuesday to Saturday 8am - 9pm*

*"We serve to our customers what we serve to our family.*

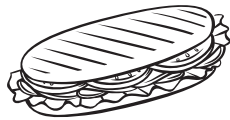
*The best ingredient we have is love."*



## APERITIVO

Campari & soda	\$12
Aperol Spritz Prosecco, Aperol & soda	\$18
Antico Spritz Prosecco, rosso Antico & soda	\$18
Negroni Gin Campari & Cinzano Rosso	\$18
Americano Campari, Cinzano Rosso & soda	\$18

*\*For full cocktail & drinks list please see our wine menu*



## LUNCH ONLY

available Tuesday - Saturday  
11am - 3pm

Tricolore Parma prosciutto, buffalo mozzarella, wild rocket, tomato	\$19
Montalbano grilled zucchini, roasted capsicum, eggplant, provolone (V)	\$18
Diavola spiced marinated chicken, caramelised onion, lettuce, mayo	\$18
Nonna's salame Felino, provolone, roasted eggplant	\$18
Italian Job Double smoked bacon & egg roll with your choice of sauce	\$17
Add chips	\$8

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

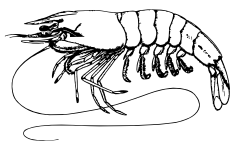
with one bruschetta with Shark's Bay crab & Fish of the Day (ask staff for details)

*Italian Dining*



## STARTERS

Garlic or herb bread	\$13
Tuscan bread with olive oil & balsamic	\$13
Bruschetta with tomato & buffalo mozzarella (three pieces)	\$16
Olive miste marinated olives with chilli, garlic & rosemary	\$12
Sicilian meatballs in Napoli Sauce served with a slice of ciabatta	\$24
Antipasto miste selection of cured meat, cheese & grilled vegetables (serves 2)	\$35
Calamari fried calamari with salad and Dijon aioli	\$26
Arancini of the day (2 pieces) buffalo mozzarella & porcini mushroom	\$16
Caprese salad buffalo mozzarella, tomato, basil -add prosciutto	\$18 \$7



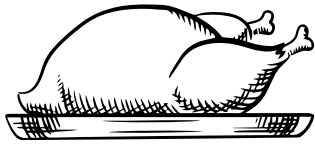
## ANTIPASTI

Grilled prawns lemon cream, truffle paste & parsley	\$32
Scallops pan fried in garlic & olive oil	\$29



# PASTA

Spaghetti Aglio e Olio olive oil, chilli, garlic & parsley - add prawns \$5	\$27
Spaghetti Bolognese house made slow cooked beef & pork in tomato	\$28
Penne Amatriciana bacon, onion, chilli Napoli sauce	\$27
Fettucine Positano Chicken & mushrooms in a Napoli cream sauce	\$28
Fettucine Gamberi prawns in Napoli sauce	\$30
Spaghetti Marinara fresh mixed seafood & Napoli sauce	\$33
Fettucine Carbonara pancetta, cream and black pepper	\$28
Lasagne (homemade) traditional beef & pork ragu with salad	\$29
Orecchiette Granchio crab meat & creamy white wine sauce	\$32
Spaghetti Pistachio basil pesto, prawns with pistachio crumb	\$32
Gnocchi Quattro Formaggio (four cheeses)	\$28
Gnocchi Napoli	\$26
Mushroom risotto - add chicken \$5	\$28
Seafood risotto	\$33
Pumpkin ravioli with spinach, pine nuts and goat's cheese	\$29



## SECONDI

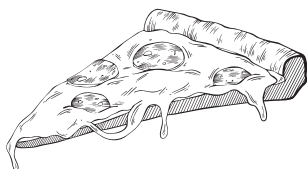
Zuppa Pesce mixed seafood soup with wood fired bread	\$39
Veal Funghi* Veal finished in a mushroom, butter & cream sauce	\$35
Veal Scaloppine* Lightly crumbed veal in honey & lemon sauce	\$35
Australian aged grain fed eye fillet* (300g) with mushroom, red wine jus and cream	\$52
Fish of the Day* Grilled fillets served with vegetables and herb lemon butter (ask staff for details)	\$POA

*\*served with seasonal vegetables & potatoes*



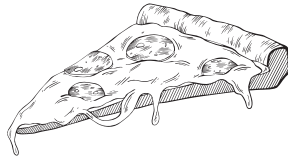
## SALAD & SIDES

Mixed green salad	\$15
Mediterranean salad w olives & feta	\$17
Rocket & pear salad, balsamic & parmesan	\$17
Mixed seasonal vegetables	\$15
Rosemary potatoes	\$13
Chips	\$15
Truffle chips	\$17

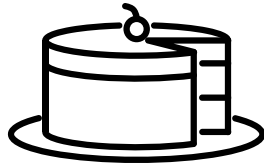


# PIZZA

Margherita (V) tomato, basil and oregano	\$23
Parmigiano (V) eggplant & parmesan	\$24
Montagna (V) mushroom, rocket & balsamic	\$24
Carne salami, chorizo, ham & pepperoni	\$28
Hawaiian ham & pineapple	\$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	\$26
Punchinello Prawns, salmon, lemon	\$29
Calzone Napoli Salami, onion & olives served with salad	\$29
Napoli anchovies, olives, capers, oregano, chilli	\$25
Prosciutto e Rucola prosciutto, rocket, tomato, herbs	\$28
Capricciosa ham, mushrooms, pepperoni, artichoke, capsicum	\$28



# WHITE BASE PIZZA



# DOLCE

Potato (V) With rosemary and garlic	\$24
Quattro Formaggi (V) Chef's selection of four cheeses	\$26
Garlic/Herb	\$15
Tiramisù (homemade)	\$15
Crème brûlée with gelato	\$17
Gelato (ask staff for flavours) add a scoop	\$10 \$4
Affogato with your choice of liquor	\$15 \$22
Flute of limoncello & gelato	\$20
Cake/tart of the day (served with gelato) (ask staff for details)	\$18
Pizza Nutella with berries and gelato	\$25

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

Catering is available - just ask us!

Fully licenced & BYO - \$5 corkage per person

*Italian Dining*