ANTIPASTI - ENTREES

CAPESANTE 25

Grilled scallops with a creamy lemon zest and white wine sauce, served with salad

ANTIPASTO CASALINGO 25

Selection of cured meats, cheese, olives and pickles, served with ciabatta

CARPACCIO DI MANZO 25

Thinly sliced raw beef drizzled with olive oil and lemon juice, with rocket lettuce and parmesan shavings

GAMBERI ALL' AGLIO 26

Sautéed prawns in a creamy garlic sauce, served on a bed of spinach fettuccine

FRITTO MISTO 26

Deep-fried fish, prawns and calamari, served with salad

CALAMARI IN PADELLA 25

Sautéed local squid with anchovies, garlic and butter garnished with our house salad

PANE – BREADS

BRUSCHETTA 14

Toasted Italian ciabatta topped with fresh tomato, red onion, basil, garlic and olive oil

PANE ALL' AGLIO 9

Crusty semolina roll with herb and garlic butter

INSALATE – SALADS

INSALATA RUSTICA 13

Mesclun lettuce topped with tomatoes, anchovies, olives and capers

INSALATA MISTA 13

Mixed lettuce leaves topped with tomatoes, olives, cucumber, onion and capsicum

INSALATA CAPRESE 18

Roma tomatoes, bocconcini cheese, basil, olive oil and ciabatta

*15% Surcharge applies to Public Holidays.

LA PASTA

~HOUSE MADE~

SPAGHETTI ALLA PESCATORA **28/34**

"Fisherman style" – a sauté of prawns, fish, garlic, chilli and olive oil

SPAGHETTI AL RAGU' BOLOGNESE **28/34**

The always popular rich meat sauce from Bologna

SPAGHETTI AL PESTO GENOVESE **26/32**

Fresh basil, garlic, roasted pine nuts and olive oil tossed with spaghetti

SPAGHETTI ALLA CARBONARA **26/32**

Crispy bacon and cream – originally made for the hard-working coal carriers in Rome

*add chicken **4**

SPAGHETTI MARE E MONTI **28/34**

The sea & the mountains - a sauté of prawns, mushrooms, shallots, garlic, chilli in olive oil

FETTUCCINE PAGLIA E FIENO **26/32**

"Straw and hay" - white and green fettuccine with bacon, mushroom in a cream sauce

*add chicken **4**

FETTUCCINE ALL' AMATRICIANA **26/32**

This tomato, bacon, onion and chilli sauce made the town Amatrice famous

FETTUCCINE ALLA MARINARA **28/34**

Named after the sea, a combination of seafood in a tomato, cream or Rosa sauce

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PENNE ALL' ARRABBIATA **25/30**

"Arrabbiata" - (Angry) Tomato sauce with chilli, garlic and olive oil

RAVIOLI AI FUNGHI **28/34**

Spinach and ricotta cheese filled ravioli in a creamy mushroom sauce

GNOCCHI AI QUATTRO FORMAGGI **28/34**

Potato dumplings with gorgonzola, parmesan, provolone and mozzarella sauce

RISOTTO AI FUNGHI **26/32**

Arborio rice with a creamy sauté of mushrooms

*add chicken **4**

LASAGNE AL FORNO **28/36**

Oven baked layers of pasta with meat, tomato and béchamel sauce

*Child Size serves are available @ $15.00

*Changes to the menu are at management and chef discretion.

*15% Surcharge applies to Public Holidays.

SECONDI – MAINS

SCALOPPINE DI VITELLO 39

Veal escalopes served with a choice of these sauces:

• Al Limone - lemon butter

• Ai Funghi - creamy mushroom

Served with spinach fettuccine

AGNELLO PICCANTE 40

Grilled lamb cutlets with rosemary, capers and a white wine sauce served with roast potatoes and green beans

COTOLETTA ALLA PARMIGIANA 39

Originating in the Parma area, crumbed veal fillet with a tomato sauce and parmesan cheese, served with salad

FILETTO CON SALSA AI FUNGHI 48

Grass fed Tableland eye fillet steak, served with a creamy mushroom sauce and spinach fettuccine

POLLO ALLA VALDOSTANA 36

Chicken breast topped with Coppa ham and provolone cheese served with a white wine sauce and seasonal vegetables

GRIGLIATA DI MARE 46

A grilled seafood selection of fish, prawns, octopus, cuttlefish and scallops, with a hint of spices served with salad

PESCE ALLA GRIGLIA 44

Grilled fillet of Coral Trout, roasted kipfler potatoes, lemon butter sauce and seasonal greens

*15% Surcharge applies to Public Holidays.

DOLCI / DESSERTS

Tiramisu 16

Savoiardi sponge biscuits soaked with coffee and liqueur, Layered with mascarpone cream

Mousse Al Cioccolato 15

A whipped double dark & milk chocolate mousse

Creme Brulée 15

A thick egg custard with crisp caramel topping

Sorbetti 9

Trio of fresh fruit sorbets

Gelati 9

Trio of Home-made gelati

Affogato 8

A scoop of vanilla gelato served with espresso coffee

*15% Surcharge applies to Public Holidays.