

PRANZO & CENA | LUNCH & DINNER...

2016-17 | From 12 Midday

Assaggi | Shared Platters...

Antipasto Italiano D'Estate | Summer Antipasto Board (1-2 people) \$36.00
Prosciutto di Parma, mortadella, mild salami cacciatore, baked ricotta cheese, pane Carasau & rubarb salad (extra person \$18)

Fritto Misto di Paranza | Paranza Seafood Platter (1-2 people) \$42.00
Lightly semolina fried mixed seafood platter of calamari, prawns & scampi w/ aioli. (extra person \$21).

Il Nettuno | Neptune's Platter (2-4 people) \$110.00
John Dory, fried calamari, grilled king prawns, salmon bruschetta, steamed mussels & pizza bread

Pasta | Risotti...

(cooked the traditional Italian method - 'al dente' meaning 'to the tooth' & firm in the centre)

Penne Puttanesca | Siren's Penne Pasta (V) (GF) \$22.00
GF Penne pasta w/ capers, olives, chilli & San Marzano tomato passata

Linguine alla Marcella (V) \$25.00
Linguine w/ cherry tomatoes, rocket salad, garlic, basil & Burrata Cheese

Tagliatelle alla Bolognese \$28.00
Egg pasta w/ traditional beef & pork ragu sauce & San Marzano tomato passata

Gnocchi agli Spinaci Primavera | Spring Spinach Gnocchi (V) \$28.00
Spinach potato dumplings w/ green peas, fresh ricotta & parsley

Ravioli Isalberto (V) \$29.00
Ravioli filled w/ buffalo ricotta, sautéed in truffle cream & butter sauce

Risotto Scampi Gambi (GF) \$36.00
Vialone Nano rice w/ scampi, prawns, splash of brandy & parmesan
Vialone Nano rice is a semi fine rice from Veneto, Italy, prized for its creamy texture & extra absorption of flavours.

Calamarata allo Scoglio | Seafood Pasta \$36.00
w/ scallops, prawns, calamari, mussels & cherry tomatoes tossed in white wine, garlic & chilli sauce

NB. 12% surcharge on public holidays | No changes to the dishes - you are welcome to order extras on the side | Whilst we take every care, our kitchen may have traces of gluten, nuts & rennets | No split bills | \$2pp
BYO cake charge

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La Griglia | The Grill...

Pollo Involtini | Chicken Roulades (GF) \$29.00
Chicken breast roulades w/ spinach, Prosciutto di Parma, Provolone cheese, broccolini, capers, butter & lemon sauce.

Grilled John Dory Fish + Chips \$29.00
Semolina dusted John Dory w/ Panzanella salad
Panzanella salad is a traditional Sicilian dish w/ Cherry tomatoes, red onions, cucumber, basil, bread shreds, & balsamic dressing

Florentine Roast Pork Rib Eye (GF) \$32.00
w/ celeriac mash & radicchio salad

Grilled Barramundi (GF) \$34.00
w/ salsa verde, warm chickpea & kale salad

Lamb Cutlet (GF) \$38.00
w/roast potatoes & herb oil

Contorni | On the Side...

Patatine | Chips \$8.00
w/ housemade aioli (V)
w/ housemade creole spice salt (V) \$8.00

Patate al Forno | Baked Herb Potato (V) (GF) \$9.00
w/ rosemary

Broccolini \$9.50
Steamed w/chilli & pecorino cheese

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