

Main Courses

All main courses are served with one of the following choices:
Vegetables **OR** chips **OR** salad. Extra sides are charged accordingly

Entrée

Antipasto platters Per Person	9.00	
Antipasto	18.50	
A fine selection of Italian appetisers for one or two people		
Meat and Cheese Board	16.50	
Cold meat and cheese board with fresh bread		
Oysters		<i>1/2 doz</i> <i>1 doz</i>
Naturale	16.00	24.00
Fresh oysters with cocktail sauce		
Pancetta – Kilpatrick	17.00	26.00
Fresh oysters with bacon and Worcestershire sauce		
Diavola– Hot Chilli	17.00	26.00
Fresh oysters with bacon Worcestershire sauce and chilli flakes		
Calamari Fritti	17.50	
<i>(optional– a dusting of lemon pepper seasoning)</i> Tender rings of calamari golden fried served with homemade tartare sauce		
Canestrelli Allo Champagne	16.90	
Fresh scallops sautéed with mushrooms, spring onion garlic finish with a champagne and cream sauce		
Mussels Provinciale	17.90	
Poached mussels with garlic, spring onion, black olives, capsicum, white wine, touch of chilli in a napoli sauce		

Soup of the day

Refer to specials board

Pasta

Your Choice of: Spaghetti, Fettuccine, Tortellini, Home Made Gnocchi & Rigatoni			
		<i>Entrée</i>	<i>Mains</i>
Napoli	14.50	16.50	
Traditional rich tomato sauce, with basil			
Bolognese	15.50	18.90	
Hearty tomato base meat sauce			
Quattro Formagge	16.00	18.90	
A selection of cheeses in a cream sauce with cracked pepper			
Carbonara	16.00	18.90	
Bacon, egg, cream, parsley and parmesan cheese			
Matriciana	16.00	18.90	
Bacon, spring onion, capsicum, garlic and chilli in a napoli sauce			
Puttanesca	16.00	18.90	
Anchovies, capsicum, spring onion, black olives, garlic and chilli in a napoli sauce			
Calabrese	16.00	18.90	
Hot salami, red onion, spring onion, black olive and chilli in a napoli sauce			
Della Casa	16.00	18.90	
Bacon, mushroom, parmesan in apanna rosa sauce			
Pollo e Funghi	16.00	18.90	
Chicken, mushrooms and spinach with parmesan cheese and cream			
Alla Panna	16.00	18.90	
Mushrooms, garlic, spring onion, cheese, cream and parsley			
Marinara	18.00	25.00	
A selection of fresh seafood, garlic, fresh tomato, spring onion & parsley <i>(option of Napoli sauce or Vino Bianco)</i>			

Pollo (Chicken)

Cotoletta Di Pollo Alla Milanese	23.80
Tender breast of chicken lightly crumbed, fried and served with lemon wedges	
Pollo Con Funghi	24.00
Chicken fillet topped with mushroom and spring onion in a white wine and cream sauce with a touch of demiglaze	
Pollo Parmigiana	24.50
Tender chicken fillet lightly crumbed and fried, topped with melted mozzarella cheese and a white wine and napoli sauce	
Pollo Sorrento	27.90
King prawns, calamari, scallops, mussels, in a creamy garlic and white wine sauce	
Pollo Pizziola	24.00
Chicken breast with mushrooms, roasted capsicum, red onion and olives in a white wine and napoli sauce	
Pollo con Senape	24.00
Chicken breast with a creamy mustard and spinach sauce	

Vitello (Veal)

Vitello Vino Bianco	23.90
Tender veal medallions in a white wine, cream and demi glaze sauce	
Cotoletta Alla Milanese	24.80
Tender veal medallions lightly crumbed, fried and served with lemon wedges	
Scaloppine Con Funghi	24.90
Tender veal medallions, pan fried with a mushroom, white wine and cream sauce	
Vitello Alla Parmigiana	24.90
Tender veal medallions, lightly crumbed and fried, topped with melted mozzarella cheese and a white wine and napoli sauce	
Vitello Alla Romana	24.90
Tender veal medallions with roasted capsicum, cherry tomato, olives and basil in a white wine sauce	

Manzo (Beef)

CUT OF THE DAY Market Price
Refer to Special Board, Market Price Only

Pesce (Fish)

FISH OF THE DAY Market Price
Refer to Special Board, Market Price Only

Mussels Provinciale	23.90
Poached mussels with garlic, spring onion, black olives capsicum, white wine touch of chilli in a Napoli sauce	
Calamari Fritti	24.90
<i>(optional– a dusting of lemon pepper seasoning)</i> Fresh calamari rings fried and served with chips side salad and home made tartare sauce	
Calamari Griglita	24.90
<i>(optional– a dusting of lemon pepper seasoning)</i> Fresh calamari rings grilled and served with chips and salad	
Gamberi Alla Diavola	28.00
King prawns cutlets sautéed in fresh chilli, onion, red capsicums, white wine and napoli sauce served on a bed of rice and served with vegetables	
Gamberi All'Aglio	28.00
King prawns sautéed in garlic, white wine, cream and served on a bed of rice with vegetables	
Grigliata Mista	<i>Per Person</i> 45.00
A platter of fish of the day, calamari, scallops & prawns, grilled and served with lemon wedges chips and salad	
Seafood Platter	<i>Per Person</i> 55.00
A platter of fish of the day, calamari, scallops, prawns muscles & oysters, served with chips and salad	