Breads			
Garlic pizza crust Mozzarella cheese, garlic and parsley	reg 10.90	gf 13.90	large 16.90
Herb pizza crust Mozzarella cheese, pesto and oregano	reg 10.90	gf 13.90	large 16.90
Bruschetta pizza crust Diced tomato, basil, extra virgin olive oil and par	reg 15.90 mesan cheese	•	large 21.90
Hot olives Black olives flamed in sambuca with toasted source	lough	reg 10.90	large 16.90
Sourdough bread			8.90
Whole damper with sides of extra virgin olive oil,	balsamic vin	egar and roa	sted garlic
butter			

## Entrees

Sicilian meatballs Homemade meatballs in a rich Napoli sauce	E 18.90	M 30.90
Artichoke hearts Fried in a parmesan crust served with a four cheese sauce	E 18.90	M 30.90
Salt and pepper squid Flash fried served with roasted garlic aioli	E 18.90	M 30.90
Garlic Prawns Cooked in garlic and parsley finished in your choice of Napoli	E 18.90 sauce or cre	M 30.90 cam sauce
Prosciutto Crudo Sliced Serrano prosciutto, wild roquette and bocconcini cheese and balsamic vinegar reduction	E 18.90 e, dressed wit	M 30.90 th truffle oil

Pasta (gf pasta available at no extra cost)	
Linguini mare e monti Prawns sautéed with bacon and garlic, finished in a white wind	27 e cream sauce
Penne Granchio Crab meat with baby spinach in a creamed Napoli sauce	27
Fettucine marinara A selection of fresh seafood cooked in your choice of sauce Na olio	27 poli, cream or aglio e
Capellini arrabiata Angel hair pasta cooked in a spicy Napoli sauce with prawns a	27 and black olives
Fettuccini Pollo Chicken breast, semi dried tomatoes and bacon, finished in a v	27 white wine cream sauce
Gnocchi (v) Homemade potato dumplings with your choice of Napoli sauce	27 e or quarto formagi
Spinach and ricotta ravioli (v) Cooked in a creamed Napoli sauce flavoured with pesto	26
Spaghetti Meatballs Homemade meatballs in a rich Napoli sauce	25
Tortellini Boscaiola Bacon, mushrooms and shallots in a white wine cream sauce	25
Lasagne Homemade beef lasagne	24
Risotto	27

Garlic prawns, white wine and seafood stock finished *in your choice of sauce Napoli or cream* 

Pancetta and artichoke hearts with truffled wild roquette

Chicken breast, sundried tomatoes and baby peas with grana Padano cheese

Field mushrooms, baby spinach and pecorino cheese

	Re 1		
Pizza			
Gamberi	reg 23	g/f 26	large 29
Prawns marinated in garlic and parsley v	with Spanish o	onion and av	ocado
Ischia Porto	reg 23	g/f 26	large 29
Prawns, octopus, calamari, green lip mus	ssels, garlic &	e parsley	
Carne	reg 23	g/f 26	large 29
Prosciutto, pancetta, double smoked ham	and homema	de meatballs	
Amalfi	reg 23	g/f 26	large 29
Pancetta, eggplant, roasted capsicum, bo	cconcini, asp	aragus and a	urtichoke hearts
Procidana	reg 23	g/f 26	large 29
Prosciutto, parmesan, ricotta, topped with	h pesto and se	emi-dried ton	natoes
Messicano Dolce	reg 23	g/f 26	large 29
Finely diced chicken breast, avocado, die	ced tomato, N	lexican spice	es and sour cream
Piccante	reg 22	g/f 25	large 28
Pepperoni, roasted capsicum, Spanish on	ion and black	colives *child	li to your taste*
Supreme	reg 22	g/f 25	large 28
Ham, pepperoni, cabanossi, mushroom, o anchovies	nion, capsicu	m, pineapple	e, bacon, olives and
Pollo e Fungi	reg	22 g/f	25 large 28
Finely diced chicken breast, garlic mushr	ooms on a pe	sto base with	n pecorino cheese
Meatlovers	reg 22	g/f 25	large 28
Ground beef, pepperoni, bacon and extra	barbeque sau	ice	
Ortolana	reg 22	g/f 25	large 28
Grilled and marinated eggplant, capsicur and fresh basil	n and articho	ke hearts wit	h bocconcini cheese

10110	۲
	3
I I I OUIIII	-

Frutti di mare Calamari, black mussels, king prawns & fish s and our napolitana sauce served with sourdoug		32 ic, chilli, white wine
Barramundi al Limone Oven roasted barramundi fillet topped with sca butter glaze	llops finished in a	32 lemon and caper
Vitello or Pollo Gamberi Pan fried veal or chicken fillet with prawns and cream sauce	l baby spinach in c	32 a white wine garlic
Bistecca al forno Oven roasted scotch fillet steak crusted in four reduction & white truffle oil	cheeses, Shiraz an	32 d balsamic vinegar
Lamb shanks Homestyle lamb shanks slow roasted with roser	nary and garlic ju	31 s
Vitello or pollo Marsala Pan fried veal or chicken fillet flamed in a swee almonds	et Italian wine crec	31 am sauce with toasted
Contorni Steamed greens With toasted almonds and truffle oil	reg 8.50	large 12.50
Sides of Chips or Creamy Mash	reg 6.50	large 10.50
Insalate		
Rucola e gorgonzola Roquette, gorgonzola cheese, roasted red capsi	e	50 large 16.90 Spanish onion
Insalate con fetta Mixed green lettuce with tomato, cucumber, Spe	reg 10.50 anish onion, olives	•
Roquette and parmesan Roquette tossed with shaved parmesan and Spa	reg 10.50 nish onion	large 16.90
Caesar salad Crisp cos lettuce, croutons, bacon and our own	reg 10.50 cream ceasar dre.	large 16.90 ssing

\*\$4.00 for grilled chicken\*

reg 10.50 large 16.90 Caprese Roma tomato, bocconcini cheese, basil with extra virgin olive oil and balsamic vinegar Insalata misto reg 9.50

Mixed green lettuce with tomato, cucumber and Spanish onion

large 15.90

Dolce	
Sticky Date Pudding, with butterscotch sauce and vanilla bean gelato	13
Tiramisu <i>Our homemade soft sponge cake soaked in coffee &amp; liqueur</i>	13
Apple Rhubarb Crumble Individually made to order and served with vanilla bean gelate	13
Backed ricotta cheesecake Served with Hazelnut Gelato	13
Profiteroles Filled with chocolate gelato topped with Nutella fondue	13
Affogato no liqueur 13	with liqueur 17
Served with espresso and your choice of gelato	
Trio of Gelato select up to three (3) of your favourite flavours: chocolate vanilla hazelnut lemon mango strawberry Homestyle Crepes	13
with your choice of:	17
Nutella fondue served with strawberries and vanilla bea or Butterscotch sauce served with fresh banana and vanilla	
Nutella Pizzareg INutella spread over a pizza base and served with freshstrawberries and vanilla bean gelato	l 6 large 22
Butterscotch Pizza reg 16 Butterscotch spread over a pizza base and served with fresh banana and vanilla bean gelato	large 22