

# Gourmet Pizza

	M	L
<b>1. Antipasto</b> <i>Tomato, mozzarella, grilled eggplant, salami, semidried tomatoes, grilled peppers, mushrooms, herbs</i>	21.9	27.9
<b>2. Ortolana</b> <i>Tomato, mozzarella, grilled eggplant, artichokes, semidried tomatoes, parsley</i>	21.9	27.9
<b>3. Al prosciutto</b> <i>Tomato, mozzarella, prosciutto, fresh herbs</i>	21.9	26.9
<b>4. Boscaiola</b> <i>Tomato, mozzarella, mushroom, Spanish onion, capsicum, olives, fetta cheese</i>	21.9	26.9
<b>5. Al formaggio</b> <i>Tomato, mozzarella, salami, brie, semidried tomatoes, basil, parsley, fetta cheese</i>	21.9	26.9
<b>6. Formaggio bocconcini</b> <i>Tomato, mozzarella, salami, bocconcini, semidried tomatoes</i>	21.9	26.9
<b>7. Gorgonzola</b> <i>Tomato, gorgonzola, pancetta, onion, oregano, parsley</i>	21.9	27.9
<b>8. Frutti di mare</b> <i>Tomato, mozzarella, fresh seafood, garlic, basil</i>	23.9	29.9
<b>9. Piccante</b> <i>Tomato, mozzarella, sliced tomato, hot salami, olives, Spanish onion, roasted capsicum and chilli</i>	21.9	27.9
<b>10. Al pollo</b> <i>Tomato, mozzarella, grilled chicken, Spanish onion, BBQ sauce.</i>	21.9	26.9

# Mains

All main meals are served with fresh salad or sautéed seasonal vegetables.

## PESCE (Seafood)

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- Gamberi a l'aglio** (\*CHEF'S RECOMMENDATION\*) **31.9**  
*King prawns cooked in a white wine garlic cream sauce served on a bed of rice with a fresh garden salad*
- Gamberoni al peperonico** **31.9**  
*Chilli tiger prawns served on a timbale of rice*
- Calamari fritti** (\*CHEF'S RECOMMENDATION\*) **29.9**  
*Lightly fried calamari rings served with lemon and mixed salad*
- Mussels della Puglia** (SERVE 25 MUSSELS) **33.9**  
*Local mussels tossed with olive oil, garlic, capers, tomato, fresh basil, and wine on a bed of rice*
- Fritto misto di mare** **38.9**  
*A mixed platter of fresh calamari, scallops, tiger prawns, mussel and pippies served with salad and tartare sauce*

## POLLO (Chicken)

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- Pollo a cotoletta** **31.9**  
*Crumbed breast of chicken pan fried with herbs*
- Pollo alla parmigiana** **28.9**  
*Crumbed breast of chicken topped with cheese and Napoletana sauce*
- Petto di pollo ripieno** (\*CHEF'S RECOMMENDATION\*) **34.9**  
*Chicken fillet stuffed with roasted capsicum, mushrooms, spinach, mozzarella topped with a white wine sauce*

## VITELLINO (Veal)

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- Scaloppine al vino bianco** **33.9**  
*Tender baby veal in a white wine sauce*
- Scaloppine a funghi** **33.9**  
*Tender baby veal in a cream and mushroom sauce*
- Saltibocca alla Romana** (\*CHEF'S RECOMMENDATION\*) **33.9**  
*Tender baby veal cooked to perfection with parsley in butter and white wine sauce finished with grilled prosciutto di parma*
- Uccelletti scappati** (\*CHEF'S RECOMMENDATION\*) **36.9**  
*"The name literally means little birds that got away". Char grilled skewers of baby veal, marinated and stuffed with pancetta, sage and herbs, served with sautéed vegetables and potatoes*
- Involtini di vitellino alla Roberto** **33.9**  
*Thinly sliced baby veal rolled with prosciutto, parma cheese, red capsicum and basil, then pan tossed with olive oil, garlic and wine*
- Cotoletta alla Milanese** (\*CHEF'S RECOMMENDATION\*) **31.9**  
*Crumbed veal pan fried with herbs*

## CARNE BOVINA (Beef)

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- Bistecca ti manzo** **29.9**  
*Aged grain Fed sirloin grilled to your liking with your choice of mushroom, garlic, pepper or red wine sauce*

# Pasta

*Pastas available: Spaghetti, Fettuccine, Ravioli, Penne and Gnocchi*

- 1. Amatriciana** **25.9**  
*Bacon, onion, chilli, Napoli sauce*
- 2. Spaghetti con polpette di casa** **24.9**  
*Spaghetti served in Maria's home made rich meat sauce with Italian meatballs*
- 3. Calabrese** **25.9**  
*Spicy salami, black olives, capsicum, onion, chilli in Napoli sauce*
- 4. Pescatore** (\*CHEF'S RECOMMENDATION\*) **31.9**  
*A selection of fresh seafood tossed in a Napoli sauce*
- 5. Linguine marinara** (\*CHEF'S RECOMMENDATION\*) **31.9**  
*Linguine tossed with a selection of fresh seafood, parsley, basil and olive oil*
- 6. Vegetarian** **25.9**  
*Selection of fresh vegetables tossed in garlic herbs and Napoli sauce*
- 7. Carbonara** **25.9**  
*Bacon, egg, shallots, parsley cooked in a light cream sauce*
- 8. Cannelloni** (\*CHEF'S RECOMMENDATION\*) **25.9**  
*Spinach and ricotta rolled in fresh pasta, served with Napoli sauce and garnished with parmesan*
- 9. Lasagne alla casalinga** (\*CHEF'S RECOMMENDATION\*) **25.9**  
*Home made meat pasta Il forno*
- 10. Pasta per due persone** (PLATTER FOR TWO. CHOOSE FROM 1-7) **49.9**  
*A selection of three pastas of your choice*
- 11. Gnocchi della casa al pesto** **27.9**  
*Maria's home made gnocchi with basil sauce and parmesan*
- 12. Gnocchi alla gorgonzola** (\*CHEF'S RECOMMENDATION\*) **28.9**  
*Maria's home made gnocchi tossed in a creamy gorgonzola sauce*
- 13. Gnocchi al pomodoro** **25.9**  
*Maria's home made gnocchi in Napoli sauce with fresh basil*
- 14. Gnocchi saltati con taleggio e Napoli** **26.9**  
*Maria's home made gnocchi tossed in a rich Italian cheese finished with Napoli sauce*

# Risotto

- 1. Risotto ortolano** **25.9**  
*Arborio rice tossed with seasonal vegetables and fresh herbs*
- 2. Risotto di mare** (\*CHEF'S RECOMMENDATION\*) **31.9**  
*A selection of fresh seafood tossed in a Napoli sauce*
- 3. Risotto con pollo** **26.9**  
*Tender chicken pieces with mushrooms, avocado in a creamy white sauce*

# Sides

<b>Vegetables</b>	<b>8.9</b>
<i>Sautéed seasonal vegetables</i>	
<b>Baked potatoes</b>	<b>6.9</b>
<i>Hand cut Italian wedges</i>	
<b>Spinach</b>	<b>8.9</b>
<i>Sautéed spinach with olive oil</i>	
<b>Green beans</b>	<b>8.9</b>
<i>Sautéed green beans with garlic and olive oil</i>	

# Traditional Pizza

	<b>M</b>	<b>L</b>
<b>1. Roberto's special</b>	<b>19.9</b>	<b>22.9</b>
<i>Tomato, mozzarella, virginia ham, mushrooms, Spanish onions, olives, chilli, garlic</i>		
<b>2. Margherita</b>	<b>16.9</b>	<b>19.9</b>
<i>Tomato, mozzarella, oregano, parsley</i>		
<b>3. Tropical</b>	<b>17.9</b>	<b>19.9</b>
<i>Tomato, mozzarella, ham, pineapple</i>		
<b>4. Americana</b>	<b>17.9</b>	<b>19.9</b>
<i>Tomato, mozzarella, hot salami, olives</i>		
<b>5. Vegetarian</b>	<b>18.9</b>	<b>21.9</b>
<i>Tomato, mozzarella, olives, onions, capsicum, mushrooms</i>		
<b>6. The lot</b>	<b>19.9</b>	<b>22.9</b>
<i>Tomato, mozzarella, ham, mushroom, pineapple, Spanish onions, capsicum, hot salami, olives, anchovies and herbs</i>		
<b>7. Capricciosa</b>	<b>18.9</b>	<b>21.9</b>
<i>Tomato, mozzarella, ham, mushrooms, olives, (anchovies opt)</i>		
<b>8. Four corners</b>	<b>19.9</b>	<b>22.9</b>
<i>Four different corners consisting of capricciosa, margherita, vegetarian and tropical</i>		
<b>9. Meat paradise</b>	<b>18.9</b>	<b>21.9</b>
<i>Tomato, mozzarella, virginia ham, salami, bacon, grilled chicken, parsley, herbs</i>		
<b>10. Aussie</b>	<b>18.9</b>	<b>21.9</b>
<i>Tomato, mozzarella, ham, bacon, egg</i>		
<b>11. Mexicana</b>	<b>18.9</b>	<b>21.9</b>
<i>Tomato, mozzarella, salami, capsicum, olives, chilli</i>		
<b>12. Chicken delight</b>	<b>18.9</b>	<b>21.9</b>
<i>Tomato, mozzarella, grilled chicken, pineapple, mushroom</i>		

# Starter

<b>Calamari fritti</b> (*CHEF'S RECOMMENDATION*)	<b>17.9</b>
<i>Lightly fried calamari rings served with lemon and mixed salad</i>	
<b>Gamberi a l'aglio</b>	<b>17.9</b>
<i>King prawns cooked in a white wine garlic cream sauce served on a bed of rice with fresh salad</i>	
<b>Gamberoni al peperonico</b>	<b>17.9</b>
<i>Chilli tiger prawns on a timbale of rice</i>	
<b>Antipasto casareccio</b> (*CHEF'S RECOMMENDATION*)	(FOR TWO) <b>22.9</b>
<i>Prosciutto, grilled eggplants, sundried tomatoes, brie, roasted capsicums, artichokes, marinated mushrooms and bocconcini</i>	
<b>Antipasto di pesce</b> (*CHEF'S RECOMMENDATION*)	(FOR TWO) <b>25.9</b>
<i>A combination of mussels, vongole, marinated octopus, calamari, king tiger prawns, grilled with olive oil lemon juice, finely chopped parsley, finished with lemon wedges</i>	
<b>Mussels della Puglia</b> (SERVE 12 MUSSELS)	<b>19.9</b>
<i>Local mussels tossed with olive oil, garlic, capers, tomato and basil epitomizes the flavors of that stretch of Mediterranean coast</i>	
<b>Polpette alla casalinga</b>	(ENTRÉE) <b>16.9</b>
<i>Maria's home made Italian meatballs served with a Bolognese sauce</i>	
	(MAIN) <b>23.9</b>
<b>Cheese platter</b>	(FOR TWO) <b>19.9</b>
<i>A selection of Australian &amp; imported gourmet cheeses served with crackers &amp; bread</i>	
	(FOR FOUR) <b>34.9</b>
<b>Bruschetta</b> (FOR TWO)	
1. <i>Focaccia style base with olive oil, fresh tomatoes and basil</i>	<b>13.9</b>
2. <i>Focaccia style base with olive oil, fresh tomatoes, prosciutto and basil</i>	<b>17.9</b>
3. <i>Focaccia style base with olive oil, fresh tomatoes, prosciutto, bocconcini and basil</i>	<b>19.9</b>
<b>Minestra del giorno</b>	<b>14.9</b>
<i>Homemade soup served with hot crusty bread from the oven</i>	

# Insalata

<b>Insalata alla Italiana</b>	<b>11.9</b>
<i>Mixed salad served with an Italian vinaigrette dressing</i>	
<b>Insalata di pollo e avocado</b>	<b>21.9</b>
<i>Mixed salad served with grilled chicken breast, avocado and finished, with vinaigrette dressing</i>	
<b>Insalata caprese</b> (*CHEF'S RECOMMENDATION*)	<b>19.9</b>
<i>Sliced tomatoes, red onion, bocconcini cheese, basil, dressing with olive oil and crushed pepper</i>	
<b>Insalata di giardino</b>	<b>11.9</b>
<i>Mixed salad with olives, capsicum, cucumber, tomatoes and onions with balsamic vinaigrette</i>	
<b>Insalata di gamberoni</b>	<b>23.9</b>
<i>Italian salad served with grilled tiger prawns and finished with balsamic olive oil dressing</i>	
<b>Insalata di spinace e bocconcini</b>	<b>21.9</b>
<i>Baby spinach leaves tossed with bocconcini cheese, kalamata olives, semi sundried tomatoes and Spanish onions in olive oil and balsamic dressing</i>	

## Beer

		bottle
Cascade Premium Light	Tasmania	5.00
Peroni Nastro Azzurro	Italy	7.50
Stella Artois	Belgium	7.50
Heineken	Holland	7.50
Asahi	Japan	8.00
Birra Moretti	Friulli Italy	7.50
James Boags Premium Larger	Tasmania	6.50
Crown Larger	Victoria	6.50
Victoria Bitter	Victoria	6.00

## Digestives

	glass
Limoncello	7.00

## Spirits & Liqueurs

	glass
Johnnie Walker Red	7.50
Jim Beam	
Gordon's Gin	
Bacardi	
Southern Comfort	
Frangelico	
Baileys	
Absolut Vodka	
Galliano Black & White Sambuca	
Campari	
Cointreau	
With Mixer	add 0.50

## Soft Drinks

"Coke, Diet Coke, Sprite, Fanta, Chinotto"	3.90
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## Mineral Water

	500ml	1 LT
S.Pellegrino	5.00	9.00

## Sparkling Wine & Champagne

			glass 125ml	bottle 750ml
NV	Dal Zotto Pucino Prosecco	King Valley Vic	<b>8.50</b>	<b>40.00</b>
NV	Underground Sparkling Brut	South Australia		<b>38.00</b>
NV	42 Degrees South Sparkling Brut	Coal River Valley Tas		<b>44.00</b>
				bottle 350ml
NV	Delamotte Champagne Brut	Champagne France		<b>58.00</b>

*Feel like something special? This bottle of Champagne will do the trick*

## White Wine

			glass 150ml	bottle 750ml
2008	Tim Adams Riesling	Clare Valley SA	<b>8.50</b>	<b>40.00</b>
2008	Frogmore Creek Riesling	Coal River Valley Tas		<b>46.00</b>
2008	Poggiotondo Bianco Vermentino	Chianti Italy		<b>42.00</b>
2009	Ingram Road Pinot Grigio	Yarra Valley Vic	<b>8.00</b>	<b>38.00</b>
2008	"Neudorf" Maggies Block' Pinot Gris"	Brightwater NZ		<b>48.00</b>
2008	Lenton Brae Semillon Sauvignon Blanc	Margaret River WA	<b>8.00</b>	<b>38.00</b>
2009	Longview Whippet Sauvignon Blanc	Adelaide Hills SA		<b>42.00</b>
2008	Dusky Sounds Sauvignon Blanc	Marlborough NZ	<b>8.00</b>	<b>38.00</b>
2009	Willowglen Chardonnay	Bilbul NSW	<b>6.50</b>	<b>28.00</b>
2008	Helens Hill Chardonnay	Yarra Valley Vic		<b>48.00</b>
2008	Lenton Brae South Side Chardonnay	Margaret River WA	<b>9.00</b>	<b>44.00</b>
2007	Ashton Hills Chardonnay	Adelaide Hills SA		<b>54.00</b>
2008	Darley Chardonnay	Mornington Peninsula Vic		<b>44.00</b>

## Rosé

2009	Dal Zotto Rosato	King Valley Vic	<b>8.00</b>	<b>38.00</b>
2008	Port Phillip Salasso Rosé	Mornington Peninsula Vic		<b>44.00</b>

## Red Wine

		glass 150ml	bottle 750ml
2007 42 Degrees South Pinot Noir	Coal River Valley Tas		<b>48.00</b>
2008 Waipara Hills Pinot Noir	Marlborough NZ	<b>9.00</b>	<b>44.00</b>
2007 Port Phillip Pinot Noir	Mornington Peninsula Vic		<b>56.00</b>
2008 Coombe Farm Merlot	Yarra Valley Vic		<b>38.00</b>
2008 Dal Zotto Sangiovese	King Valley Vic	<b>8.50</b>	<b>40.00</b>
2007 Poggiotondo Cerro del Masso Chianti	Chianti Italy		<b>39.00</b>
2008 Willowglen Cabernet Merlot	Bilbul NSW	<b>6.50</b>	<b>28.00</b>
2008 Lenton Brae Cabernet Merlot	Margaret River WA	<b>8.50</b>	<b>40.00</b>
2002 Fighting Gully Road Cabernet Merlot	Beechworth Vic		<b>48.00</b>
2006 Lake Breeze Cabernet Sauvignon	Langhorne Creek SA	<b>9.00</b>	<b>44.00</b>
2006 Poverty Hill Cabernet Sauvignon	Eden Valley SA		<b>42.00</b>
2007 Hay Shed Hill Block II Cabernet Sauvignon	Margaret River WA		<b>68.00</b>
2007 Magpie Estate 'The Schnell' Shiraz Cabernet	Barossa Valley SA	<b>8.00</b>	<b>38.00</b>
2008 Rolf Binder Shiraz	Barossa Valley SA	<b>8.00</b>	<b>38.00</b>
2007 Archer Shiraz	Heathcote Vic		<b>38.00</b>
Poverty Hill Shiraz	Eden Valley SA	<b>9.00</b>	<b>48.00</b>
2006 Kay Brothers 'Hillside' Shiraz	McLaren Vale SA		<b>60.00</b>
<h2>Dessert Wine</h2>		glass 90ml	bottle 375ml
2008 Longview 'Epitome' Late Harvest Riesling	Adelaide Hills SA	<b>8.00</b>	<b>38.00</b>
2006 Tim Adams Botrytis Riesling	Clare Valley SA		<b>48.00</b>